# FOR THE TABLE

**Olive Miste Marinate / 6 (V, VE, GF)**
Mixed Italian olives, toasted fennel seeds, garlic, chilli, orange, parsley, thyme and olive oil

## GARLIC BREAD

**SEA SALT / 6 (V, VE)**

**TOMATO / 8 (V, VE)**

**TOMATO & MOZZARELLA / 9 (V)**

**Please make a member of our team aware of any allergies or dietary requirements when ordering.**

**Whilst we take allergens seriously, due to the size of our kitchen we cannot guarantee the complete absence of traces of allergens.**

**Please note, our Parmigiano Reggiano is made using animal rennet and is not suitable for vegetarians**

# ANTIPASTI

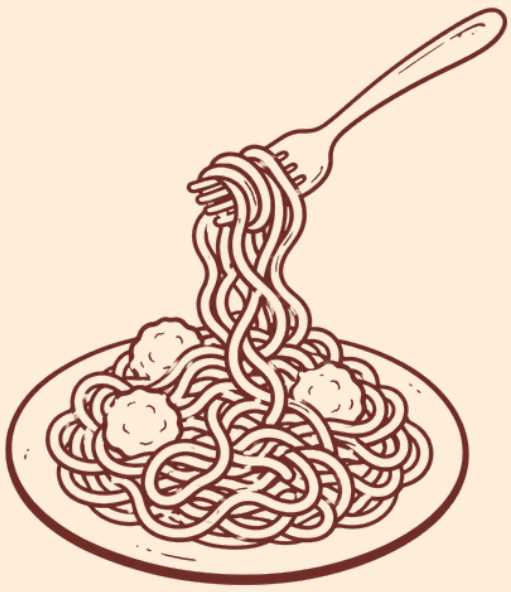
**BURRATA AFFUMICATA / 11 (V, GF)**
Smoked burrata, golden beetroot, gooseberry gastrique, spiced spelt

**ARANCINI AI PORCINI / 12 (V)**
Porcini & smoked scamorza arancini, porcini mayo

**CAPESANTE E TOPINAMBUR / 15 (GF)**
Pan-seared scallops, Jerusalem artichoke purée, Calabrian chilli crisp

**MOZZARELLA FRITTI AL POMODORO / 11 (VA)**
Crispy mozzarella sticks, spicy San Marzano sugo, wild honey and Parmigiano Reggiano

**GAMBERI ALLA CALABRESE / 15 (GF)**
Pan-fried tiger prawns, Calabrian chilli tomato sauce and dill oil



# PRIMI PIATTI

**SPAGHETTI ALLA CARBONARA / 19 (GFA)**
Spaghetti, crispy guanciale, egg yolk, Pecorino Romano, Parmigiano Reggiano, black pepper

**RAGÙ ALLA BOLOGNESE / 20 (GFA)**
Mafalde pasta, slow-cooked beef brisket & pork cheek ragù, béchamel and Parmigiano Reggiano cream, toasted walnut crumb

**RIGATONI ALLA VODKA / 20 (GFA)**
Rigatoni, fennel sausage ragù, spicy vodka tomato cream, 'nduja, charred stracciatella, Parmigiano Reggiano

**LINGUINE CON POLPO E VONGOLE / 23 (GFA)**
Linguine, charred octopus, clams, lobster bisque, saffron emulsion, lemon zest, toasted pangrattato

**BUCATINI AL RAGÙ DI PECORA / 22 (GFA)**
Bucatini, slow-braised mutton ragù, mint & basil pesto, crispy kale, Parmigiano Reggiano

**RISOTTO ALLA ZUCCA / 21 (GF, V)**
Butternut squash risotto, Gorgonzola dolce and fried sage

**MAFALDE AL TARTUFO / 19 (GF, VA)**
Mafalde pasta , wild mushrooms, Parmigiano Reggiano cream, fresh seasonal truffle

**RIGATONI ARRABBIATA / 14 (VE)**
Rigatoni pasta, San Marzano tomato sauce, garlic, fresh chillies, basil and extra virgin olive oil

**BUCATINI ALL'ORTOLANA / 16 (VE)**
Bucatini pasta, courgette, confit tomatoes, garlic, basil oil and toasted pangrattato

# SECONDI

**POLLO ALLA DIAVOLA / 25 (GFA)**
Marinated chicken thighs, Calabrian chilli honey glaze, crispy potato rosti, charred tenderstem broccoli, pickled shallots, crispy shallots, lime mayo and mint yoghurt

**SIGNOR TOMAHAWK / 26 (GFA)**
Pork tomahawk, charred leeks with cavolo nero, pork & thyme, fondant potato and Dijon & vermouth sauce

**DON BRANZINO / 25 (GFA)**
Pan-roasted sea bass, potato fondant, mussels, mussel velouté, charred baby leek, samphire and dill oil

**POLLO CASANOVA / 28 (GF)**
Chicken filled with lemon & thyme mousse, fondant potato, roasted carrot, orange & carrot purée, girolle mushrooms, cider & thyme cream sauce and cornflowers

# BISTECCHE

**ALL OUR STEAKS ARE 32 DAY AGED**

**12OZ RIBEYE / 34 (GFA)**

**8OZ FILLET / 38 (GFA)**

Served with buttery mash potatoes, charred baby onions, balsamic & thyme heritage carrots and cavolo nero.

Your choice of sauce:

Peppercorn | Wild Mushroom | Dolce Latte

# PIZZA

**MARGHERITA / 15 (V)**
San Marzano DOP tomato sauce, mozzarella fior di latte, mozzarella di bufala and fresh basil
**VEGAN ALTERNATIVE CHEESE AVAILABLE**

**FUNGHI E TARTUFO / 19 (V)**
White béchamel base, sautéed mushrooms, mozzarella fior di latte, fresh seasonal truffle, fresh basil

**QUATTRO FORMAGGI / 16 (V)**
San Marzano DOP tomato sauce, mozzarella fior di latte, Taleggio, smoked scamorza, Pecorino romano and black pepper

**VERDURE ALLA CAVALLO (V) / 16**
San Marzano DOP tomato sauce, mozzarella fior di latte, sautéed mushrooms, charred tenderstem broccoli, courgette, red onion, fresh basil
**VEGAN ALTERNATIVE CHEESE AVAILABLE**

**EXTRA TOPPINGS / 2**
Mushrooms | Red Onion | Olives | Garlic | Extra Mozzarella

**DIPS / 2**
Aglio Aioli | Calabrian Chilli Aioli | ‘Nduja & Honey Dip

# CONTORNI

**TRUFFLE PARMIGIANO FRIES / 6 (VA)**

**AUBERGINE CAPONATA / 8 (V)**

**CHARRED LEEKS, CACIOCAVALLO FONUDUE & PINE NUTS / 9 (V, GF)**

**BUTTERED MASH POTATOES / 6 (V, GF)**

**CHICORY, ROCKET & WALNUT SALAD / 10 (V, VE, GF)**

**TENDERSTEM BROCCOLI WITH TOASTED HAZELNUTS, GARLIC & PECORINO / 11 (V, GF)**

**V - VEGETARIAN, VE - VEGAN, GF - GLUTEN FREE, GFA - GLUTEN FREE ALTERNATIVE**
**VA - VEGETARIAN ALTERNATIVE**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.