

PASTA

May we recommend 2 plates on average per person

Our pasta shapes are subject to change as we may run out from time to time.

1 RIGATONI Carbonara

Rigatoni, Guanciale, Pecorino Romano cheese, egg yolk, freshly ground black pepper.



8.50

2 PENNE Arrabbiata e Burrata v

Hard Durum Penne, San Marzano tomato sauce, Calabrian red chilli pepper, Burrata d'Andria.



8.50

3 BUCATINI Amatriciana

Bucatini egg pasta, San Marzano tomato sauce, Guanciale, Pecorino Romano cheese, freshly ground black pepper.



8.00

4 SPAGHETTI Pomodoro v

Hard Durum Spaghetti, San Marzano tomato sauce, fresh basil.



6.50

5 RADIATORI Norma

Radiator shaped egg pasta, San Marzano tomato sauce, gently fried Sicilian aubergine, grated Ricotta Salata Siciliana, fresh basil.



8.00

6 PICI Cacio e Pepe

Hand rolled Pici pasta, Pecorino Romano cheese, freshly ground pepper.



8.00

7 PACCHERI Gamberi e Limone

Paccheri pasta, Tiger prawns in a light Sicilian Datterino tomato sauce with Amalfi lemon zest.



11.50

8 TAGLIOLINI Aglio Olio e Peperoncino v

Hand cut fresh Tagliolini, fresh garlic, Calabrian red chilli pepper, Calabrian extra virgin olive oil.



7.00

9 ORECCHIETTE Salsiccia e Funghi

Eggless hand shaped Orecchiette, Tuscan Italian sausage, Wild mushrooms and Grana Padano cheese.



9.50

10 REGINETTE Lamb Ragout 'Nduja

Ribbon shaped egg pasta, Scottish lamb and spicy Calabrian 'Nduja ragout.



10.50

11 GNOCCHI Pesto, Patate e Fagiolini

Hand shaped Gnocchi, Ligurian basil pesto, purple potato, green beans.



9.00

12 GIRASOLI Pistacchio e Tartufo v

Filled sunflower shaped pasta stuffed with fresh Ricotta, and Umbrian black truffle, served with butter, sage and Pistacchio di Bronte.



12.50

13 RAVIOLI Burro e Salvia

Hand shaped Ravioli stuffed with Chianti braised beef and served with brown butter and sage sauce.



12.00

FRITTI

Patatine fritte v Skin-on chips.

4.00

Frittatina di pasta Deep fried breaded pasta with pork Mortadella Bologna PGI and pistachio, served with pistachio mayo.

7.50

Arancino allo zafferano Deep fried saffron & Grana Padano arancini served with saffron mayo.

7.50

Crocchetta di patate v Potato croquette stuffed with mozzarella and served with spicy mayo.

7.50

DIPS

Spicy mayo

2.00

Garlic mayo

2.00

Spicy Tomato

2.00

SALUMI

Porchetta D'Ariceia Slow roasted pork roll stuffed with herb and spices.

6.50

Speck del Trentino Cured and lightly smoked ham.

8.00

Prosciutto di Parma 24 month aged Parma ham.

8.00

Spianata Calabrese Spicy Calabrian salami.

6.50

FOCACCIA

Focaccia v With extra virgin olive oil.

4.00

Focaccia v With a wild garlic butter and grated Grana Padano.

5.50

Focaccia With a spicy 'Nduja butter and grated Grana Padano.

7.00

PIZZA

May we recommend 2 plates on average per person
8 inch square pinsa style made with a 48 hour proven sourdough

- 1

CAMPANIA v
San Marzano tomato sauce, Fiordilatte, fresh basil and evoo.

5.50
- 2

CALABRIA
San Marzano tomato sauce, Fiordilatte, Spianata Calabrese salami, spicy 'Nduja Calabrese, honey and evoo.

8.50
- 3

SARDEGNA
San Marzano tomato sauce, Fiordilatte, Sardinian sausage, Pecorino fiore Sardo cheese and evoo.

8.00
- 4

LAZIO
Fiordilatte, Porchetta di Ariccia, Pecorino Romano cheese and tuna sauce.

9.00
- 5

LOMBARDIA
Fiordilatte, Grana Padano, Gorgonzola DOP, Valtellina goats cheese, walnuts and honey.

9.50
- 6

TRENTINO
Fiordilatte, goats cheese, Speck Tirolese and evoo.

8.00
- 7

SICILIA v
San Marzano tomato sauce, Fiordilatte, gently fried aubergine and grated Ricotta Salata Siciliana cheese.

8.00
- 8

PUGLIA v
Fiordilatte, wild broccoli, Burrata Pugliese cheese, fresh red chilli pepper and evoo.

8.50
- 9

AMALFI v
Fiordilatte, yellow and red Datterino tomatoes, Buffalo mozzarella and Amalfi lemon zest.

9.00
- 10

GLESQA
San Marzano tomato sauce, Fiordilatte, ham and roasted pineapple.

8.50
- 11

EMILIA ROMAGNA
36 month riserva Grana Padano cheese Fonduta, 24 month aged Parma ham and balsamic from Modena.

9.50
- 12

LIGURIA
Fiordilatte, tiger prawns, gently fried courgettes and lemon zest.

8.50
- 13

BASILICATA
Spicy San Marzano tomato sauce, Fiordilatte, roasted red peppers, Cantabrico anchovies and grated horseradish.

8.50

INSALATA

- La Burrata**

Apulian Burrata cheese with red Datterini tomatoes, rocket and balsamic dressing.

8.00
- La Bufala**

Campania buffalo mozzarella with Cantabrico anchioves, red Datterini tomatoes and evoo.

8.00
- Mista vg**

Mixed leaf salad.

4.50

DOLCI

- Cheesecake of the day v**

6.00
- Fiordilatte soft serve ice cream v**

3.50
- Fiordilatte soft serve ice cream with Amarena cherries**

5.50
- Tiramisu v**

5.00
- Affogato v**

4.50