

APERITIVO

Welcome

We've created a menu of small dishes for you to enjoy however you like. Starters, tapas, small plates or even a tasting menu. Let the staff know your preference and we'll deliver the food, just the way you like it.

Our philosophy with food is simple, if we can make it in house, we do. If we can buy local and independent, we do. We utilise animals from nose to tail between our three restaurants, that are free range or organic where possible, and the best possible quality we can source. We can cater to any dietary requirements, and have plenty of vegetarian, vegan and gluten free options on the menu.

Stuzzichini

Homemade Bread Selection with Olive Oil and Balsamic (ve) £2.50

Marinated Olives (ve, gf) £2.50

Tuscan Chips (with Garlic, Parmesan and Rosemary) (v, gf) £3

Marinated Artichokes (ve, gf) £5

Garlic Bread With Tomato Sauce (ve, gf) £5

Mackerel Pate With Chilli Jam and Toast £5

Olive Tapenade Served With Bread and Truffle Oil (ve) £4.50

Meat Board Selection (gf) £9.50

Cheese Board (v) £9.50

Dough Balls With Garlic Butter (v) £4.50

Pesce

Fritto Misto £7.50
Seafood deep fried in tempura with saffron emulsion

Pan Fried Sea Bass (gf) £8
Pan fried sea bass in butter and capers with heritage tomato and fennel salad

Seared King Scallops (gf, n) £9.50
Seared scallops with black pudding, lemon oil and basil pesto

Salmon Cured In Beetroot (gf) £6.50
Cured salmon with capers, lemon gel and salsa verde

Carne

Giant Meatball £7
Giant beef meatball cook in marinara sauce stuffed with melted Gorgonzola

Porketta with Wet Polenta (gf) £7
Roasted pork with garlic and thyme polenta

Sanguinaccio with Duck Egg (n) £6.50
Italian Style black pudding served with duck egg and hazelnuts

Beef Bavettes £9.50
Beef flank slow cooked in coffee with Jerusalem artichoke puree, truffle oil and crispy leek

Mozzarella Baked in Parma Ham £7.50
Soft mozzarella covered in Parma ham and baked in tomato sauce

Pasta & Risotto

Bucatini and Scallops £7.50
Bucatini poached in Chianti with pistachio, black truffle oil, scallops and quail's egg

Porcini Mushroom and Black Truffle Tagliatelle (v) £6.75
Pasta ribbons with black truffle paste and porcini mushrooms soaked in tea

Venison Pappardelle £7.50
Slow cooked venison ragu with Pappardelle

Seafood and Squid Ink Linguine £8.50
Seafood cooked in olive oil, garlic, chilli, herbs with squid ink linguine

Beetroot and Gorgonzola Risotto (v, n, gf) £6
Served with rocket and olive oil

Vegetarian

Heritage Tomato and Mozzarella Salad (v) £4.50
Tomatoes, basil, mozzarella and olives tossed together with basil pesto

Baked Goat's Cheese (v) £5.25
Fresh baked goat's cheese in spicy breadcrumbs with red pesto.

Rocket and Parmesan Salad (v) £3.50
Wild rocket with shaved Parmesan, olive oil, grapefruit and sea salt

Mozzarella and Beetroot Croquettes (v) £5
Croquettes served with beetroot chutney and rocket

Tuscan Bean Stew (ve) £5.50
Cannellini, kidney and butter beans slow cooked with onion, garlic, and vegetables

Vegan Meatballs (ve) £6
Lentil, onion and garlic combined and served in a classic marinara sauce

Stuffed Peppers (ve) £5
Italian stuffed peppers with rice, capers, onion, garlic and sun dried tomatoes

Baked Mushrooms (ve) £5.50
Mushrooms baked in garlic, rosemary and oil with vegan cheese

Cabernet Sauvignon Smoked Burrata (v) £8
Perfect sharing dish of Mozzarella curd smoked with Cabernet Sauvignon barrel chips, salsa verde and Balsamic reduction

Pizza

Our pizzas are all handmade, from dough made in house, using the best quality ingredients, and stone baked with our special tomato sauce to create a product we know you'll love.

Upgrade your base

Aperitivo sourdough £1
Charcoal smoked pizza base £1
Gluten free base £2
Chilli and tomato base £1

Aperitivo Special £11
Mozzarella, tomato sauce, black pudding, artichoke, red onion, mushroom and Parma ham topped with truffle oil and rocket

Slow Cooked Venison £11
Venison ragu, Gorgonzola, blackberry, beetroot and mushrooms

Seafood £10
Mozzarella, tomato sauce, anchovies, prawns, capers, olives and squid

Contadina £10
Mozzarella, tomato sauce, pancetta, quail egg, olives, mushrooms and parmesan cheese

Black Pizza £9 (v)
Smoked base, olive tapenade, charcoal cheese, black truffle oil, rocket and olives

Vegetarian £9 (v)
Mozzarella, tomato sauce, artichokes, oyster mushrooms, red onion, olives and jalapeños

Roast Chicken Pesto Pizza (n) £10
Roast Chicken, Parmesan, pesto, tomato, pine nuts, onion, basil, garlic and capers

Goat's Cheese and Beetroot (v) £9.50
Goat's cheese, tomato sauce, figs, beetroot, chilli jam and balsamic syrup

Spicy £9.50
Chilli and tomato base, mozzarella, pepperoni, jalapeños, red onion, peppers, paprika and Sriracha

Vegan £10
Tomato sauce, vegan cheese, artichoke, mushroom, onion, basil and pine nuts

Dips

Saffron Emulsion (v)

Black Truffle Emulsion (v)

Alioli (v)

Chilli Jam (ve)

Pesto (n, ve)

Marinara (ve)

Sriracha (v)

Balsamic Syrup (ve)

£1.50 each

Dolce

Lemon and Rosemary Tart £5
With clotted cream and raspberries

Tiramisu £6
Coffee and mascarpone with spiced cream and coffee soaked sponge

Chocolate Pizza £6.50
Nutella, marshmallow, biscuit and fudge

Pistachio and Almond Frangipane £6.50
With pistachio cream

Vegan Cake £5
A selection of homemade and vegan cakes are available for today's special

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