

MENU DEL GIORNO

1 COURSE £15.25

2 COURSE £20.75

3 COURSE £25.95

PRIMI

PANE ALL'AGLIO | Hand-stretched garlic bread, tomato & fresh basil (Ve)

MINISTRONE CLASSICO | Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

FEGATINI ALLA CREMA | Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (Ve)

ASPARAGI | Grilled asparagus, poached free range egg & truffle pecorino cheese

CALAMARI FRITTI | Crispy fried calamari, garlic mayonnaise & lemon

SECONDI

PIZZA MARGHERITA | Mozzarella, tomato & fresh basil (v)

TROFIETTE PASTA CON POLLO | Grilled chicken, vegetables, pecorino cream & pine nuts

LINGUINE AI GAMBERONI | King prawns, courgette, chilli & flat leaf Italian parsley

PIZZA RUSTICA | Chargrilled Mediterranean vegetables, mozzarella, rocket & goats cheese (v)

POLLO MILANESE | Crispy fried chicken breast in breadcrumbs, mozzarella, fresh basil & spaghetti pomodoro

RAVIOLI SPINACI | Spinach, ricotta cheese, butter & almonds (v)

BISTECCA CON FUNGHI | Grilled rump steak, porcini mushroom sauce, house cut chips
(a £2.95 supplement charge will apply)

DOLCI

TIRAMISÚ | Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

CREMA CATALANA | Catalan style crème brûlée & baked hazelnut biscotti (v)

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

GELATO MISTO | Selection of homemade ice creams, hazelnut biscotti (v)

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.



SPECIALS

ASPARAGI

Asparagus, black pepper
& pecorino zabaglione
£9.50

MERLUZZO 'ACQUA PAZZA'

Cod with potatoes, cherry
tomatoes, capers & olives
£22.75

LINGUINE CON GRANCHIO

Devonshire crab, peas
& crème fraîche
£17.95

PESCE DEL GIORNO

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

SARDINES

Grilled sardines, lemon & rosemary
£8.75/£14.25

TONNO ALLA SICILIANA

Line caught tuna, tomatoes, olives, capers & anchovies
£23.75

SOLE MEUNIERE

Lemon sole, butter, lemon, parsley
£28.95

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Exchange July