Fluten Intolerance Menu — Sharing & Antipasti —

OLIVES PICCANTE (vg) £5.50

Giant pitted olives, marinated with peperoncini

GARLIC BREAD

Chicken breast, Parmesan cream

PENNE ALL'AMATRICIANA

& seasonal vegetables

chilli & basil

Fresh garlic & parsley @ £6.25 Tomato & basil (%) £7.25 Mozzarella & smoked provola cheese 🔻 £8.50 SALUMI E FORMAGGI £23.50

Italian artisan deli sharing board: Parma ham, Coppa di Parma, bresaola, salami Napoli, buffalo mozzarella, Parmesan, buffalo ricotta, olives, sun-dried tomatoes, chargrilled artichokes

CARPACCIO £13.50

Seared sliced beef fillet, Venetian dressing & rocket salad

BURRATA PUGLIESE (V) £11.50

Fresh Puglian burrata, basil pesto & grilled Italian vegetable salad

PENNE CON POLLO £15.50

£15.25

PENNE ARRABBIATA (19) Tomato, garlic, chilli & flat leaf parsley **SPAGHETTI CARBONARA** Free range egg, cream, guanciale & matured Italian cheese

£13.25

£15.50

£15.25

£15.25

SEAFOOD SPAGHETTI £19.75

Wild red prawn, mussels, clams, calamari, tomato & chilli

SPAGHETTI BOLOGNESE Slow cooked beef ragù, matured Italian cheese & flat leaf parsley

WILD KING PRAWN SPAGHETTI £17.75

Courgette, chilli & garlic

Mains & Grill

PAN-FRIED SEA BASS £22.00

Courgette scapece, mint, garlic & lemon sauce

WILD ATLANTIC COD £23.00

Pork cheek guanciale, vine ripened tomatoes,

Spicy Calabrian sausage & tenderstem broccoli

WHOLE ROASTED SEA BREAM £28.00

Vine ripened tomatoes, Leccino olives, garlic & rosemary potatoes

SLOW ROASTED CRISPY DUCK £ 20.50

Orange & Grand Marnier sauce. charred broccoli

275G SIRLOIN STEAK £27.00 Angus & Hereford beef, roast potatoes & peppercorn sauce

225G FILLET STEAK £35.00

Angus & Hereford beef, roast potatoes & peppercorn sauce

FILETTO AL PEPE £29.50 Fillet steak medallions, coated in crushed

peppercorns, roast potatoes & peppercorn sauce

CHARGRILLED CHICKEN £21.50 Marinated boneless half chicken, grilled vegetables, roast potatoes & 'nduja butter

CHARGRILLED LAMB CUTLETS £28.00

Lemon & rosemary marinade, peas, new season potatoes, lemon, basil & mint

CHICKEN CAESAR £15.50

Gem lettuce, pancetta, matured Italian cheese & Caesar dressing

We use an award-winning gluten free base made by The White Rabbit Pizza Co and we follow a safe process when preparing your pizza. Due to the nature of our kitchen, we cannot guarantee our product remains free from trace amounts of gluten at the point of service.

CAPRICCIOSA

San Marzano tomato, ham, mozzarella,

mushrooms & olives

MARGHERITA (V)

San Marzano tomato, mozzarella,

tomato & fresh basil

BURRATA £14.50 Apulian-style mozzarella, red pepper pesto, 'nduja, roasted peppers, pistachio, chilli & fresh basil

£11.95

£13.50 PROSCIUTTO CRUDO

DOP Parma ham aged 18 months, mozzarella,

vine ripened tomatoes, rocket & Pecorino

£14.75

Roasted red pepper pesto, Calabrian chilli paste,

vegan mozzarella, red onion & fresh basil

San Marzano tomato, Calabrese spicy salami, 'nduja,

burrata cream, mozzarella, red chilli & flat leaf parsley

CALABRESE VEGANA (6)

FIORENTINA (V) £13.50 San Marzano tomatoes, garlic spinach, free range egg, mozzarella & matured Italian cheese

MARINARA 🔞 £8.95 San Marzano tomato, garlic,

oregano & basil

All sides £4.50 each

TENDERSTEM BROCCOLI (6)

Chilli & garlic

BABY SPINACH (%)

ROASTED POTATOES (V)

Garlic & rosemary

MIXED SALAD (6)

ROCKET & PARMESAN SALAD

Balsamic dressing

Desserts & Ice Cream

VANILLA PANNA COTTA

Summer berries & mint

£7.50

CHOCOLATE TRUFFLES (V)

Chocolate ganache flavoured with Frangelico

£7.50

£5.75

ICE CREAM & SORBET

£6.00 Your choice of 3 scoops:

Vanilla | Mint choc chip | Honeycomb Chocolate | Nutella | Amalfi lemon sorbet

AFFOGATO (V) £6.00 COPPA SPAGNOLA Espresso & vanilla ice cream Vanilla ice cream & Amarena sundae icco 8

BY PICCOLINO

Gluten Intolerance Menu