


## APÉRITIF

*Iconic Italian cocktails.*

**APEROL SPRITZ** £9.50  
Prosecco with Aperol & soda

**NEGRONI** £10.00  
Hayman's London dry gin with Campari & Cocchi Vermouth di Torino





## TO SHARE

**OLIVE PICCANTE**  £5.50  
Giant pitted olives marinated with peperoncini


**PANE**  £6.00  
Sundried tomato & black olive focaccia, ciabatta, Sardinian flatbread, cheese grissini & basil pesto

**ANTIPASTI DI MONTAGNA** Small £15.00 / Large £27.75  
Parma ham, Coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, Pecorino Romano, buffalo ricotta, served with a selection of breads

**FRESHLY SHUCKED OYSTERS** Four £13.75 / Six £18.75  
Served with Bloody Mary, Tabasco & lemon

**PANE FINO ALL'AGLIO**  
Hand stretched garlic bread  
Focaccia style - rosemary & sea salt    
Tomato & fresh basil   
Mozzarella & smoked provola cheese  £6.50  
£7.75  
£8.50


## ANTIPASTI

**BRUSCHETTA AL POMODORO**  £8.75  
Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

**BRUSCHETTA CON GAMBERONI** £12.50  
King prawns, chilli & lemon on toasted ciabatta

**CAPESANTE** £15.75  
Scottish king scallops, confit garlic, chilli & parsley

**COSTINE** £11.25  
Hickory smoked barbecue pork ribs

**ASPARAGI**  £11.75  
Asparagus, basil butter, poached egg & matured Italian cheese



**CARPACCIO DI MANZO** £14.00  
Seared sliced beef fillet, Venetian dressing, rocket & Parmesan salad


**FEGATINI ALLA CREMA** £10.75  
Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

**ARANCINI ALLA CARBONARA** £10.25  
Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce



**CALAMARI FRITTI** £10.25  
Crispy fried squid, courgette, red pepper & garlic mayonnaise

## ANTIPASTI SPECIALE

**BURRATA**   Truffle £17.50 / Pesto £13.50  
Fresh truffle & sherry vinegar dressing or Basil pesto & grilled Mediterranean vegetables  
Both served with toasted ciabatta

**TARTARE DI TONNO**  £14.00  
Yellowfin tuna tartare, fennel, chives, olive tapenade, crispy Sardinian flatbread

**GRANCHIO PICCANTINO** £17.50  
Dressed Devonshire crab, chilli mayonnaise, lemon & Sardinian flatbread

 Vegetarian  Vegan  New Season Dishes


## PASTA

*Gluten free pasta available.*

**LINGUINE AI GAMBERI**  £19.50  
Wild red king prawn, courgette, chilli & flat leaf parsley

**LINGUINE ALLE VONGOLE** £18.50  
Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic

**TAGLIATELLE ALLA BOLOGNESE** £16.00  
Slow cooked beef ragù, tomato & fresh basil

**TAGLIATELLE AL SALMONE**  £18.50  
Argyll smoked salmon, asparagus, lemon & herb mascarpone

**PACCHERI ALL'AMATRICIANA** £16.00  
Pork cheek guanciale, vine ripened cherry tomatoes, chilli & basil

**PACCHERI ALL'ARRABBIATA**  £14.00  
Tomato, garlic, chilli & flat leaf parsley

**SPAGHETTI CARBONARA** £16.00  
Free range egg, guanciale, matured Italian cheese, cream & flat leaf parsley

**SPAGHETTI FRUTTI DI MARE** £21.75  
Wild red king prawn, Scottish rope grown mussels, palourde clams, calamari, tomato & chilli

## RAVIOLI & RISOTTO

**RAVIOLI DI GRANCHIO** £19.50  
Devonshire crab, chilli, lemon, basil & shellfish butter

**RAVIOLI CON FUNGHI E TARTUFO**   £18.00  
Porcini mushroom & truffle, white wine butter sauce, flat leaf parsley

**RISOTTO AI GAMBERONI**  £19.50  
Creamy Arborio rice, wild king prawn, lemon, samphire & flat leaf parsley

**RISOTTO CON ASPARAGI**   £17.00  
Creamy Arborio rice, asparagus, Prosecco, pea shoots, garlic & flat leaf parsley

## BISTECCA

*All served with fries and one of our freshly prepared sauces.*

**SELECT**  
**SIRLOIN** 275G £29.75  
Angus & Hereford | Argentina | 28 day aged  
**RIBEYE** 275G £30.50  
Angus & Hereford | Argentina | 28 day aged  
**FILLET** 225G £38.00  
Angus & Hereford | British Isles | 14 day aged

**SHARING CUTS** serves 2  
**CHATEAUBRIAND** 450G £37.50pp  
The prized cut from the fillet, deliciously soft & tender, served with roast tomato & mushrooms

**PRIME**  
**GRAIN FED RIBEYE** 350G  £52.00  
Black Angus | Australia | 40 day aged  
**WAGYU SIRLOIN** 300G  £55.00  
F1 Wagyu | British Isles | 21 day aged

**SAUCES**  
Peppercorn | Gorgonzola | Truffle Butter  
Salsa Verde

**STEAK & LOBSTER**  £45.00pp  
225g Fillet Steak & whole Select lobster served with roast tomato, samphire & house salad

