

# Small plates



Handmade Rosemary focaccia & olives 6.5

Calamari, lemon & tartar dip 10.9

Zucchini fritti, tomato chutney 6.5

Bruschetta, toasted bread topped with:

- Fresh tomato, burrata cream, basil dressing 8.9
- Bufalo mozzarella, speck smoked ham 9.5

Pizzette. Deep fried sourdough:

- Classica, tomato & parmesan 7.9
- Burrata, mortadella & pistachio 9.5
- Nduja, honey & Pecorino cheese 8.9

Seasonal soup £7.9

Fried oyster mushroom "chips", truffle mayonnaise 7.9

Italian cured meat board: Salame Napoli, San Daniele ham, pistachio Mortadella, speck smoked ham, sundried tomato, carasau bread 14.5

Burrata, aubergine caponata, cherry tomatoes, basil dressing, fried capers 11.5

Roasted squid tentacles, lemon mashed potato, crispy lentils, beetroot aioli, parsley 12.9

Baked goat's cheese & pear salad, baby gem lettuce, balsamic orange glaze 10.5

Bufala salad, baby spinach, sundried tomato, cucumber, olive crumb, basil dressing 9.9

Rocket & Parmesan salad, cherry tomato, balsamic glaze 8.5



# Pasta and Risotto

Small / Large

Fresh bucatini, Tuscan sausage ragù, cream, tomato, truffle mushroom pesto 12. / 17.5

Fusilli, celeriac cream, sundried tomato, broccoli, chilli, Pecorino cheese 10.5 / 14.9

Rigatoni alla Norma, fried aubergines, tomato, salted ricotta 10.5 / 14.9

Spaghetti Carbonara, guanciale, Pecorino Romano, black pepper, organic eggs 11. / 15.9

Spaghetti Bolognese ragù, beef & tomato slow cooked in Chianti wine 10.5 / 15.5

Fresh Bucatini crab, courgettes, lemon zest, chilli, garlic 13. / 18.9

Risotto, Porcini & wild forest mushrooms, butter, Parmesan 13. / 18.9

Risotto, prawns, saffron, cherry tomato, lime zest 12.5 / 18.5

# Meat and Fish

Scotch Sirloin steak, 28-day matured, Maldon salt, rocket, Parmesan shavings, demi glace 26.5

Pan-fried sea bass, roasted sweet potato and parsnips, basil gremolata 24.5

Fritto Misto platter fried fresh fish, squid, prawns, courgettes, cauliflower, chilli jam, tartar sauce, lemon 22.5

8 hours roasted pork belly, celeriac cream, broccoli, caramelised red pepper, fresh chilli 21.5

Roasted chicken, potatoes, wild mushrooms, green peppercorn sauce, Jerusalem artichoke crisps 18.5



## Sourdough Pizza

Tomato, mozzarella & basil 13.9

Mozzarella, Italian sausage, gorgonzola, potato, red onions 16.9

Mozzarella, wild mushroom, smoked speck, goat's cheese 18.5

Tomato, mozzarella, spicy nduja, spicy salame, burrata cream 16.9

Tomato, buffalo mozzarella, cherry tomatoes, olive crumb, basil dressing 15.5

Tomato, mozzarella, San Daniele ham, rocket, Parmesan 18.5

Tartufata, mozzarella, truffle mushroom-pesto, rocket, sun dried tomato, Pecorino cheese 17.5

Tomato, mozzarella, aubergine, courgette, basil dressing, Parmesan flakes 16.5

## Sides & Dips

Roast sweet potato 6.

Beetroots with balsamic glaze 6.

Broccoli with garlic and chilli 6.

Chips / Roast potato 5.5

Mix / Green salad 5.8

Tartar mayo

Truffle Mayo

Garlic Mayo

Tomato Chutney

Spicy red pepper sauce

1.8 each or 3 for 4.5

An optional 12.5% service charge will be added to your bill for the benefit of all the staff.  
If you have a food allergy or intolerance, speak to our staff before ordering.  
Please note that food is prepared in an environment where food allergen ingredients are used.





