



ANTIPASTO

Each guest will receive
a £10 wine voucher
redeemable Jan 2025

Tuna Tartare (gf)

Fresh tuna with citrus vinaigrette and avocado

Cestino Siciliano (v)

Pastry basket with ricotta, aubergine and basil

Burrata alla Pugliese (gf)

Burrata cheese with Parma ham, olive oil, sea salt and basil

Zuppa di Legumi (v, vg, gf)

Homemade borlotti bean and lentil soup with onion, garlic, celery and carrot

Antipasto del Salumiere (gf)

Italian platter with cured meats, mozzarella, tomatoes and fresh bread - GF bread available

PRIMO

Bistecca alla Griglia (gf)**

20oz T-BONE or 12oz SIRLOIN, sauté potatoes, vegetables & gorgonzola or black peppercorn sauce on the side.

(£6 surcharge for sirloin, £10 for T-bone*)

Pollo al Pepe Misto

Baked chicken in a pink, black and green peppercorn sauce, vegetables and rosemary potatoes

Ravioli Melanzane (v, vg)

Ricotta and basil ravioli in a rich homemade tomato and aubergine sauce.

Risotto Nduja (gf)

Carnaroli rice with pieces of Italian sausage in a tomato & Nduja sauce, topped with mozzarella cream

Paccheri di Mare (can be adapted with penne for gf)

Paccheri pasta with squid, prawns, mussels, clams, garlic and cherry tomatoes

Paccheri al Ragu di Agnello

Paccheri tossed in Lamb ragu with garlic, onion, mushrooms, and tomato sauce

Linguine Contadina (v, vg, can be adapted with penne for gf)

Basil pesto linguine with friarielli broccoli and sun-dried tomatoes

Scelta della pizza (v, vg)

Select any of our delicious pizzas

DOLCI

Tiramisu al Limone (v)

Limoncello-soaked sponge cake layered with cream. A Sorrento citrus twist on this classic.

Cannoli Natale (v)

Italian pastry tubes filled with sweet ricotta, finished with Belgium chocolate pieces & candied orange.

Tiramisu Tradizionale (v)

Coffee liquor-soaked sponge layered with cream and drizzled with chocolate sauce and cocoa powder

Torta di Formaggio (gf, v)

Homemade cheesecake made with a trio of cheese, drizzled with berry coulis or chocolate sauce

An optional 10% service charge is added to the bill and paid entirely to our amazing team