

ANTIPASTI

BRUSCHETTA CON POMODORINI VG

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto.

BURRATA CON PEPERONI GF

Burrata from Puglia, served with grilled peppers, curly lettuce and balsamic vinegar pearls.

COZZE AL TREBBIANO GF

Shetland mussels steamed with Trebbiano white wine, garlic, chilli and parsley.

CAPONATA DI MELANZANE VG

Fried aubergine with onion, olives and capers, cooked in a mild sweet and sour tomato sauce, served with a garlic sourdough bread crouton

GAMBERONI E ZUCCHINE IN TEMPURA

King prawns and courgettes in a light and crispy tempura, served with homemade garlic mayonnaise.

PIATTO PRINCIPALE

STRASCINATI ALLA NORMA V | VG OPTION AVAILABLE

Fresh short pasta served in tomato sauce with fried aubergine, basil and matured Sicilian ricotta.

LINGUINE AI GAMBERONI

Fresh linguine tossed with king prawns, cherry tomatoes and Trebbiano wine.

TAGLIATA DI MANZO ALLE ERBE GF

Grilled ribeye steak served with rosemary Hasselback potato.

GUANCIA DI MANZO AL MERLOT GF

Beef cheek braised in Merlot wine and fresh herbs, served with creamy mash potato, mushrooms and balsamic Borretane onions.

NASELLO ALL'ACQUA PAZZA GF

Pan fried hake fillet served on stewed red onions, with cherry tomatoes, olives, capers and white wine.

DOLCI

TIRAMISÙ V

An Italian favourite, you know it.

PANNA COTTA AI FRUTTI DI BOSCO GF

Vanilla panna cotta, served with wild berry compote.

CROSTATA AL CIOCCOLATO ED ARANCIA GF | VG

Vegan and gluten free tart with orange flavoured chocolate ganache.

TORTA CAPRESE GF

Chocolate and hazelnut cake, served with sweet ricotta and blueberries.

SELEZIONE DI FORMAGGI

Finest selection of Italian cheese, served with chutney and oatcakes.

