



# MENU C

6 PEOPLE  
OR MORE  
(PRE ORDER REQUIRED)

2 COURSE MEAL  
Lunch: 12pm to 5pm  
Evening: 5:15pm onwards



LUNCH £30 P.P.  
EVENING £34 P.P.

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

LUNCH £34 P.P.  
EVENING £38 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

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

#### ROASTED AUBERGINE

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

#### NEAPOLITAN MARITOZZO

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 North Sea Trout, Sicilian Capers flowers, house 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 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