
Small Plates

Marinated Olives - 7

Croquettes - Cauliflower, Leek and Taleggio Cheese - 12

Crostini - Eggplant Caponata, Pine Nuts, Currants, Mint - 14

Roasted cauliflower - Tahini, Toasted Almonds, Cumin, Paprika & Nigella - 16

Cantabrian White Anchovies - Broad Beans, Potato, Salsa Verde - 16

Octopus - Parsley and Lemon Gremolata, Skordalia - 21

Carpaccio - Yellow Fin Tuna, Capers, Shaved Fennel, lemon Oil - 22

Calamari Fritto - Fried Calamari, Squid Ink Aioli, Lemon - 22

Antipasto - A Selection of Cured Meats, Cheese, Seasonal Vegetables, Grissini - 28

Large Plates

Eggplant Parmigiana - Straciatella Cheese, Smoked Tomato, Pesto Genovese - 29

Market Fish - Tomato and Caper Vinaigrette, Braised Fennel, Cicoria- 34

Vitello - Slow Braised Veal Leg, White Wine, Bay Leaf, Parmigiano, Polenta - 34

Bistecca - John Dee Gold Scotch Fillet, Horse Radish Cream, Salmoriglio - 38

Sides

Hand Cut Potatoes - Rosemary Salt - 11

Broccoli - Garlic, Chilli, Pangrattato - 14

Fennel and Orange Salad - Lemon and Oil Dressing 13

Rocket salad - Pear, Parmigiano and Vinaigrette Dressing - 13

Kids

Fish + Chips - 13 / Spaghetti Bolognese - 12

Margherita Pizza - 12 / Margherita Pizza with Ham - 14

Handmade Pastas

- Reginelle** - Slow Braised Lamb Shoulder, Tomato, Olive, Basil - 26
Pappardelle - Braised Rabbit, Verjuice, Tarragon, Pistachio, Mascarpone - 28
Spghettini Limone - Atlantic Salmon, Braised Leeks, Cicoria, Capers, Lemon - 28
Risotto - Pine Mushrooms, Roasted Chestnuts, Parmigiano, Truffle Oil - 28
Gnudi - Ricotta Dumplings, Salsa Rosso, Basil Oil - 26

Pizza

- Focaccia** - Garlic and Herb Pizza - 10
Margherita - Tomato, Fiore Di Latte, Basil, Olive Oil - 20
Bianco - Taleggio Cheese, Gorgonzola, Fiore Di Latte, Parmigiano, Parsley, Garlic - 23
Norma - Grilled Eggplant, Feta Cheese, Fiore Di Latte, Tomato, Basil, Garlic, Chilli - 23
Potato - Sliced Potato, Fiore Di Latte, Caramelised Onions, Taleggio Cheese, Rosemary - 23
Boss - Tomato, Fiore Di Latte, Mushroom, Artichoke, Goats Cheese, Olives Chilli, Rocket - 23
Pumpkin - Roasted Pumpkin, Fiore Di Latte, Broccolini, Goats Cheese, Spinach, Crispy Kale, Whipped Ricotta - 23
Fungi - Mushrooms, Porcini, Gorgonzola Cheese, Fiore Di Latte, Garlic, Parsley, Truffle Oil - 25
Salsiccia - Pork Sausage, Tomato, Fiore Di Latte, Mushrooms, Caramelised Onion, Basil, Chilli - 23
Capricciosa - Smoked Leg Ham, Fiore Di Latte, Tomato, Mushrooms, Artichokes, Basil, Olives - 24
Prosciutto - Tomato, Fiore De Latte, Prosciutto Di Parma, Parmigiano, Rocket - 24
Sopressa - Sopressa Salumi, Nduja, Fiore De Latte, Roasted Peppers, Tomato, Basil - 24
Gamberi - Prawns, Zucchini, Cherry Tomato, Rocket, Capers, Basil, Garlic, Chilli - 26

Gluten Free Base + 4
Notzarella Vegan Cheese No Charge

Calzone

- Roma** - Smoked Leg Ham, Fiore Di Latte, Tomato, Roasted Peppers, Mushrooms - 24
Verdura - Spinach, Sundried Tomato Paste, Ricotta, Mushrooms, Basil - 23

Dessert

Sicilian Gelato – 4 each scoop

Tiramisu - Coffee Soaked Biscuit, Mascarpone Cream, Cocoa – 14

Chocolate Terrine - Dark and Milk Chocolate Cremeux, Amaretto Dacquoise - 16

Warm Quince and Frangipane Tart – Served with Vanilla Clotted Cream – 14

Affogato - Hazelnut Liquor, Espresso, Ice Cream – 16

Nutella Calzone – Served with Ice Cream - 16

Coffee

Coffee – 4.50

Chai Latte – 4.50

Hot Chocolate – 4.50

Soy Milk - .50

Tea – Earl Grey, Peppermint, English Breakfast, Lemongrass & Ginger

Sencha, Chamomile, Chai – 5