

## While You Wait

Nocellara Olives 6 VG GF  
Homemade Focaccia, Olive Oil, Aged Balsamic 6 VG GFA  
Padron Peppers, Maldon Salt 6 VG GF  
Anchovies, Extra Virgin Olive Oil, Parsley 6 GF  
Chickpea Hummus, Pitta Bread 6 VG GF  
Halloumi Skewers, Maple Dressing 6 V GF  
Honey Glazed Chorizo 6 GF  
*To Share, Choose Any 3 Above 16*

## Starters

Bruschetta, Vine Plum Tomatoes, Basil, Garlic 8.5 VG GFA  
*Add Creamy Burrata 3 GF*  
Saffron Arancini, Beef Ragu, Peas, Tomato Sauce 9.5  
Deep Fried Calamari, Black Garlic Aioli 9.5  
Mozzarella in Carozza, Tomato Sauce 8.5 V  
Chargrilled Italian Sausage, Roasted Peppers & Red Onions, Homemade Focaccia 10 GFA  
Aperol & Orange Cured Salmon Gravlax, Pickled Cucumber, Beetroot & Potato Salad, Aperol Glaze 12 GF  
King Tiger Prawns, White Wine, Garlic & Red Chilli, Homemade Focaccia 13 GFA

## Great To Share

Deep Fried Selection of Seafood, Courgette Fries, Red Chilli, Black Garlic Aioli 24  
Antipasto, Cured Italian Meats, Creamy Burrata, Mixed Leaf, Cherry Tomatoes, Homemade Focaccia 24 GFA  
*Add Chargrilled Italian Sausage 5 GF*

## Pasta & Risotto

Seafood Risotto, King Prawns, Mussels, Squid, Cherry Tomatoes 20.5 GF  
Seafood Linguine, King Prawns, Mussels, Squid, Cherry Tomatoes, Tomato Sauce 19.5  
Tagliatelle, Salmon, Cherry Tomatoes, Rose Sauce 18.5  
Spaghetti Carbonara, Guanciale, Egg Yolk, Parmesan Sauce 17.5  
Tagliatelle, Slow Cooked Beef Ragu, Tomato Sauce 18  
Tagliatelle, Chicken, Wild Mushroom, Cream & Parmesan Sauce 17.5  
Fusilli Bucati, Italian Sausage Bolognese, Roasted Fennel, Parmesan & Lemon Crumb 18  
Ravioli, Scamorza & Aubergine, Cherry Tomatoes, Tomato Sauce 17.5  
Potato Gnocchi, Wild Mushroom, Dolcelatte, Toasted Walnuts 16.5 V  
Rigatoni, Wild Broccoli, Red Chilli, Olive Oil 15 VG  
Rigatoni Arrabbiata, Cherry Tomatoes, Red Chilli, Garlic, Tomato Sauce 15.5 VG  
Risotto, Wild Mushroom, Creme Fraiche, Fresh Chives 16.5 V GF  
*Make It Your Own: Add Burrata 3 or Chicken 4 or Italian Sausage 5 To Any Pasta or Risotto*  
*Gluten Free Pasta Available With All Pasta Dishes (Excludes Gnocchi)*

## Fish & Meat

Chargrilled Octopus, Parmentier Potatoes, Tenderstem Broccoli, Romesco Sauce, Paprika Oil 32  
Cod Loin, Tomato & Butter Bean Cassoulet, Buttered Spinach, Shallot & Herb Dressing 26 GF  
Beef Blade, Creamy Mashed Potato, Honey Glazed Carrots, Baby Onions & Chestnut Mushrooms, Crispy Pancetta, Jus 28 GF  
Braised Pork Cheeks, Creamy Mashed Potato, Textures Of Parsnip, Pork Jus 26 GF  
Chicken Cotoletta, Mixed Italian Salad, Triple Cooked Chips or New Potatoes 22  
Chicken Milanese, Spaghetti, Cherry Tomato Sauce 23

## Steak Experience

10 oz Sirloin Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 30 GF  
12 oz Ribeye Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 36 GF  
32 oz Tomahawk Steak, Homemade Triple Cooked Chips & Mixed Leaf Salad 70 GF  
*Add Surf & Turf, Grilled King Prawns 7 GF*  
*Add Peppercorn or Blue Cheese Sauce 2.5 V GF*

## Sides

Homemade Triple Cooked Chips 5 VG GF  
Buttered, Herbed New Potatoes 5 V GF  
Mixed Leaf Italian Salad 5 VG GF  
Courgette Fries, Black Garlic Aioli 6 V  
Tender Stem Broccoli, Chimichurri, Toasted Almonds 7 VG GF

*Vegetarian [V] Vegan [VG] Gluten Free [GF] Gluten Free Available [GFA]*