

CICCHETTI

6 CICCHETTI FOR £10

• BRUSCHETTA •

CLASSIC TOMATO

BASIL & TOASTED CIABATTA (v)

A tomato bruschetta really comes alive when you choose and combine several varieties of the finest tomatoes. So that's exactly what we do!

KING PRAWN

CHILLI MAYONNAISE & TOASTED CIABATTA

A light, simple snack – it's delicious, especially if accompanied by a cheeky glass of Prosecco...

PARMA HAM

SPICY 'NDUJA, HONEY, PISTACHIO & TOASTED CIABATTA

Parma ham is probably one of the most used ingredients in my family's meals and generally in my recipes too. I absolutely love it especially when it's combined with spicy 'nduja sausage.

• PIZZETTE •

CLASSIC MARGHERITA

BUFFALO MOZZARELLA, TOMATO & FRESH BASIL (v)

This classic tomato and mozzarella pizza was created for Margherita, the Queen of Italy.

SUPER-SPICY

SPICY SALAMI, 'NDUJA, PEPPER, BUFFALO MOZZARELLA, PARSLEY & CHILLI

This is the pizza for when the boys come round to watch football. I like to use a spicy salami that has a real kick (no pun intended), but you can go as hot as you can handle!

MARINARA

ANCHOVY, TOMATO, OLIVE & OREGANO

The Marinara is one of the oldest pizza recipes in existence, being the traditional food prepared by "la marinara", the fisherman's wife.

• ARANCINE •

CRISPY MUSHROOM

PORCINI MUSHROOM & BUFFALO MOZZARELLA (v)

While I was filming in Sicily, I learned the real secrets of how to make the perfect arancine. Try them - you'll want to learn those secrets too!

SPICY CALABRIAN SAUSAGE

PECORINO & BUFFALO MOZZARELLA

This delicious sausage is complemented perfectly by the creamy flavour of the buffalo mozzarella.

CHEESY TOMATO

BUFFALO MOZZARELLA & BASIL (v)

Everybody loves the classic combination of tomato and buffalo mozzarella. Melting it in a warm arancine makes it even more special.

• SALUMI •

PARMA HAM & BUFFALO RICOTTA

HONEY, WALNUTS & TOASTED CIABATTA

Salty prosciutto together with the sweetness of the honey and the creamy buffalo ricotta is always a winner for me. My whole family love this dish and is a must in our picnic basket.

BRESAOLA

ROCKET & PECORINO

Bresaola originated in Valtellina, a valley in the Alps of northern Italy's Lombardy region. The tender sweet flavour of the bresaola coupled with the salty pecorino and peppery rocket is fantastic!

GRISSINI & PARMA HAM

BASIL PESTO

The sweetness of Parma Ham – from the Emilia Romagna region, aged for 18 months – rolled around a crispy Grissini is a combination made in heaven.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

