

SANDWICHES

ALL SERVED WITH
ROSEMARY FRIES OR POTATO CRISPS

GOLDEN FOCACCIA CLUB £13

Provolone, crispy bacon, grilled chicken,
lettuce, tomato, Calabrian chilli mayo,
toasted focaccia.

PAPA MORTADELLA £13

Pistachio mortadella, stracciatella, pesto,
rocket, lemon zest, black pepper,
toasted focaccia

PORCO DIAVOLO £13

Spicy salami, finocchiona, smoked
scarmoza & provolone, salsa verde,
red onion, lettuce, hot honey,
toasted focaccia

'NDUJA VODKA CHICKEN PARM HERO £15

Crispy chicken, 'nduja vodka marinara,
provolone, Parmigiano, sriracha mayo,
rocket, toasted sub.

MEATBALL MOZZARELLA MELT £13

Beef & pork meatballs, mozzarella,
Parmigiano, tomato sugo, rocket salad,
garlic butter, toasted sub.

CAVALLO ITALIANO £13

Prosciutto crudo, salami, mozzarella,
parmesan, tomato, rocket, oregano
vinaigrette, balsamic glaze, toasted sub

DRINKS

ESPRESSO £3.50

CORTADO £3.70

DOUBLE ESPRESSO £4.00

LATTE / CAPPUCCINO /
FLAT WHITE /AMERICANO £4.50

ICED LATTE £4.50

SYRUPS 60p
VANILLA, HAZELNUT, CARAMEL,
CINNAMON, TOFFEE

ICED MATCHA LATTE (NEW) £5.50
BLUEBERRY / RASPBERRY /
WHITE CHOCOLATE / PISTACHIO

HOT CHOCOLATE £3.50

LUXURY HOT CHOCOLATE £5.00
TERRY'S CHOCOLATE ORANGE +
WHIPPED CREAM

TEA £4.00

EARL GREY, ENGLISH BREAKFAST,
PURE PEPPERMINT, SPICED GINGER,
PURE CHAMOMILE, STRAWBERRY &
RASPBERRY, VANILLA CHAI

ALTERNATIVE MILKS - SOYA, FREE
ALMOND, OAT

DIET COKE, COKE ZERO £3.50

COCA-COLA £4.00

FEVER-TREE SOFT DRINKS £3.00
GINGER ALE, GINGER BEER, BLOOD
ORANGE SODA

SAN PELLEGRINO £3.50
ARANCIATA ROSSA, LIMONATA,
ARANCIATA

JUICES £4.00

ORANGE, APPLE, PINEAPPLE,
CRANBERRY, MANGO (+50P),
BLOOD ORANGE (+£1.50)

ANTIPASTI

OLIVE MISTE MARINATE / 5

Mixed Italian olives marinated with garlic, chilli and rosemary

MOZZARELLA FRITTI AL POMODORO / 11

Crispy mozzarella sticks, spicy San Marzano sugo, wild honey, Parmigiano Reggiano

CROQUETTE CALABRESE / 11

Smoked pulled pork croquettes, hot honey glaze, 'nduja mayo

CALAMARI FRITTI / 12

Lightly fried squid served with lemon wedge and caper & chive aioli

SALMONE CRUDO / 14

Beetroot-cured salmon, cucumber gazpacho, compressed pickled cucumber, orange, fennel sprigs

BRUSCHETTA DI POMODORO STRACCIATELLA / 10

Toasted sourdough, marinated baked tomatoes, stracciatella, basil oil

PRIMI PIATTI

RIGATONI ALLA CARBONARA / 18

Rigatoni pasta, crispy guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano, black pepper

MAFALDE AL TARTUFO / 19

Mafalde pasta, wild mushrooms, Parmigiano Reggiano cream, fresh seasonal truffle

RAGÙ ALLA BOLOGNESE / 19

Mafalde pasta, slow-cooked beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano cream, toasted walnut crumb

LASAGNA DI CAVALLO / 19

Layers of pasta, beef brisket & pork cheek ragù, béchamel, Parmigiano Reggiano

Please allow 20 mins for cooking

SECONDI

POLLO ALLA DIAVOLA / 25

Chargrilled spicy chicken thighs, Calabrian chilli honey glaze, potato rosti, pickled shallots, crispy shallots and mint yoghurt

TRIGLIA ALLA CAVALLO / 28

Chargrilled red mullet, lobster bisque, dill & parsley salsa verde, courgette flower filled with a light prawn mousse with lemon-chive pommes soufflée

8oz FILLET STEAK / 34

Served with golden truffle parmesan chips, rocket salad and peppercorn sauce

PIZZA

MARGHERITA / 14

San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala, Parmigiano and fresh basil

DOPPIO PEPPERONI / 15

Double pepperoni, chili honey drizzle, San Marzano DOP tomato, mozzarella fior di latte

L'INFERNETTO / 16

'Nduja, Italian sausage, pepperoni, red onion, fresh chillies, San Marzano DOP tomato, smoky stracciatella, mozzarella fior di latte

SIDES

TRUFFLE PARMESAN FRIES / 6

ASPARAGUS, CONFIT TOMATOES & GARLIC BUTTER / 8