



# 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"

### 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

### CARAMELIZED AUBERGINE

**V** Parmigiana-inspired, melt-in-your-mouth, slow cooked aubergine in a rich tomato sauce with silky Parmesan fondue, smoked Scamorza cheese crumble & fresh basil

### NEAPOLITAN MARITOTZO

A fluffy brioche bun filled with Slow-braised (10h) beef & generous layers of sweet onions melting into a silky rich stew, crispy Pancetta & smoked Scamorza cheese crumble

### 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

#### PACCHERI 3 TOMATOES (SPICY)

Large egg pasta tubes in a velvety cream of Piennolo, San Marzano & fresh Ciliegino tomatoes, spiced with spreadable Calabrian chilli sausage 'Nduja & drizzled with Parmesan fondue

#### 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

#### CALZONE 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

#### 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 baby carrots & 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