

A TASTE OF *Italy*

PIZZA PASTA SALAD

PANZANELLA SALAD

A salad of toasted Tuscan bread with fresh cherry tomatoes and sliced onion, tossed with a tangy vinaigrette and mozzarella
(GF and vegan options available)

TAGLIATA CON RUCOLA

Thinly sliced medium-rare sirloin steak tossed with rocket, Parmigiano Reggiano, salt and pepper

INSALATA DI MARE

An Italian 'salad of the sea' with sliced scallops, prawns and calamari, tossed with fennel, celery, olives, garlic and red wine vinegar, topped with parsley

TRADITIONAL CARBONARA

Guanciale, eggs, Pecorino Romano, black pepper and linguine

TAGLIATELLE AL RAGU

Slow-cooked beef ragu with homemade tagliatelle in a red wine and tomato sauce, topped with Parmesan
(*vegan, plant-based alternative available*)

BUTTERNUT SQUASH AND GOAT CHEESE RAVIOLI

Homemade ravioli stuffed with butternut squash and tossed in a creamy goat cheese sauce with truffle and rocket

HAND-ROLLED SOURDOUGH PIZZA

Freshly prepared using our in-house, 3yr old mother dough starter

NEAPOLITAN

Mozzarella, tomato marinara and fresh purple basil
(*vegan option available*)

PUTTANESCA

Anchovies, capers, tomato marinara and mozzarella

PIZZA AL SALAMI PICCANTE

Spicy pepperoni, mozzarella and marinara



ESPRESSO AND A SELECTION OF MINI ITALIAN DESSERTS TO FINISH: TIRAMISU, BISCOTTI AND CANNOLI

(*GF and vegan alternatives available on request*)

2 COURSES £30 / 3 COURSES £35