



BAKERY, PASTA & SALAD BAR

SMALL PLATES

Soup of the day (v) Served with homemade sourdough bread	6.5
Burrata (v) Served on a bed of rocket and cherry tomatoes drizzled with rocket pesto	7
Focaccia & Olives (vv) Homemade focaccia served with olives	6
Garlic prawns Served with croutons in a chilli & cherry tomato sauce	8
Beef Arancini Traditional arancini, saffron rice, mozzarella, bolognese sauce, peas served on tomato salsa, topped with Parmesan	6
Spinach Arancini (v) Filled with saffron rice, mozzarella cheese and spinach, topped with Parmesan	6
Truffle and mushroom croquettes (v) Served with truffle aioli	5
Polpette Beef meatballs served with rich tomato sauce and sourdough	7
Vegan Polpette (vv) Vegan meatballs served in a rich tomato sauce served with sourdough	6.5
Pizzetta Margherita Basil, tomato & mozzarella	5
Antipasto Sharing Board (for two) Parma ham, mortadella, cured porchetta, spicy salami, olives, homemade breadsticks and Fior Di Latte Mozzarella.	16

BRUSCHETTA

All served on sourdough

Bruschetta Classica (vv) Served with cherry tomatoes seasoned with garlic, olive oil and oregano.	5.5
Bruschetta Caprese (v) Served with beef tomatoes & mozzarella, basil.	6
Bruschetta Mushrooms (v) Served with a creamy mushroom sauce.	6
Bruschetta Nduja Served with nduja spread, burrata and drizzled with honey.	6

SALADS

Mediterranean salad Mixed leaves salad, tomatoes, cucumber, olives, feta cheese, sliced bread	10
Caesar salad Mixed leaves salad, chicken, Caesar dressing, croutons and Parmesan	10

SIDES

Truffle Parmesan Fries	4
French fries	3
Sweet Potato Fries	3
Side Salad (vv)	5

Mixed leaved, tomatoes, cucumber and dressing.

PASTA BAR

Gnocchi Hey, Farina! (v) Gnocchi in a tomato sauce topped with Parmesan and mozzarella and then baked in the oven (Vegan option available with vegan cheese)	12
Penne Arrabbiata (VV) Tomato sauce, garlic, fresh chilli, extra virgin olive oil	10
Spaghetti Carbonara Spaghetti, egg yolk, guanciale, Parmesan and black pepper	12
Tagliatelle Bolognese Traditional beef Bolognese sauce	12
Spaghetti Meatballs Served with meatballs in tomato sauce	12
Linguine Seafood Linguine pasta, served with mussels, clams and king prawns in a garlic and cherry tomato sauce topped with parsley.	14
Nduja & Burrata Paccheri Tube shaped pasta in a rich nduja and roasted bell peppers sauce topped with burrata, herbs breadcrumbs	12
Pesto and Prawns Linguine Linguine served with sauté prawns & basil pesto	13
Paccheri Genovese Slowly cooked Genovese sauce with beef and white onions	12
Paccherri Amatriciana Guanciale, tomato and Parmigiano reggiano	12
Black truffle & mushroom fettuccine (v) Fettuccine pasta served in a rich mushroom and black truffle sauce topped with Parmesan	13

CLASSIC OVEN BAKED

Lasagne Traditional beef lasagne served with sourdough and mixed leaves	13	Aubergine Parmigiana Layered aubergines with parmesan, mozzarella, tomato salsa and fresh basil served with sourdough and mixed leaves	13
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Please let a member of staff know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

V- VEGETARIAN VV- VEGAN

HOMEMADE FOCACCE

All served with fries
Vegan cheese swap available (VV) - £1 extra

Caprese (v) Fior di latte mozzarella, beef tomato, wild rocket & pesto, topped with fresh basil	10
Parma Parma ham, fior di latte mozzarella, wild rocket and tomatoes	10
Spicy Spicy peppers & Nduja sauce, salami, wild rocket & burrata	10
Emiliana Mortadella, creamy burrata, wild rocket & truffled mushroom sauce	10
Porchetta Cured pork belly, melted smoked provola cheese, caramelised onions & sweet potato purée and wild rocket	10
Ham & Mozzarella Toasted focacce, ham & mozzarella cheese	10
Chicken Milanese Fried chicken breast, garlic mayo, salad & tomato	10

PINSE

Pinsa is a Roman speciality, which is a light and crumbly flatbread
Vegan cheese swap available (VV) - £1 extra

Marinara (VV) San Marzano tomato, black olives, oregano & EVO	9	Nduja Cream of spicy peppers, burrata, Nduja topped with Parmesan & basil	11
Garlic & Mozzarella (v) Fior di latte mozzarella, garlic butter, topped with parsley	9	Genovese Beef and onions slowly cooked sauce, crispy pancetta, topped with Parmesan and fresh basil	11
Margherita (v) San Marzano tomato, fior di latte mozzarella, basi, EVO	10	Italiana Fior di latte mozzarella, Parma ham, beef tomato, mixed leaves, basil, EVO <i>(all toppings served cold)</i>	11
Diavola San Marzano tomato, fior di latte mozzarella, spicy salami, basil, EVO	11	Zingara San Marzano tomato, fior di latte mozzarella, cooked ham, mushrooms, basil, EVO	11
Meatballs San Marzano tomato, burrata, beef meatballs, topped with Parmesan & basil	12	Meat Feast San Marzano tomato, fior di latte mozzarella, Italian sausage, cooked ham, spicy salami, basil, EVO	11

SERVED FROM 12PM