

Per Iniziare... Starters

<i>Affettati Misti - Cured meats, giardiniera, olives and cheeses</i>	<i>for 1p. 26.00, for 2p. 37.00</i>
<i>Garlic Bread - Grilled home-made garlic bread</i>	16
<i>Bruschetta - Grilled home-made bread, fresh tomato, basil, garlic and EVOO</i>	20
<i>Rotolini di Melanzane alla Parmigiana - Rolled eggplant filled with fresh ricotta cheese, baked with napoletana sauce and parmesan cheese</i>	23
<i>Arancini allo Zafferano - Saffron Risotto Arancini with Fior di Latte, Prosciutto Cotto served on pecorino sauce and a pistachio pesto</i>	24
<i>Fritto Misto (M) - Salt and pepper calamari and prawns, lemon and mayonnaise</i>	26

Primi... Pastas

*We proudly make all our fresh egg pasta from scratch for exemption of penne pasta which is a durum wheat pasta.
Kid portion and gluten free also available*

<i>Gnocchi/Penne Pomodoro - Napoletana sauce, basil and parmesan cheese</i>	24
<i>Gnocchi/Penne Arrabbiata - Spicy Napoletana sauce, garlic, parsley and pecorino cheese</i>	24
<i>Gnocchi al Gorgonzola - Gorgonzola creamy sauce and parmesan cheese</i>	27
<i>Gnocchi Gamberi e Zucchine (V) - Creamy zucchini and prawns sauce with a hint of chilli</i>	30
<i>Penne/Gnocchi Bolognese - Classic bolognese sauce and parmesan cheese</i>	27
<i>Tagliatelle/Penne Boscaiola - Pancetta, mushrooms, garlic, parsley in a creamy sauce with parmesan cheese</i>	29
<i>Ravioli di Zucca - Pumpkin and ricotta ravioli tossed in butter and sage</i>	31
<i>Tagliatelle Ossobuco - Slow cooked ossobuco in rich sauce and parmesan cheese</i>	32
<i>Tagliolini Gamberi (A) - Four king prawns, garlic, chilli in light napoletana sauce</i>	34

Secondi. . . Mains

All served with seasonal vegetables

Gluten free options also available

<i>Rotolini di Pollo - Rolled chicken breast with pancetta and provolone cheese, served with a delicate white wine and parsley sauce</i>	35
<i>Filetto di Maiale al Pecorino - Tender pork fillet in a creamy pecorino cheese sauce</i>	36
<i>Maialino al Rosmarino - Rosemary and garlic smeared suckling pig, rolled and slow cooked</i>	36
<i>Agnello Arrosto - Roast of lamb served with mint and thyme sauce</i>	38
<i>Tagliata alla Rucola - Black Angus scotch fillet, seared and sliced on a bed of rocket salad with gravy juice</i>	45
<i>Pesce del Giorno (A) - Market fresh fish of the day</i>	45

Contorni. . . Sides

<i>Insalata Mista - Mixed leaves and tomato salad, EVOO dressing</i>	14
<i>Insalata di Rucola - Rocket and pear salad, parmesan and balsamic dressing</i>	16
<i>Patate al Forno - Baked potatoes</i>	14
<i>Verdure Miste - Mixed seasonal vegetables and potatoes</i>	14

Gluten free options available on request

Dairy free options available on request

Please inform staff of any dietary requirements