

SMALL SHARING STARTER PLATES

Marinated nocellara olives (VE)	£6.5
Homemade bread basket extra virgin olive oil (V)	£7.5
Padron peppers (VE)	£8.8
Mini chicken milanese strips, nduja mayonnaise	£14
Popcorn cauliflower, spicy mint aioli (V)	£12.8
Arancini, black truffle & served with a rich parmesan fondue (V)	£16
Gamberoni aglio,olio peperoncino 'Tony Style'	£21
Prosciutto 'San Daniele', coppa di Parma, cream gorgonzola, gnocco fritto	£21
Bruschetta, cherry tomato, basil pesto (V)	£12.5
Calamari fritti, aioli	£19
Burrata with roasted pumpkin wedges, toasted pumpkin seeds, & fresh pomegranate (V)	£17
Thinly sliced smoked duck breast, pickled walnut & homemade festive chutney	£18
Oven-baked mushrooms filled with sweet chestnut, golden breadcrumbs, herbs, & crispy shallots (VE)	£16.5
Fennel sausage & bean casserol	£16.8

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'Doressa' salad (VE)	£7.5
Shredded little gem lettuce, thinly sliced shallots, red wine vinegar & virgin olive oil	
Insalta mista (VE)	£9.5
Classic chicken caesar salad	£21
Caprese salad (V)	£15

a e spinach giro

Homemade ricotta e spinach girella ravioli (V) £24.5
 Baked aubergine parmigiana (V) £22
 Homemade traditional beef lasagna £25.5
 Penne 'arrabbiata', crispy garlic & preserved chilli (VE) £22
 Rigatoni cacio e pepe, black truffle (V) £29
 Spaghetti vongole, pomodorini £26.5
 Tagliatelle with a white wine ragù and truffle (V) £34
 Linguine lobster £58
 Spaghetti carbonara made with guanciale £27
 Homemade roasted butternut squash ravioli (VE) £25.5
 Paccheri alla vodka, king prawns stracciatella £32
 Wild mushroom risotto (V) £28
 Fettuccine alfredo (V) £24
 Homemade tortelli, crab, courgette, garlic & white wine £27

–Please ask your waiter for our Gluten Free Pasta & Vegan Cheese options–

'OSSO BUCO' ALLA MILANESE £34
 white wine, S. translated never served with

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Braised veal shank in a white wine & gremolata sauce, served with saffron potato purée

CHICKEN SALTIMBOCCA £31
Chicken 'saltimbocca' with olive oil potato puree

CHICKEN ALLA MILANESE £29.5
Pan fried chicken ‘milanese’, spaghetti pomodoro

PICCATA DI SOGLIOLA £34
Lemon sole, olive oil, garlic & parsley

FILETTO DI MANZO £48
Pan fried fillet steak, wild mushroom

BRANZINO AL FORNO £36
Oven-baked sea bass fillet with spicy lentils & a rich white wine shrimp sauce

'WELLINGTON' DI FUNGHI E CASTAGNE (VE) £34
Golden puff pastry filled with wild mushrooms & chestnuts, served with spiced lentils & saffron purée

GAMBERONI AL VINO BIANCO £36
Sautéed king prawns with garlic, chilli, white wine butter, & fresh parsley

MARGHERITA (V) £19

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Sourdough base, fresh tomato, fior di latte
mozzarella & fresh basil

FRESCA ESTATE (V) £24
Sourdough base, fior di latte burrata, cherry
tomato, wild rocket & winter truffle

CALABRESE £21
Sourdough base, tomato, fior di latte mozzarella,
spianata spicy salami & nduja

'LITTLE ITALY' £29
Sourdough base, tomato, pacific king prawns,
baby spinach, garlic & chilli

PIZZA QUATTRO STAGIONI £25.5
Sourdough base divided into four classic sections —
artichokes, mushrooms, olives & ham, & tomatoes
with basil

PIZZA FRITTA £23
(Traditional Fried Pizza)
Sourdough base, tomato, fior di latte mozzarella,
ham, basil & parmesan

PICCANTE £26
Sourdough base, pepperoni, hot peppers, parmesan
, burrata & hot honey

BACIATA (V) £27.5
Sourdough “kissing pizza” with wild mushrooms,
scamorza cheese, wild rocket, & truffle

-All our Pizzas can be made with Gluten Free Bases & Vegan Cheese-

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Creamed spinach (V)	£9.5
Parmesan and truffle fries (V)	£9
Fries (VE)	£8
Purè di patate allo zafferano (V)	£9
Wild mushrooms (V)	£8
Long stem broccoli, lemon zest (VE)	£8
Crispy zucchini (V)	£8
Rosemary and garlic roast potatoes (VE)	£8
Roast honey glazed butternut squash (VE)	£8
Brussel sprouts with chestnuts (VE)	£8.5