



A LA CARTE MENU

LIGHT BITES

- Calamari Fritti – Crispy fried fresh calamari, spicy mayo 8
- Arancini – spicy red mullet ragu, arrabbiata sauce, pine nuts, dill 7.5
- Mini meatball sliders, tomato sauce, Parmigiano 7.5
- Bruschetta – burrata, sun dried tomato, capers, basil, olives 7.5 (V)
- Homemade focaccia, spicy tapenade, butter 6.5 (V)
- Zucchini fritti 6.50 (V)

PIZZA (till 8.45pm)

- VEGETARIANA** tomato, mozzarella, courgettes, aubergine, peppers, black olives 15.9 (V)
- DIAVOLA** tomato, mozzarella, pepperoni, fresh chilli 14.5
- PROSCIUTTO DI PARMA** tomato, mozzarella, Parma Ham, Parmigiano, rocket salad 15.9
- 4 STAGIONI** tomato, mozzarella, ham, artichokes, mushrooms, black olives 15.9
- FIORENTINA** tomato, mozzarella, spinach, olives, egg, garlic 15.50 (V)

STARTERS

- Fish Salad – Beetroot-cured salmon, King prawns, avocado, Marie Rose sauce, citronette 15.5
- Carpaccio di manzo – Beef carpaccio, anchovy dressing, Parmigiano, pickled onion, toasted hazelnut, rocket salad 15.9
- Burrata – Creamy burrata, Parma ham, heritage tomatoes, fried capers, salad leaves, fresh basil 14.5
- Parmigiana – layered fried aubergine, tomato sauce, mozzarella, basil dressing, Parmigiano fondue 14.5 (V) served slightly warm

MAIN COURSE

- Fish of the day - Chef's daily selection, seasonal garnish - Market price
- Fegato Burro e Salvia - Thinly sliced calf's liver, smoked bacon, brown butter, sage, pomme purée 27
- La Milanese – Crispy fried veal, Caesar salad 28 (Chicken Milanese 24.5)
- Costata di Manzo – 12oz Rib Eye steak, skinny black pepper chips, Cafe de Paris butter 36.5 (Peppercorn 3 - Parmigiano Fondue 3)

PASTA

- Linguine al Granchio – Crab linguine, datterino tomatoes, chilli, herbs and lemon zest 22.5
- Mezze maniche Cacio & Pepe – Pecorino romano DOP, black pepper 18 (V) Add guanciale 3 – Add preserved black truffle 3
- La Bolognese - Chef's signature pappardelle bolognese – Veal, sausage, beef ragù with Parmigiano fondue 19.5
- Mezze maniche Arrabbiata – Spicy tomato sauce, creamy burrata, olive crumble 17.5 (V) Add spicy nduja 1.5

SIDES 6 each | **SALADS** 6.5 each

- Sautéed garlic spinach | Buttered greens | Rosemary new potatoes | Black pepper skinny chips | Zucchini Fritti 6.5
- Salad: Tomato, onion and goat cheese salad | Crispy potato pave', Parmigiano, preserved black truffle 7.5