

BREAD & NIBBLES

GREEN OLIVES 3.5

BASKET OF BREAD 3.5 **VG**

SMOKED ALMONDS 3.5 **N**

FOCACCIA PUGLIESE 4.9 **V VG D**

focaccia bread with tomatoes and olives

STARTERS

BRUSCHETTA CLASSICA 6.9 **V VG D**

Toasted homemade bread with fresh torpedino tomatoes & garlic olive oil

FAVE E CICORIE 7.9

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

BURRATA 9.90

Creamy mozzarella with fresh peppers **V GF**

PARMIGIANA 8.9

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

POLPO A PIGNATU 10.9 **D**

braised Mediterranean octopus, potatoes and toasted bread in a black pepper sauce

TAGLIERE PUGLIA & ROMAGNA 12.9

Apulian cured meat & cheeses with fig jam

SIDES (or starters, please specify)

INSALATA CAPRESE 6.9 **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

Head Chef: Annarita Inguscio

PASTA & RISOTTO

Current special

PACCHERI AL RAGU DI MARE 14.5 **D**

“short sleeved” pasta with minced octopus

CANNELLONI RICOTTA & SPINACI **V**

GLUTEN FREE 14.9 Homemade cannelloni filled with ricotta cheese and spinach

CICIRI & TRIA **V VG D 11,5**

Classic “cucina povera” dish. Homemade strips of pasta with chickpeas & rosemary

ORECCHIETTE & POLPETTE 12,9 typical fresh pasta served with tomato sauce ragu, homemade meatball and ricotta cheese

ORECCHIETTE & CIME DI RAPE 13.5

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

GNOCCHETTI VONGOLE E BASILICO 13.9

Homemade gnocchi served with a clam, saffron and basil sauce

ORECCHIETTE DI GRANO ARSO 14.5 **V VG D**

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

RISOTTO AI FRUTTI DI MARE 14.9 **GF**

seafood risotto (clams, prawns, cuttlefish, mussels)

RAVIOLI & ASPARAGI **V N 15,5** fresh pasta filled and dressed with asparagus and almonds

MEAT

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

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

Any pasta dish can be done with a GF option

V – Vegetarian VG – Vegan

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

PIZZA

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

DIAVOLA 11 mozzarella, tomato sauce, spicy salami and nduja

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

NONNA MARIA 12.9 mozzarella, artichokes, capocollo di martinafranca(cured meat)

BOLOGNA 11.9 **N** mozzarella, smoked scamorza, crumbed pistachio, parmesan shavings, topped with mortadella

CONTADINA 12.9 **V VG** tomato sauce, roasted peppers, aubergines & friarielli (no mozzarella, please ask if you'd like it)

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

TERRA ROSSA 12.9 tomato, mozzarella, bresaola cured meat, sausage, grana cheese & rocket

EMILIANA 12.5 mozzarella, tomato, Parma ham, parmesan shavings topped with rocket

CAPRICCIOSA 12.9 mozzarella, tomato sauce, cotto ham, mushrooms, artichokes & black olives

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

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, 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

ORECCHIETTE & POLPETTE

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

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, savoiardi 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

SEMIFREDDO AL PISTACCHIO 6.5

homemade pistacho mousse

ICECREAM 6

(Vanilla GF, Pistachio GF, Chocolate VG)

MIXED CHEESE 12

selection of Italian cheese

PANNACOTTA 6 GF

chocolate, caramel, fig, maple syrup

WITH...A 70ml glass of

PASSITO or 10 y old PORT £6