



Dal forno
From the bakery

Cestino di pane del giorno £ 3.50
Bread basket of the day

Bruschetta al pomodoro fresco di Pachino e basilico £ 4
Focaccia bruschetta with fresh Sicilian cherry tomatoes and basil

Bruschetta, con 'Nduja e stracciatella £ 4.50
Focaccia bruschetta with 'Nduja and burrata cheese

Pizza al taglio £3.50
Pizza slice

Arrosti freddi/ cold roast

Arrosto di manzo con Salsa alla senape £ 9
Roast beef served with Mustard sauce

Vitello tonnato £ 8.50
Roast veal with tuna dressing

Porchetta £ 7
Roast pork belly, typical of Rome

Le insalate/ Salads

Rucola, funghi champignon, Parmigiano Reggiano £ 6.50
Rocket, champignon mushrooms and Parmigiano Reggiano shavings

Insalata di radicchio con arance sanguinelle e mandorle tostate £ 7
Radicchio salad with blood orange and toasted almonds

Insalata mista con rape, formaggio di capra e noci £ 7.50
Mixed salad roast beetroot with goats cheese and walnuts

Insalata di puntarelle con alici di Cetara e crostini £8
Puntarelle salad with anchovies from Cetara and croutons

Prosciutti e salumi
Ham and Salumi

Prosciutto di Bassiano £ 6
16 month cured ham, sweet and intense flavour from Lazio

Prosciutto Nero dei Nebrodi £12
Black Pig ham from Nebrodi

Bresaola della Valtellina £ 6.50
Salted, seasoned and air dried beef from Lombardia.

Mortadella Bonfatti £ 6.50
Traditional sausage from Emilia Romagna

Finocchiona Toscana £ 5
Wild fennel seed flavoured salami from Tuscany

Lonza di maiale £ 5
Cured and air dried loin of pork

Salamino piccante £ 5.50
Air dried spiced sausage

Salame Corallina £5.50
Fine ground meat with diced lard seasoned with wine and garlic

Formaggi freschi
Fresh cheeses

Mozzarella Campana D.O.P £ 7
Buffalo mozzarella from Campania

Scamorza affumicata alla griglia £ 6
Grilled, smoked cow's milk cheese

Burrata Pugliese £ 8
Cow's milk mozzarella filled with cream from Puglia

Mixed Italian olives £ 3.50

Formaggi Italiani artigianali
Artisanal Italian Cheese

Gorgonzola £ 4.50
90 days matured blue cheese, creamy and spicy pasteurised cow's milk from Piemonte

Umbriaco al Cabernet £ 5
Pasteurised cow's milk aged in Cabernet wine

Basajo £ 5
Unpasteurised creamy blue cheese made with sheep milk and aged in passito wine. From Veneto

Pecorino di Pienza £ 4
Made from pasteurised ewes milk. Mature pecorino, firm and creamy consistency. From Toscana

Fontina DOP £4.50
Made from unpasteurised cow's milk a soft supple cheese that melts in the mouth. Matured for 90 days From Valle D'Aosta

Taleggio £ 4.50
Washed rind cheese with a soft creamy texture from Lombardia. Made with pasteurised cow's milk

Toma Piemontese £ 4.50
A semi-soft, sweet, pasteurised cow's milk smooth textured cheese from Piedmont.

Parmigiano Reggiano 24 mesi £ 4.50
Unpasteurised cow's milk cheese with a granular texture from Emilia Romagna

La Tur £ 5
Dense and creamy cheese from Langhe area. A blend of pasteurised cow, goat and ewe's milk.



Pesci affumicati

Smoked fish

Tonno £ 8.50

Tuna

Salmone £ 6.50

Salmon

Zuppe/ Soups

Minestra di ceci, ditalini, pancetta e rosmarino £9.50

Chick peas, ditalini pasta, pancetta and rosemary soup

Zuppa di piselli con Burrata e germogli £8.50

Pea soup with burrata and shoots

Le paste e timballi

Paste and timbale

Rigatoni cacio, pepe e fave £11.50

Rigatoni with Pecorino Romano, black pepper and broad beans

Tonnarelli alle vongole veraci £15.50

Tonnarelli with fresh clams, garlic and chili

Gnocchi con asparagi, menta e ricotta salata £14

Potato gnocchi asparagus mint and salted ricotta

Tagliatelle al ragù di cinghiale salsa al vino rosso e Ubriaco £ 14.50

Tagliatelle with wild boar ragout red wine reduction and Ubriaco cheese

Ravioli di merluzzo e patate, salsa al pomodoro, olive e capperi £15

Cod and potato ravioli, tomato, olives and caper sauce

Lasagne alla Bolognese £ 13

Lasagne with beef Bolognese sauce

Melanzane alla Parmigiana £ 9.50

Aubergine, tomato and parmesan timbale

Fritti/Fried

Calzoncini con prosciutto e formaggio £2.70 each

Deep fried "calzoncino" filled with ham and cheese

Arancini Siciliani £ 2.70 each

Deep fried rice balls with tomato and mozzarella

Calamari e Zucchine £ 9.50

Calamari and courgette

Polpette e salsicce

Meat balls and sausages

Polpette alla pizzaiola £ 9.50

Beef meatballs in tomato sauce

Polpette fritte in agrodolce £9.50

Alla Palermitana

Fried beef meatballs, Sweet and sour red onions

Polpette con verza £9.50

Beef meatballs with savoy cabbage, garlic and chili

Salsiccia con friarielli £ 11

Grilled sausages served with bitter turnip tops

Salsiccia e fagioli £ 11

Sausages stewed with Borlotti beans

Salsiccia al sugo con polenta e pecorino £11

Sausages cooked in tomato sauce, with polenta and pecorino cheese

If you have a food allergy, intolerant or sensitivity ingredients, Celiac or special dietary, please speak to the waitress or the manager to help you with the menu, Thank you

Please note that we cannot guarantee that any of our food is free from nut trace elements.

La Brace/ Barbeque

Filetto D'Orata with Insalata mista £16

Fillet of Seabream with mixed leaf salad

Filetto di Branzino con rucola e capperi £16.50

Sea Bass fillet with rocket and capers

Costata di Manzo con Osso e patate arrosto 500gr £39

Bone in Rib eye with roast otatoes 500gr

Costoline di Maiale con fagiolini £14.50

Pork ribs with green beans

Polletto con insalata £ 14

Baby whole chicken with salad

Brasati/ Stew

Guancia di Maiale brasata servito con salsa alla birra e purea di patate allo zafferano £16.50

Slow cooked Pork cheek served with beer sauce and saffron mashed potatoes

Verdure/ Vegetables

Friarielli £4

Bitter turnip tops

Fagiolini olio e limone 5.50

Green beans with extra virgin olive oil and lemon

Fagioli all'uccelletto £ 4

Stewed borlotti beans with tomato sauce

Patate arrosto con aglio e rosmarino £3.50

Roast potatoes with garlic and rosemary

V.A.T. is included

A discretionary service charge of 12.5% will be added to your bill All the service charge is distributed to all employees of the restaurant