



We recommend 3-4 cicchetti & 3-4 small pasta plates between 2 people

Aperitifs

£7.25

Limoncello Bellini | Chambord Bellini | Aperol Spritz

Cicchetti

Nocellara Olives (Ve) £3

Breads with Oil (Ve) £3

Italian Nachos with Trio of Dip (V) £3

Parma Ham & Gorgonzola Croquettes £5

Wild Mushroom Raviolo (V) £4

Grilled Crevettes £7

Crispy Wild Mushroom Arancini (V) £5

Fresh Burrata & Sun Blushed Tomato (V) £7

Parma ham & Pecorino plate £7

Fried Calamari with Alioli £5

Pastas

Tagliatelle Cacio E Pepe (V) £7

Gnocchi With A Sage & Nutmeg Butter, Crispy Parma Ham £7

Pappardelle With Rich Beef Shin Ragu £9

Stracci With Gorgonzola Fonduta (V) £8

Tagliatelle With King Prawn, Chilli, Lemon & Cherry Tomato £9

Tagliatelle with Wild Mushroom & Truffle Oil (Ve) £9

Tagliatelle With Burrata & Bell Peppers (V) £8

Rigatoni with Tuscan sausage, fennel & chilli £9

Fettuccini with Nduja, Mascarpone & Lemon £9

Rigatoni with Broccoli, Chilli & Garlic £7

Risotto Ciucco (Drunken Risotto – Cooked in Red Wine) with Honey Glazed Pancetta,
Walnuts & Pecorino Cream £8 (NGCI)

Ravioli with Goat Cheese & Thyme in a Napoli Sause (V) £8

Most dishes can be Vegan & Gluten Free (NGCI) friendly on request, please ask

All our pasta is made fresh onsite by our chefs