

# SET MENU

3 COURSES £32.50

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## STARTERS

### FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano & black pepper

### CALAMARI

Courgette, red pepper & garlic mayonnaise

### BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

### BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta

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## MAINS

### INSALATA TRICOLORE (V)

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

### POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

### BRANZINO

Pan-fried sea bass fillets, scarpola, cannellini beans, chilli, endive & semi-dried tomatoes

### GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

### LINGUINE GAMBERONI

King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

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## DESSERTS

### PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & crushed amaretti

### TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

### TIRAMISÚ

Coffee, amaretto-soaked sponge, mascarpone & cocoa powder

### GELATI MISTI (V)

Selection of ice creams served with a mini almond wafer cone

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &  
Calories  
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# SET MENU TWO

3 COURSES £45.00

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## STARTERS

Gaeta & Nocellara olives for the table to share

### ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

### BURRATA PUGLIESE

Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia

### MONTANARA GENOVESE

Deep fried pizza dough, braised beef & onion ragu, Pecorino Romano

### POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

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## MAINS

### PACCHERI ALLA LARDIATA

Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil

### SPAGHETTI ALLA CARBONARA

Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

### TONNO ALLA GRIGLIA

Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon

### POLLO ALLA GRIGLIA

Marinated & chargrilled boneless half chicken, served with Neapolitan peperonata & roast potatoes

### BISTECCA DI MANZO

Angus & Hereford sirloin steak 275g, peppercorn sauce & fries  
(£3.00 supplement charge will apply)

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## DESSERTS

### BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup & Chantilly cream

### TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### ZEPPOLA (V)

Soft choux bun, vanilla cream & Amarena cherry

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

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