



# MENU C

## 6 PEOPLE OR MORE (PRE ORDER REQUIRED)

### 2 COURSE MEAL

Lunch: 12pm to 5pm  
Evening: 5:15pm onwards

**LUNCH £26 P.P.**  
**EVENING £30 P.P.**

A **STARTER** AND A MAIN COURSE  
FROM **"ITALIAN CLASSICS"**

**LUNCH £30 P.P.**  
**EVENING £34 P.P.**

A **STARTER** AND A MAIN COURSE  
FROM **"MEAT, FISH & VEG"**

#### FIRST COURSE

## TO START

### ARANCINI CARBONARA

Homemade classic rice balls, with proper Carbonara filling, Pig cheek "Guanciale", Italian egg yolk & Pecorino cheese

### TRUFFLE, PUMPKIN SOUP

**VG/DF** Sweet roasted pumpkin, creamed and topped with crispy sage & Italian truffle shavings. Served with charred Sourdough Crostone

### NONNA'S MEATBALLS

Inherited from the boss (La Nonna) itself! British prime beef, pork & aubergines Polpetta, with melting smoked Scamorza cheese, in rich tomato sauce, served in a baked Ciabatta bowl

### TRUFFLE PORCINI & WILD GARLIC MUSHROOMS

**VG/DF** Sautéed in white wine, garlic & fresh parsley, finished with truffle Oil On Toasted Ciabatta

### SPICY PEPPERONATA SICILIANA

**VG/DF** Traditional vegetable stew (sweet peppers, onions, tomato & basil) topped with Pistachio crumble & chili oil. Served in a baked Ciabatta bowl

### ROMAN MARITONZO

A fluffy brioche bun overfilled with dry-cured pig cheek Guanciale, roasted vegetables Peperonata, Parmesan foam & Pistachio crumble **V OPTION AVAILABLE**

### NATURAL WOOD SMOKED ALASKAN SALMON CARPACCIO

**DF/AG** Premium fillets of wild salmon, Sicilian Capers flowers, home pickled onions & handmade lemon mayo

#### DIETARY REQUIREMENTS

**THERE WILL BE (V) (VG) (DF) (AG) OPTIONS**

Please confirm dietary requirements  
Prior to booking

#### SECOND COURSE

## MAIN COURSE

OUR PASTA DISHES CAN BE MADE AVOIDING GLUTEN UPON REQUEST

#### ITALIAN CLASSICS

### FRESH CRAB MEAT PICI

**DF** Hand-rolled fat Spaghetti pasta tossed with fresh crab meat flambé with Brandy, sweet red onions, cherry tomatoes & basil leaves. A little fresh chilli

### SPICY PAPPARDELLE

Egg pasta, chilli sausage paste 'Nduja in rich cherry tomato, tossed with creamy Stracciatella Mozzarella, fried basil & a salame Spianata crisp

### PICI PASTA "CACIO & PEPE"

**V** Simplicity with Roman heritage meaning "cheese & pepper"; A cream of Roman Pecorino cheese & freshly ground pepper. A Super Tasty treat...

### CLASSIC CARBONARA

Made without compromises, with "Paccheri" pasta, Guanciale (pig cheek), Pecorino proper eggs & absolutely no cream!

### PIZZA SMOKED ALASKAN

Creamy Stracciatella Mozzarella, smoked Wild Alaskan salmon, pickled onions, rocket salad & basil leaves

### PIZZA ROYAL MARGY

**V NOT your average** Margherita, our version is made with grated Parmesan, a whole creamy Burrata Mozzarella & fresh Basil

### PIZZA DON'T CALL ME VEGAN

**VG/DF** Folded pizza filled with tomato sauce, plant based mozzarella, wild mushrooms, plant based spicy 'Nduja

### PIZZA INDIAVOLATA (SPICY)

Italian Tomato & fresh basil, Mozzarella Fior Di Latte, goat cheese, spicy Salame Spianata & Calabrian chili sausage paste 'Nduja

#### MEAT, FISH & VEG

### STUFFED TURKEY ROULADE

**AG** Filled with Ricotta & smoked Scamorza cheese, on a carrot & spicy 'Nduja puree', chestnuts crumble

### SLOWLY ROASTED BELLY PORK PORCHETTA

**DF/AG** Suckling pig filled with Italian herbs & garlic, sliced & served with roast potatoes and its own jus

### FRESH SWORDFISH STEAK SALMORIGLIO

**DF/AG** Sicilian classic "Spada" steak, char-grilled & served in lemon juice, olive oil, garlic & Mediterranean flavours, served with charred sweet young Hispi cabbage

### 28 DAYS AGED SIRLOIN

#### £4 SUPPLEMENT

**AG** Grass-fed, prime Yorkshire beef, char-grilled & served in garlic butter, with LIVIN'Fries (truffle & Parmesan)

### DOUBLE TUSCAN SAUSAGE BURGER

2 Grilled Tuscan sausages, Friarielli sautéed with garlic, silky mozzarella Stracciatella, homemade Pistachio Pesto

### CAPPUCCIO CABBAGE

**VG/DF/AG** Char-grilled sweet Hispi Cabbage on carrots cream & spicy plant based 'Nduja, with pumpkin seeds and garlic & rosemary roast potatoes

### CACIO & PEPE CHICKEN FILLET SUPREME

**AG** Chicken fillet on the bone pan-fried in butter & sage, on a Saffron, Pecorino cheese & freshly ground pepper sauce. Served with baked cheese potato Terrine

**V VEGETARIAN / VG VEGAN / DF DAIRY FREE / AG AVOIDING GLUTEN** (DUE TO CROSS CONTAMINATION NOT SUITABLE FOR CELIAC)

**ALLERGENS:** Due to the use in our kitchen of most allergens, our dishes may contain traces of such ingredients. **Please make sure to notify our managers if you suffer from allergies**  
All cheese on our menu is deemed as vegetarian if your diet requires the absence of rennet enzymes also, please ask us for guidance.

The 12.5% Service Fee added to your bill is distributed entirely between our hardworking team