

SMALL PLATES

BURRATA v 12

Creamy Burrata | Candied Orange | Chilli Orange Jam

POLPETTE 10

Beefy, Pork Shoulder Meatballs In A Rich Confit Tomato Sauce, Finished With Pecorino

MARINATED ANCHOVIES 10

Marinated Anchovies | Extra Virgin Olive Oil | Lemon | Smoked Seasalt

BRUSCHETTA ve 10

Charred Focaccia | Sweet Tomatoes | Basil | Extra Virgin Olive Oil | Oregano | Fennel

BON BONS 12

Cornish Sardine Bon Bons Infused With Dill, Served With A Garlic Aioli

ARANCINO OF THE DAY v 10

Deep Fried Crispy Risotto Balls Stuffed With Cheddar & Flavour Of The Day

AEOLIAN TOMATO SALAD 12

Fresh Tomato | Focaccia Crouton's | Green Chive Oil | Sciacca Anchovies | Perello Green Olives

CALAMARI FRITTI 14

Cornish Squid Lightly Dusted & Deep Fried, Served With Our House Aioli

SHETLAND MUSSELS 14

Shetland Mussels Steamed In White Wine, Garlic, Saffron Butter & Creme Fraiche

CORNISH SARDINES 12

Cornish Sardines Lightly Dusted & Deep Fried Served Simply With Seasalt & Lemon

PANELLE v 10

Fennel & Chickpea Fritters Served With Caper & Black Olive Chutney

PASTA

SUGO 18

Pasta With Our 8 Hour Low & Slow Ox Cheek & Bone Marrow Ragu, Finished With Parmesan

NORMA v 18

Pasta In A Simple Yet Tasty Tomato, Basil & Aubergine Sauce, Topped With Ricotta Salata

NERANO v 18

Pan-Fried Courgette with Garlic and Basil, Finished with Lemon Butter Emulsion and Aged Ricotta

ARGENTINIAN PRAWN PISTACCHIO 19

Spaghetti In An Argentinian Prawn Pistacchio & Saffron Butter, Topped With Pistachio Crumb

SCOGLIO-SPAGHETTI 24

Spaghetti With Prawns | Squid | Clams | Mussels | Garlic | Chilli

VONGOLE 22

Spaghetti With Palourde Clams & Prawns Steamed In White Wine, Garlic, Parsley & Lemon Zest

PISTACCHIOSA 18

Creamy Pistacchio Pasta With Pancetta & Wild Mushroom's, Finsished With Parmesan

MAINS

SEABASS 29

A Whole Char-Grilled Seabass Simply Served With A Preserved Lemon Emulsion & Fennel Salad

CHICKEN SUPREME 26

Pan Seared Skin On Chicken Breast | White Wine Pan Sauce | Parmentier Potato's | Fennel & Dill Salad

SUMMER CHICKEN SKEWERS 26

Lemon Chicken Skewers Served With An Olive & Dill Couscous Fregola Salad & A Preserved Lemon Emulsion

LASAGNA DELLA MAMMA 18

Mums Lasagna Layered With Our 8 Hour Ox Cheek Ragù, House Bechamel & Mozzarella

BRITISH SIRLOIN 35

12oz British Sirloin | Pesto Rosso Butter | Triple Cooked Chips

PIZZA

MARGERITA v 14

San Marzano Tomato | Fior Di Latte | Mozzarella | Basil

PEPPERONI 16

San Marzano Tomato | Mozzarella | Pepperoni *ADD SPICY NDUJA +2*

PROSCIUTTO E FUNGI 16

San Marzano Tomato | Mozzarella | Ham | Mushrooms

CONFIT WILD MUSHROOMS v 16

Mozzarella Base | Confit Garlic Mushroom | Whipped Goats Cheese | Thyme

CRUDO 16

San Marzano Tomato | Mozzarella | Prosciutto Crudo | Rocket | Parmesan

SALUMERIA 17

San Marzano Tomato | Mozzarella | Porchetta | Fennel Salami

GARLIC BREAD v 8

Garlic Bread | Garlic + Cheese Bread | Garlic + Tomato Bread | Garlic + Chilli Bread

SIDES

Fries 4 | Parm Fries 5 | Rosemary & Oregano Fries 5 | Nduja Fries 5 | House Focaccia 5 House Olives
5 | Perrelo Olives 6 | Triple Cooked Chips 6 | Parmentier Potato 6 | Dressed Leaves 5 | Courgette
Fritti 6 | Garlic Aioli 4 | Chimichurri 5