

Antipasti

Zuppa del giorno (v) £6.50 Chef's homemade soup of the day

Antipasto all'Italiana £18.95 (for two)

A selection of Italian cured meats, cheeses, pickles, grilled vegetables & Italian breads

Pane & olive $(v) \pm 7.95$ (for two)

A selection of Italian breads & marinated Sicilian olives, olive oil & balsamic vinegar aromatic butter

Calamari Fritti £9.50

Deep fried calamari, mixed salad, lemon wedge, aioli sauce

Zuppa di cozze £8.50

Scottish mussels with garlic, white wine, cherry tomatoes, oregano & chilli

Bruschetta al pomodoro (v) £7.50

Toasted homemade bread with fresh chopped tomatoes, garlic, red onions, basil & olive oil

Prosciutto e zucca £10.50

Roasted pumpkin with the best San Daniele cured Parma ham & port dressing

Mozzarella di buffala (v) £9.50

Buffalo mozzarella, grilled courgette & aubergines, marinated sundried tomatoes, rocket & pesto dressing * add Parma ham for £1.50

Insalata di barbabietola e feta (v) £8.50

Roasted beetroot salad, vegan feta cheese, honey lemon dressing

Arancinetti misti Siciliani £8.95

Selection of Sicilian breadcrumb-coated rice balls on a bed of tomato sauce:

Bolognese sauce, mozzarella cheese & peas rice balls

Spinach & mozzarella cheese rice balls

Please ask your waiter for more vegetarian/vegan options.

Please note that we can provide gluten free bread or pasta on request.

If you have an allergy issue or questions about allergens in food, please inform a staff member.

(v) Vegetarian (n) Nuts (gf) Gluten free



Pasta & Risotti

Spaghetti ai frutti di mare £17.50

Sicilian style spaghetti pasta with mixed seafood, white wine, garlic, olive oil & chilli, light tomato sauce

Italian style spaghetti carbonara £13.95

Spaghetti with pancetta, La Naturelle Italian egg, Parmesan & Pecorino cheese, black pepper

(please advise your waiter should you prefer your Carbonara with a touch of cream)

Lasagna Bolognese £13.95

Meat lasagna, authentic recipe from Emilia Romagna

Ravioli all'aragosta £17.50

Lobster ravioli, king prawns, cherry tomatoes, seafood bisque

Risotto zucca e gorgonzola (v) £13.95

Italian style risotto, butternut squash & gorgonzola cheese, rocket

Rigatoni comes from the word 'rigato', meaning ridged or lined & is a favourite pasta shape in southern Italy and Sicily.

Mezzi rigatoni pollo, funghi & pancetta £14.95

Rigatoni pasta, chicken breast, pancetta, mixed mushrooms, tomato & cream

Mezzi rigatoni broccoli & olive (v) £13.95

Rigatoni pasta, broccoli, sautéed onions, Kalamata olives, cherry tomatoes, & Pecorino cheese

Child portions available

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Spigola alla Napoletana £18.95

Pan-fried seabass fillet, crushed potatoes, grilled courgette, basil tomato sauce

Salmone Mediterraneo £17.95

Roasted salmon fillet, mussel risotto & lemon carrot sauce

Pollo alla Calabrese £15.95

Parma ham-wrapped chicken breast, Romano peppers, shallots, leeks & 'Nduja sauce

Cotoletta Milanese £17.95

Panko-breaded escalope of the day, tomato & basil spaghetti, Parmesan shavings

Pulled lamb steak £18.95

Slow-cooked pulled lamb steak, mashed potatoes, braised red cabbage, carrots, red wine jus

Fegato alla Veneziana £16.50

Pan-fried calf's liver, potatoes, seasonal vegetables, onion & thyme lyonnaise sauce

Filetto ai porcini £29.95

28-day matured fillet of beef, Romana potatoes, porcini mushroom sauce

Insalata di pollo £14.95

Grilled chicken breast, crispy Parma ham, homemade croutons, baby gem lettuce, Caesar dressing & Parmesan shavings

Insalata di quinoa e zucca (v) £12.95

Roasted pumpkin & quinoa salad, pomegranate seeds, fresh orange segments

Contorni

Mixed or green salad £3.50 | Seasonal vegetables £3.95 Home-made chips £3.50 | Sweet potato fries £3.95 Tomato, red onion & basil salad £4.25

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Profiteroles al cioccolato £6.95

Soft choux pastries filled with chantilly cream and covered with chocolate cream

Coppa Torroncino (n) £7.95

Homemade nougat gelato with chocolate sauce

Tiramisù £6.95

Traditional homemade Italian sponge cake soaked in coffee with powdered chocolate, La Naturelle Italian eggs, brandy & mascarpone cheese

Gelati & Sorbetti £6.95

A selection of homemade Italian ice creams & sorbets

Panettone Farcito £7.95

Panettone bread & butter pudding, Amaretto crème anglaise

Formaggi (n) £8.95

Trio of Italian cheeses & biscuits

Pair with a glass of Passito di Pantelleria dessert wine £6.90 100ml

Hot Drinks

Espresso	£2.35
Liqueur Coffees	£5.85
Double Espresso	£2.85
Tea	£2.25
Latte/Cappuccino	£2.80
Hot Chocolate	£3.20
Americano	£2.50

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