**Seasonal Soup** 7.9

**Handmade rosemary focaccia & olives** 6.5

**Deep fried Pizzetta**, tomato sauce & basil, vegan mozzarella 7.9

**Bruschetta**, fresh tomato, olives & basil 8.5

**Wild mushrooms warm salad**, baby gem lettuce, sun dried tomato, truffle & mustard dressing 10.5

**Oyster mushroom chips & spicy red pepper sauce** 7.9

**Zucchini fritti & tomato chutney** 6.5

**Marinara sourdough pizza**: tomato, olive crumble, capers, oregano & chilli 13.5

**Margherita sourdough pizza**: tomato, vg mozzarella, basil 13.9

**Patatina sourdough pizza**: vg mozzarella, potatoes, caramelised red onion, broccoli, fresh chilli 15.9

**Tartufata sourdough pizza**: vg mozzarella, wild mushrooms, rocket, truffle mushroom pesto 17.5

**Verdurina sourdough pizza**: vg mozzarella, tomato, aubergine, courgettes, capers, basil dressing 16.5

**Bucatini, truffle mushroom pesto**, wild mushrooms, vegan mozzarella, tomato 12. / 16.5

**Fusilli, celeriac cream**, sun dried tomato, broccoli, chilli 10.5 / 14.9

**Spaghetti, brown lentil** and tomato ragu 10.5 / 14.9

**Rigatoni alla Norma**, aubergines, tomato, pine nuts 10.5 / 14.9

**Risotto, Porcini & wild forest mushroom** 13. / 18.9

**Winter Roasted Veg**, parsnips, sweet potato, broccoli, beetroot, celeriac cream, basil gremolata, Jerusalem artichoke crisps 17.9

**SIDES:** Roast sweet potato 6.      Beetroots with balsamic glaze 6.      Broccoli with garlic and chilli 6.

Chips / Roast potatoes 5.5

Mix / Green salad 5.8

**Sorbet selection**: raspberry, lemon, mango 6.5

**"Bombolotto"** deep fried pizza dough with, raspberry sorbet, chocolate sauce and fruit 8.5

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Seasonal soup (df/v) 7.9

Zucchini fritti & tomato chutney (df/v) 6.5

Oyster mushroom chips & truffle mayo (v/ df, no dip) 7.9

Calamari, lemon & tartar dip (df, no dip) 10.9

**Italian cured meat board:** Salame Napoli, San Daniele ham, pistachio Mortadella, speck smoked ham, sundried tomato, gluten free crackers (df) 14.5

**Burrata**, aubergine caponata, cherry tomatoes, basil dressing, fried capers (v) 11.5

**Roasted squid tentacles**, lemon mashed potato, crispy lentils, beetroot aioli, parsley 12.9

**Baked goat's cheese & pear salad**, baby gem lettuce, balsamic orange glaze (v) 10.5

**Bufala salad**, baby spinach, sundried tomato, cucumber, olive crumb, basil dressing (v) 9.9

**Rocket & Parmesan** salad, cherry tomato, balsamic glaze (v) 8.5

**Please ask for our gluten free pasta options:**

**Tuscan sausage ragù**, cream, tomato, truffle mushroom pesto 12. / 17.5

**Celeriac cream**, sundried tomato, broccoli, chilli, Pecorino cheese (v) 10.5 / 14.9

**La Norma**, fried aubergines, tomato, salted ricotta (v) 10.5 / 14.9

**Carbonara**, guanciale, Pecorino Romano, black pepper, organic eggs 11. / 15.9

**Bolognese ragù**, beef & tomato slow cooked in Chianti wine (df) 10.5 / 15.5

**Crab, courgettes**, lemon zest, chilli, garlic (df) 13. / 18.9

**Risotto, Porcini & wild forest mushrooms**, butter, Parmesan (v) 13. / 18.9

**Risotto, prawns, saffron**, cherry tomato, lime zest (df) 12.5 / 18.5

**Scotch Sirloin steak**, 28-day matured, Maldon salt, rocket, Parmesan shavings, demi-glace 26.5

**Pan-fried sea bass**, roasted sweet potato and parsnips, basil gremolata 24.5

**Fritto Misto** platter fried fresh fish, squid, prawns, courgettes, cauliflower, chilli jam, tartar sauce, lemon 22.5

**Roasted veg**, parsnips, sweet potato, broccoli, celeriac cream, basil gremolata, Jerusalem artichoke crisps 17.9

**8 hours roasted pork belly**, celeriac cream, broccoli, caramelised red pepper, fresh chilli 21.5

**Roasted chicken**, potatoes, wild mushrooms, green peppercorn sauce, Jerusalem artichoke crisps 18.5

**SIDES:** Roast sweet potato 6. Beetroots with balsamic glaze 6. Broccoli with garlic and chilli 6.

Chips / Roast potatoes 5.5

Mix / Green salad 5.8

**Chocolate fondant** with vanilla ice cream 8.5

**Meringa & Lamponi** Raspberry sorbet with homemade meringa, black cherry sauce & whipped cream 8.5

**Ice cream and sorbet (df)** selection 6.5

**\*please note carefully:** We stretch our own pizza dough on the premises, and as a result there is flour in the air! We do not recommend anybody with an acute gluten allergy dines with us, as we cannot guarantee the total absence of gluten. When ordering gluten-free pasta please allow extra time for cooking, we cook the pasta in separate boiling water from our usual pasta cooker, which takes a little longer. (df) dairy free (v) vegetarian