

BREAD & NIBBLES

GREEN OLIVES 3.5

BASKET OF BREAD 3.5 VG

SMOKED ALMONDS 3.5 N

FOCACCIA PUGLIESE 5 VD

focaccia bread with tomatoes and olives

STARTERS

BURRATA 10

Creamy mozzarella with fresh peppers V GF

TAGLIERE PUGLIA & ROMAGNA 13

Apulian cured meat & cheeses with fig jam

PARMIGIANA 9

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella and baked in the oven V

FAVE E CICORIE 7.5

Broad bean puree, wild chicory & toasted bread V VG D

POLPO A PIGNATU 11 D

braised Mediterranean octopus, potatoes and toasted bread

BRUSCHETTA CLASSICA 6.5 V VG D

Toasted homemade bread with fresh torpedino tomatoes

SIDES (or starters, please specify)

INSALATA CAPRESE 7 V GF

tomato & mozzarella fiordilatte salad

INSALATA MISTA 4.5

Mixed leaf salad V VG GF D

INSALATA CIPOLLA E POMODORO 5.5

tomato & onion salad V VG GF D

PATATE ARROSTO 5.5 V VG GF D

roasted potatoes, olive oil & rosemary

If you have any allergies or intolerances please speak to a member of staff.

Head Chef: Annarita Inguscio

PASTA & RISOTTO

Current special

PACCHERI AL RAGU DI MARE 14.5 D

whole wheat short pasta with seafood ragu

MARITATI CON LE POLPETTE 12 typical

fresh pasta served with tomato sauce, homemade meatball and ricotta cheese

CICIRI & TRIA V VG D 11,5

homemade stripes of fresh pasta with a chickpea puree

ORECCHIETTE & CIME DI RAPE 13.5

signature Apulian pasta with turnip tops. Spicy & bitter. V VG D

RISOTTO AI FRUTTI DI MARE 15 GF

seafood risotto

GNOCCHETTI VONGOLE E BASILICO 13

Homemade gnocchi served with a clam, saffron and basil sauce

ORECCHIETTE DI GRANO ARSO 14 V VG D

signature Apulian pasta with heritage yellow tomatoes, black olives and broccoli puree

OTHER MAINS

TAGLIATA DI MANZO 21 GF sliced sirloin steak served with rocket salad and parmesan shavings

GRIGLIATA DI PESCE 23 GF D Grilled seafood - prawns, cuttlefish and swordfish

PEPATA DI COZZE 13.5 D GF

Peppered Steamed Mussels Recipe of Puglia
*perfect match with our Taranta craft beer

Any pasta dish can be done with a GF option

V – Vegetarian VG – Vegan

GF - Gluten Free D – Dairy free N - Contains Nuts

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PIZZA

NONNA MARIA 13 mozzarella, artichokes, capocollo

BOLOGNA 12 **N** mozzarella, smoked scamorza, crumbed pistachio, parmesan shavings, topped with mortadella

SALMONE E GAMBERETTI 13 mozzarella, smoked salmon, prawns and burrata

CONTADINA 13.5 **V VG** tomato sauce, roasted peppers, aubergines & friarielli (no mozzarella, ask if you want it)

CICORIELLA 12.5 **V** mozzarella, tomato, heritage yellow tomatoes, wild chicory and celine olives

TERRA ROSSA 13 tomato, mozzarella, bresaola cured meat, sausage, grana cheese & rocket

EMILIANA 12 mozzarella, tomato, Parma ham, parmesan shavings topped with rocket

MARGHERITA 8.5 mozzarella, tomato sauce and basil **V**

DIAVOLA 11 mozzarella, tomato sauce, spicy salami and nduja

CAPRICCIOSA 13 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

4 FORMAGGI 12.5 mozzarella, scamorza, emmenthal, gorgonzola **V**

NAPOLI 11 mozzarella, tomato sauce, anchovies, capers and black olives

ORTOLINO 12.5 mozzarella, smoked scamorza cheese, goat cheese, onion, roasted peppers, black olives topped with rocket **V**

SET MENU

3 COURSES

£ 28

WITH A COMPLIMENTARY GLASS OF PROSECCO INCLUDED

BURRATA

Creamy mozzarella with fresh peppers **V GF**

FAVE E CICORIE

Broad bean puree, wild chicory & toasted bread **V VG D**

PARMIGIANA

Thinly sliced, floured and fried aubergines layered with tomato sauce and mozzarella and baked in the oven **V**

ORECCHIETTE DI GRANO ARSO **V VG D**

signature Apulian pasta with heritage yellow tomatoes, black olives and broccoli puree

PIZZA TERRA ROSSA

tomato, mozzarella, bresaola cured meat, sausage, grana cheese & rocket

GNOCCHETTI VONGOLE E BASILICO

Homemade gnocchi served with a clam, saffron and basil sauce

PANNACOTTA **GF**

chocolate, caramel, pistachio, fig, maple syrup

CHOCOLATE SOUFFLE

Homemade hot chocolate souffle

TIRAMISU

homemade mascarpone cheese, savoiardi biscuits & coffee

LUNCH MENU

(2 COURSES)

£ 15.50

(MONDAY TO FRIDAY)

INSALATA CAPRESE V GF

Tomato & mozzarella fiordilatte
salad

BRUSCHETTA CLASSICA V VG D

Toasted homemade bread with
fresh torpedino tomatoes

FAVE E CICORIE V VG D

Broad bean puree, wild chicory &
toasted bread

PACCHERI AL RAGU DI MARE D

whole wheat short pasta with
seafood ragu

ORECCHIETTE & POMODORI DEL SOLE V VG D

signature Apulian pasta with
heritage yellow tomatoes, black
olives and broccoli puree

PIZZA COTTO & FUNGHI

tomato sauce, mozzarella, cotto
ham and mushrooms

DESSERT MENU

TIRAMISU 6

homemade mascarpone cheese,
savoardi biscuits & coffee

CHOCOLATE SOUFFLE 6

Homemade hot chocolate souffle

SORBETTO 5 GF

Lemon, zesty, fresh and creamy –
perfect to cleanse the palate

MILLEFOGLIE ALLE FRAGOLE 7

millefeuille with mascarpone cheese
& strawberries

ICECREAM 6

(Vanilla **GF**, Pistachio **GF**, Chocolate
VG)

MIXED CHEESE 12

selection of Italian cheese

PANNACOTTA 6 GF

chocolate, caramel, pistachio, fig,
maple syrup

WITH...A 70ml glass of

PASSITO or 10 y old PORT £6