## CARNE

**POLLO AL MATTONE**  £23.50  
Grilled, boneless half chicken, garlic & rosemary marinade, lemon butter or 'nduja butter

**POLLO AL TARTUFO**  £23.75  
Roast chicken breast, truffle gnocchi, mushroom & truffle cream

**VITELLO AL LIMONE**  £29.75  
Veal escalopes, lemon butter sauce


**ANATRA ALL'ARANCIA** £24.50  
Crispy slow cooked duck, Grand Marnier & orange sauce, charred broccoli

**FEGATO ALLA VENEZIANA** £23.50  
Pan-fried calves liver, pancetta, onions, butter & sage, served with creamed potatoes

## PESCE

**MERLUZZO** £24.50  
Atlantic cod, spicy Calabrian sausage & tenderstem broccoli

**BRANZINO** £24.75  
Whole boneless sea bass, flat leaf parsley, garlic & lemon

**TONNO**  £27.00  
Grilled line caught tuna, tomato, Leccino olives, capers, chilli & basil


**SALMONE**  £25.50  
Baked Scottish salmon, grilled Mediterranean vegetables & basil pesto

**ARAGOSTA** £55.00  
Whole Select lobster, garlic & parsley butter, samphire, served with fries


**CASARECCE CON POLLO** £17.00  
Grilled chicken, seasonal vegetables, cream, matured Italian cheese & pine nuts

**LASAGNE** £16.00  
Slow cooked beef ragù, béchamel, tomato, matured Italian cheese & fresh basil

## PASTA SPECIALE


serves 2  
**LINGUINE ALL'ARAGOSTA**  £37.50pp  
Whole Select lobster, king prawns vine ripened tomatoes, chilli & fresh basil

## TUSCAN EXPERIENCE


**DRY AGED T-BONE 1.2KG**  £85.00  
Our tribute to the classic Bistecca Alla Fiorentina. Sirloin on one side & fillet on the other. Served to share with truffle fries, rocket & Parmesan salad.

*Complete the experience with one of our recommended Tuscan wines*


 **CHIANTI CLASSICO DOCG** £33.00  
Sant'Ilario, Toscana

 **BRUNELLO DOCG** £80.25  
Donatella Colombini, Toscana

**FILETTO AL PEPE** £31.50  
Fillet steak medallions coated in crushed peppercorns, peppercorn sauce, served with fries

**AGNELLO ALLA SCOTTADITO**  £29.75  
Marinated & grilled lamb cutlets, peas, new season potatoes, lemon, basil & mint

**SPIEDINI DI PESCE** £27.00  
Grilled seafood skewers, line caught tuna, king scallops, king prawns, with courgette, basil & lemon


**GAMBERONI SALMORIGLIO**  £27.50  
Wild red king prawns, red chilli, garlic, white wine, flat leaf parsley, lemon & toasted ciabatta

Allergens & Calories  
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## PIZZA NAPOLETANA

*Experience the authentic taste of Naples with our own recipe biga dough created by our very own Master Baker, Davide Argentino.*


**DIAVOLA**  £15.50  
Spianata Calabrese spicy salami, 'nduja, burrata cream, mozzarella, red chilli, flat leaf parsley

**MARGHERITA**  £13.50  
Mozzarella, tomato & fresh basil

**FIorentina**  £15.50  
Spinach, free range egg, tomato, mozzarella & matured Italian cheese



**CAPRICCIOSA** £16.75  
Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives

**CARPACCIO AI FUNGHI** £19.75  
Seared beef fillet, portobello mushroom, mozzarella, Venetian dressing, fresh basil

**PROSCIUTTO DI PARMA**  £16.75  
DOP Parma ham aged 18 months, rocket pesto, vine ripened cherry tomatoes, burrata cream, fresh basil


**CALZONE** £15.75  
Folded pizza stuffed with peppered ricotta, salami Napoli, smoked provola & tomato



## PIZZA SPECIALE

serves 2  
**BLACK TRUFFLE & CHAMPAGNE**   £32.00  
Shaved fresh truffle, truffled mushrooms, mozzarella & flat leaf parsley  
*Served with two glasses of Champagne*

## SALADS

**CAESAR** £16.75  
Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

**GRANCHIO**  £19.50  
Devonshire crab, radicchio, rocket, fennel, lemon & Sardinian bottarga

**TRICOLORE**   £14.75  
Buffalo mozzarella, heritage tomatoes, avocado & fresh basil

## SIDES


*All sides £5.00 each*

**FRIES**  Add truffle & Parmesan £1.75 **GARLIC SPINACH** 

**PEAS & PANCETTA**

**NEW SEASON POTATOES**  **SEASONAL GREENS** 

**MASHED POTATO**  **TOMATO & BASIL SALAD** 

**COURGETTE FRIES**  **ROCKET & PARMESAN SALAD**

**TENDERSTEM BROCCOLI, CHILLI & GARLIC**  **HOUSE SALAD** 

## SUNDAY ROAST

*Available every Sunday from 12pm.*

**MANZO** £20.50  
Slow roast beef served with roast potatoes, maple glazed carrots, broccoli, roasting gravy & Yorkshire pudding

**POLLO** £19.50  
Herb roast chicken served with roast potatoes, maple glazed carrots, broccoli, gravy & Yorkshire pudding

**VEGANO**  £16.25  
Mixed nut roast served with roast potatoes, maple glazed carrots, broccoli & roasting gravy  
*(Add a Yorkshire pudding for £1.50)* 