

LET'S KICK THE PARTY STARTED WITH A CLASSIC ANTIPASTI PLATTER TO SHARE, A SERIES OF EARTHY & TASTY ITALIAN CLASSIC DISHES FOLLOWED BY A MAIN COURSE OF YOUR CHOICE. **YOU DON'T NEED TO CHOOSE ANY STARTER OPTION, JUST CHOOSE YOUR MAIN COURSE FROM "ITALIAN CLASSICS" OR "MEAT & FISH" AND ENJOY YOUR 2 COURSE MEAL.**

FIRST COURSE

TO START

ALL OF THE BELOW

WILL BE PROVIDED TO YOUR TABLE TO SHARE ITALIAN STYLE...

BRUSCHETTA MEDITERRANEA

VG/DF with classic Med vegetables (sweet peppers, onions, tomato & basil) topped with Pistachio crumble on charred Sourdough

ARANCINI CARBONARA

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

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 AND WILD GARLIC MUSHROOMS

V Sautéed in white wine, garlic & fresh parsley, on a double baked pan-brioche "Maritozzo" with rich sour cream filling

BEST SELECTION OF CLASSIC ITALIAN HAMS

DF/AG Parma Ham, Pancetta Coppata, Mortadella...

MINI CALZONI FRITTI (ALIAS PANZEROTTI)

V Fried mini folded calzone filled with mozzarella and tomato sauce

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 TONNARELLI

DF Fresh pasta shaped like thick square Spaghetti, tossed with fresh crab meat flambee with Brandy, sweet red onions, cherry tomatoes & basil leaves. A little fresh chilli

L'AMATRICIANA

No introductions needed, The Roman classic of pig-cheek Guanciale, rich thick & slow cooked tomato sauce, Pecorino cheese & grounded black pepper, deep, bold & comforting

TONNARELLI "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 NAPOLI & TOSCANA

Slow braised (10h) beef & sweet onions melted into a silky rich stew, with Tuscan sausage meat, on a base of fior di latte mozzarella & smoked Scamorza cheese crumble

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 buttery Potato purée

NONNA'S SWEET TREATS

£7 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