

LUNCH & EARLY EVENING MENU

1 COURSE £14.25

2 COURSE £19.50

3 COURSE £24.50

MONDAY TO SATURDAY | 12NOON - 6PM

PRIMI

PANE ALL'AGLIO | Hand-stretched garlic bread, tomato & fresh basil (v)

ZUPPA | Potato & butternut squash soup, toasted ciabatta (v)

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (v)

CALAMARI FRITTI | Crispy fried calamari, roast garlic mayonnaise & lemon

BRUSCHETTA CON GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

INSALATA DI CESARE | Grilled chicken, crispy pancetta, gem lettuce, croutons & Grana Padano

SECONDI

PIZZA TONNO | Wild Calabrian tuna, tomato, capers, Leccino olives, bottarga & fresh oregano

PIZZA PICCANTE | Spicy Calabrian sausage, roast red pepper, tomato & Campania DOP buffalo mozzarella

RISOTTO FUNGHI | Wild mushrooms, truffle oil & cheese wafer (v)

LINGUINE AI GAMBERONI | King prawns, courgette, chilli & flat leaf Italian parsley

CALZONE | Fennel salami, buffalo ricotta from Campania, tomato & fresh basil

BRANZINO | Sea bass, potatoes, Leccino olives & capers

POLLO PARMIGIANA | Crispy fried chicken breast in breadcrumbs, Campania DOP buffalo mozzarella, fresh basil & spaghetti pomodoro

BISTECCA | Flash grilled steak, marinated 24 hours, chargrilled & served medium, garlic & parsley butter, house cut chips
(a £2.25 supplement charge will apply)

DOLCI

TIRAMISÚ | Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder (n)

CROSTATÀ DI MELE | Baked apple & almond tart, vanilla ice cream (v) (n)

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with chocolate truffles, salted caramel ice cream (v)

GELATO MISTO | Selection of homemade ice creams (v) (n)



SPECIALS

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, buffalo ricotta, honey,
walnuts & toasted ciabatta (n)
£7.50

VITELLO SALTIMBOCCA

Rose veal escalope,
Parma ham & sage
£21.00

RIGATONI CON MELANZANE

Aubergine, tomato, 'Nduja sausage,
basil & ricotta salata
£14.75

PESCE DEL GIORNO

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

SARDINE

Whole grilled Atlantic sardines, rosemary, parsley & lemon
£8.75/£13.75

SOGLIOLA

Lemon sole with a caper & lemon butter sauce
£26.00

BRANZINO AL FORNO

Whole baked wild sea bass, cherry tomatoes, thyme, garlic roast potatoes & olives
(for two to share)
£59.50

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 12.5% service charge.