

MENU C

6 PEOPLE
OR MORE
(PRE ORDER REQUIRED)

2 COURSE MEAL

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



LUNCH £28 P.P.
EVENING £32 P.P.

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

LUNCH £32 P.P.
EVENING £36 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

VG 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 MARITOZZOV

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 SEA TROUT CARPACCIO

DF/AG Premium fillets of wild sea trout, 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 flambee 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 FUME' DI MARE

Creamy Stracciatella Mozzarella, smoked wild sea trout, pickled onions, rocket salad & fresh basil

PIZZA ROYAL MARGY

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

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

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

NONNA'S SWEET TREATS

£6 EXTRA

CHOCO PANETTONE & BUTTER PUDDING

V Baked with melted chocolate & cream, served with orange custard. A festive cuddle

CLASSIC TIRAMISU

V Handmade the traditional way

ARTISAN CANNOLO SICILIANO

V With a dash of chocolate sauce

HAZELNUT & ORANGE TART

V Served with Vanilla ice cream

WARM CHOCOLATE & ALMOND BROWNIE

AG/V Soft & delicious, served with cream

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