

PRIMI

Oliva v @

Aglio 👽

Pane 👽 🕫

Focaccia 💿

Marinated olives 5

Garlic flatbread 7

Selection of breads 6

Tomato focaccia 7

Arancini 💿

Crispy wild mushroom risotto balls in panko breadcrumbs, spicy arrabiata sauce 8

Insalata 👽 🕝

Orange, fennel, toasted almonds, pomegranate, fresh mint, honey dressing 9

Antipasto @

Italian cured meats, Parma Ham, artichokes, olives & artisan breads 12

Calamari

Deep-fried squid in a light, crispy tempura-style batter, garlic aioli 9

Gamberoni @

Mediterranean king prawns pan-fried in garlic butter, white wine, chilli 15

Crostini

Homemade chicken liver pâté, toast, homemade fig & olive chutney 9

Caponata 🕤

Aubergine, tomato, red onion, and black olive caponata, fresh basil, grilled bread 9



FRESH PASTA

Aragosta[©] (gfa)

Classic fresh half lobster linguine cooked in garlic butter, white wine, vine tomatoes, fresh basil 36

Pomodoro ve

Linguine pasta, San Marzano tomato sauce, fresh basil 8 / 15

Al ragù[©] €fa

Tagliatelle pasta, signature homemade slow-cooked beef ragù 9 / 16

Arrabbiata 🖭 🕮

Rigatoni pasta, garlic, fresh chilli, San Marzano tomato sauce 8 / 15

Ravioli 💿

Butternut squash ravioli pasta, brown butter, fresh sage 8 / 15

SOURDOUGH PIZZA

Marinara 🕤

San Marzano tomato, garlic, extra virgin olive oil, oregano 10

 $Margherita^{\mathbb{C}} \odot$

San Marzano tomato, buffalo mozzarella, fresh basil 12.5

Calabrese

San Marzano tomato, buffalo mozzarella, Calabrian 'Nduja sausage, spicy salami 16

Capricciosa

San Marzano tomato, buffalo mozzarella, ham, artichokes, mushrooms, black olives 16



SECONDI

Canaletto©

Grilled 28-day mature dry-aged fillet of beef, rosemary chips, wild mushroom, port & red wine sauce 36

Pollo

Classic chicken Milanese in crispy panko breadcrumbs, spaghetti al pomodoro 18

Merluzzo

Pan-fried fillet of cod, onion puree, butter sauce, spring onions, croutons, new potatoes 26

Fegato @

Pan-fried calves' liver, smoked pancetta, mash, caramelised onion & red wine sauce 19

Salmone @

Tuscan style salmon, cream, spinach, sundried tomato, olives, new potatoes 26

Cervo @

Pan-fried venison loin, roasted root vegetables, port & blackberry sauce 28

Anatra

Duck breast, Sicilian spices, heritage carrots, beetroot, orange sauce 26

Vitello (gf)

Pan-fried veal, Marsala wine, wild mushrooms, cream, rosemary potatoes 19

zucchini fritti[©] / buttered spinach / tender-stem broccoli, garlic & chilli 6 ea. rosemary chips / new potatoes / mashed potato 6 ea.

Parmesan & wild rocket salad / mixed salad / tomato & onion salad 9 ea.



DOLCI

Zabaglione[©] (minimum two persons – 20 minutes)

Traditional Italian pudding made with egg yolks, sugar, and Marsala wine. Our secret recipe is finished with traditional Italian almond biscotti 9 ea.

Dolci 📾

Homemade pudding from the daily selection 8.5

Gelato @

Ice creams and sorbets 2.5 ea.

Affogato 🗈

Vanilla ice cream with Italian espresso coffee and hazelnuts 6.5

Formaggio 🕾

Selection of Italian cheeses, biscuits, homemade fig & olive chutney, grapes and celery 14