

## DA DIVIDERE

**OLIVE MARINATE** (VG) 5.50  
Gaeta & Nocellara olives, chilli, garlic & oregano

**PANE FINO ALL'AGLIO**  
Hand stretched garlic bread  
Focaccia-style with rosemary (VG) 6.50  
San Marzano tomato & basil (VG) 7.50  
Mozzarella & smoked provola (V) 8.00

### TAGLIERE MISTO

28.00

*All the good things in life... served with a selection of freshly baked bread.*

SALUMI	FORMAGGI
Prosciutto di Parma	Mozzarella di Bufala
Coppa di Parma	Ricotta di Bufala
Mortadella	Pecorino Romano
Salami Napoli	

**SCARPETTA CON POMODORO DI SAN MARZANO** (VG) 9.75  
Sweet tomato & garlic sauce made using the finest tomatoes grown in the rich volcanic soil of San Marzano. Served with freshly baked bread for the art of 'scarpetta'

**PANE DELLA CASA** (V) 6.00  
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini.

## ANTIPASTI

**BRUSCHETTA AL POMODORO** (VG) 8.25  
Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

**CALAMARI** 10.25  
Courgette, red pepper & garlic mayonnaise

**BRUSCHETTA GAMBERONI** 11.50  
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

**CARPACCIO** 14.00  
Seared sliced beef fillet, Venetian dressing & rocket salad

**BURRATA PUGLIESE** \* 13.50  
Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia

**POLPO ALL'INSALATA** \* 14.00  
Octopus salad, potato, celery, parsley, black olives & Amalfi lemon

**ARANCINI** (V) 9.75  
Crispy truffle risotto balls, smoked provola & Italian cheese sauce



### STAPLES OF NAPLES - STREET FOOD -

*Take your tastebuds on a backstreet tour of Naples with authentic, hidden gems loved by locals...*

**FRITTATINA CACIO E PEPE** \* 9.50  
Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper

**POLPETTINE DI MELANZANE** (V) 8.75  
Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

**MONTANARA GENOVESE** \* 10.00  
Deep fried pizza dough, braised beef & onion ragu, Pecorino Romano

## PASTA *Gluten free pasta available on request.*

**LINGUINE FRUTTI DI MARE** 21.50  
Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce

**LINGUINE AI GAMBERONI** 18.75  
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

**SPAGHETTI ALLA CARBONARA** 16.50  
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

**SPAGHETTI AL PESTO DI LIMONE** \* 14.50  
Amalfi lemon & herb pesto, walnut, anchovy essence



### STAPLES OF NAPLES - PASTA AUTENTICA -

*Straight from the pages of an authentic Italian cookbook, our pasta dishes give a true taste of Southern Italian cuisine that would rival any Italian Nonna...*

**CANDELE ALLA GENOVESE** \* 17.50  
Short pasta tubes, Neapolitan beef & onion ragu, Pecorino Romano, flat leaf parsley

**PACCHERI ALLA LARDIATA** \* 15.50  
Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil

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

**SPAGHETTI AGLIO OLIO E PEPERONCINO** \* (VG) 12.50  
Garlic, chilli, extra virgin olive oil & flat leaf parsley

**PACCHERI ORTOLANA** \* (VG) 14.50  
Mushroom & vegetable ragu, tomato & flat leaf parsley

**PACCHERI ARRABBIATA** (VG) 14.25  
Tomato, garlic & chilli sauce, flat leaf parsley

**RAVIOLI ALLE MELANZANE** \* (V) 16.25  
Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

**LASAGNE** 16.25  
Slow cooked beef ragu, tomato, matured Italian cheese & basil

## GNOCCHI DI PATATE

**GNOCCHI CON RAGU DI SALSICCIA** \* 15.75  
Neapolitan sausage ragu, tomato, smoked provola & fresh basil

**GNOCCHI ALLA CONTADINA** \* (VG) 14.50  
Mushroom, vegetable & tomato ragu, vegan-mozzarella-style cheese, flat leaf parsley

## PIZZA NAPOLETANA

Experience the authentic taste of Naples with our own 'biga' dough created by our very own Master Baker, Davide Argentino. *Gluten free pizza base available.*



STAPLES OF NAPLES  
- DAVIDE'S FAVOURITES -

*When it comes to pizza, Davide is the true expert. So when he says a pizza is perfezione, you can be sure that it is utterly delicious...*

<b>GENOVESE</b> *	15.50
White base, braised beef & onion ragu, Pecorino Romano & flat leaf parsley	
<b>NAPOLETANA</b>	15.50
White base, Italian sausage, friarielli, smoked provola & chilli	
<b>CALZONE NAPOLETANO</b>	15.50
Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli	

<b>ORTOLANA</b> * (V)	14.00	<b>MARGHERITA</b> (V)	14.00
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese & fresh basil		San Marzano tomato, mozzarella, tomato & fresh basil	
<b>DIAVOLA</b> *	15.50	<b>CAPRICCIOSA</b> *	15.50
San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley		San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	
<b>PROSCIUTTO DI PARMA</b> *	16.75	<b>FIORENTINA</b> (V)	15.50
White base, DOP Parma ham, Italian ch�ese & truffle cream, rocket & Pecorino Romano		San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese	

**SALSETTA** 2.00 each  
House dips

**SPICY CALABRESE MAYO, GARLIC AIOLI, HOT HONEY**

## SECONDI PIATTI

<b>ORATA AL FORNO</b>	29.75	<b>POLLO ALLA GRIGLIA</b> *	23.50
Whole roasted sea bream, vine ripened tomatoes, Leccino olives, garlic & rosemary roast potatoes		Boneless half chicken marinated & grilled, peperonata, basil pesto garlic & rosemary roast potatoes	
<b>TONNO ALLA GRIGLIA</b> *	27.00	<b>POLPETTE PICCANTI AL RAGU</b> *	17.50
Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon		Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough	
<b>BRANZINO</b> *	25.50	<b>INSALATA TRICOLORE</b> (V)	14.75
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes		Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	
<b>POLIPETTI ALLA LUCIANA</b> *	19.50	<b>INSALATA CAESAR</b>	16.75
Neapolitan braised octopus stew, tomato, Leccino olives, capers, garlic, chilli & toasted sourdough		Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing	

## MACELLERIA



*We only serve the best. That's why we source all our grass fed Angus & Hereford beef from world class producers & farms across Argentina - & The British Isles...*

<b>BISTECCA</b>	29.25
Sirloin 275g	
<b>COSTATA</b>	30.50
Ribeye 275g	
<b>FILETTO</b>	38.00
Fillet 225g	

Served with fries and your choice of sauce: Peppercorn or Blue Cheese

## CONTORNI

All sides £5.00 each

<b>PATATINE FRITTE</b> (V)	<b>FRIARIELLI</b> * (V)	<b>INSALATA DELLA CASA</b> (V)
Potato fries Add truffle & Pecorino 1.75	A Neapolitan staple, marinated leafy turnip tops, garlic & chilli	Mixed leaves, tomatoes, cucumber & vinaigrette
<b>PATATE AL FORNO</b> (V)	<b>PEPERONATA</b> * (V)	<b>RUCOLA E PECORINO</b>
Garlic & rosemary roast potatoes	Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	Rocket & Pecorino Romano salad, balsamic dressing
<b>ZUCCHINE FRITTE</b> (V)	<b>BROCCOLI</b> (V)	<b>SPINACI</b> (V)
Courgette fries	Tenderstem, chilli & garlic	Garlic baby spinach

Allergens & Calories  
Scan this code

