
STARTERS

Our Fritti

Suppli Zucca (V)

Two Italian fried riceballs (typical of Roman cuisine) filled with butternut squash, smoked provola cheese, truffle mayo, and honey-truffle sauce on the side.

£14

(G, D, C, E)

Frittura "Conero"

Fried Calamari and Prawns served with Zucchini fritte and sweet kiwi reduction on the side.

£16

(F, CR, G, MO, E)

Our Carpaccios

Carpaccio Di Tonno Alla Parmigiana

Tuna Carpaccio, Grilled Marinated Auburigine, Pappa al Pomodoro, Stracciatella Cheese and Herb Mayo.

£18

(F, S, G, E, C, D)

Carpaccio Di Manzo e Fichi

Seared Beef Fillet, thinly sliced and served with Fig mustard, fresh Fig salad, shaved sweet Pecorino, rocket cress, and a balsamic dressing.

Served with a crisp Carasau bread on the side.

£20

(M, G, D, SD)

Carpaccio di Zucchine (VE)

Thinly sliced Courgette dressed in a fresh lemon dressing, served with pistachio pesto, vegan feta cheese, and mixed green cress.

£16

(N, SD, SB)

Our Salads

Burrata Caprese (V)

Creamy burrata served with a heritage tomato salad, aged balsamic vinegar caviar from Modena, and extra virgin olive oil. Accompanied by Carasau bread on the side.

£16

(D, G, SD)

Fancy Salad (V)

Mixed leaf salad, strawberry, toasted mixed seeds, sweet pecorino with balsamic dressing and edible flower.

£16

(D, SD)

Option to Add: +£6 - Grilled Breast Chicken or Grilled Prawns. (F, Cr)

Our Bread

Fresh Baked Focaccia £7

(G)

Pinsa Rossa Basket £7

Slices of Pinsa bread topped with S. Marzano Tomato Sauce, Garlic Paste, and olive oil.

(G,C)

HANDMADE PASTA

Our Signature Lasagna

Handmade Lasagna, slowly cooked beef ragù, San Marzano tomato sauce, parmesan and besciamella.

£20

(G, D, E, C, N)

Gnocchi alla Papera

Handmade Gnocchi with slow-cooked shredded duck, and San Marzano tomato sauce topped with grated parmesan.

£22

(G, D, E, C)

Fettuccine ai Funghi e Tartufo (V)

Handmade Fettuccine with wild mushrooms, creamy sauce, truffle paste, topped with grated parmesan.

£24

(D, G, E, C)

Spaghetti Branzino

Handmade Spaghetti served with zucchini cream, seabass ragù, stracciatella cheese, tomato confit, and almond flakes.

£24

(G, E, N, F, D)

Orecchiette e Broccoli (VE)

Vegan Orecchiette served with tenderstem broccoli cream, roasted san Marzano tomato, topped with crispy herbed breadcrumbs. Add Bufala Mozzarella (D) + **£3.5**

£18.50

(G, SB)

Maltagliati Alla Sorrentina (V)

Handmade Maltagliati pasta served in a spicy San Marzano tomato sauce, with fresh cherry tomatoes, mozzarella fiordilatte, basil pesto, topped with grated parmesan.

£19.50

(G, E, C, D, N)

Tagliatelle al Ragù di Manzo

Handmade Tagliatelle with slowly cooked beef ragù, and San Marzano tomato sauce, topped with grated parmesan.

£20

(G, D, E, C)

Ravioli Crab

Handmade Ravioli staffed with White Crab Meat and Ricotta cheese, served with a creamy bisque sauce, and calamari ragù topped with Arenkha Caviar.

£28

(E, G, D, F, CR, MC, C, SB)

SPECIALS

Different options of specials available every week on the chalkboard.

SIDES

Skinned Fried Potato Chips £7

(G) Add Truffle Parmesan +£3 (C, D)

Insalata di Rucola £7

Rocket, cherry tomatoes, Grana Padano and balsamic dressing. (D, SD)

Insalata di Pomodoro £7

Fresh tomato salad with basil and extra virgin olive oil.

Verdure di Stagione £8

Chef's selection of seasonal vegetables.