



A LA CARTE MENU

LIGHT BITES

- Calamari Fritti – Crispy fried fresh calamari, garlic mayo 9
- Arancini Parmigiana – tomato, fried aubergine, mozzarella 7.5
- Parma ham croquette, arrabiata sauce, Parmigiano shaving 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 Mortadella and Tartufo – Creamy burrata, Mortadella IGP, preserved black truffle, pistachio crumble 14.9
- 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 Milanese, 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 alle Vongole – Clams, lemon, garlic, chilli, parsley, toasted garlic crumb 24
- Linguine all'Astice – lobster, roasted cherry tomato, chilli, parsley oil, lobster bisque 29.5
- 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

Sautéed garlic spinach | Buttered greens | Rosemary new potatoes | Black pepper skinny chips
Dauphinoise potato 6.5 | Zucchini Fritti 6.5 | Salad: Tomato, onion and goat cheese salad 6.5

PLEASE INFORM US OF ANY ALLERGIES ON ARRIVAL
PRICES INCLUSIVE OF VAT AND QUOTED IN POUND £ - A DISCRETIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL