

RESTAURANT WEEK

WEEKEND DINNER MENU

3 COURSES FROM £25pp

ANTIPASTI

MINISTRONE **vg**

Home-made vegetable, mixed bean, ditalini pasta & San Marzano tomato soup with sourdough bread

MOZZARELLA FRITTA

Breaded and crisp-fried mozzarella, San Marzano tomato sugo, basil & hazelnut pesto and black Pecorino Romano

BRUSCHETTA **v**

Toasted sourdough bread, marinated tomatoes, Mediterranean herbs, ricotta salata and evoo

GAMBERI ALLA SICILIANA (Supplement £3)

King prawns sautéed with garlic, chilli & baby San Marzano tomatoes, creamy tomato-seafood bisque, Leccino olives and lemon zest with crostino

PATÉ D'ANATRA

Duck liver pâté, spiced apple purée, tarragon oil, caramelised red onions and crostini

DOLCI

AFFOGATO **v**

Italian chocolate & zabaione semifreddo rolled in hazelnuts & cocoa powder and doused with espresso

PANNA COTTA

White chocolate & Madagascan vanilla panna cotta, topped with wild berry compote steeped in Disaronno Amaretto liqueur

TIRAMISÙ **v**

Savoiardi sponge soaked in espresso coffee, mascarpone and zabaione cream

CHEESECAKE ALLE FRAGOLINE **v**

Butter biscuit base and cream cheese topped with fruits of the forest compote steeped in Disaronno Amaretto liqueur

CONTORNI

SOURDOUGH BREAD **vg**

£4.⁹⁵

NOCELLARA DEL BELICE GREEN OLIVES **vg**

£4.⁹⁵

GARLIC BREAD **v**

£5.⁴⁵

CRUSHED NEW POTATOES **v**

£5.⁴⁵

RUSTIC CHIPS

£5.⁴⁵

PIATTI PRINCIPALI

POLLO FUOCO

Chicken thighs marinated in yoghurt, smoked paprika & chilli in rich arrabbiata sugo with sun-dried tomatoes and spiced pilaff rice

PIZZA ORTOLANA **v**

Romana-style pizza, San Marzano tomato sugo, Fior di latte mozzarella, grilled courgettes, aubergine, mixed peppers, basil and evoo.

Can be served with vegan mozzarella on request

VITELLO AI PORCINI (Supplement £4)

Veal escalope, creamy porcini mushroom & truffle sauce, roast potatoes and roasted root vegetables

PAPPARDELLE AL RAGÙ

12 hours slow-cooked beef shin ragù cooked in red wine with rich tomato sauce

PIZZA MARGHERITA **v**

Romana style pizza, San Marzano tomato sugo, Fior di latte mozzarella, basil and evoo.

Can be served with vegan mozzarella on request

TRANCIO DI SALMONE (Supplement £4)

Grilled fillet of Scottish salmon, white wine & tarragon sauce, creamy Grana Padano mash and asparagus

PIZZA PINSA GIANDUJA

Large thinly stretched rectangular pizza, Fior di latte mozzarella, 'Nduja & mascarpone cream, Italian sausage, roast potatoes, yellow pacchettelle tomatoes and basil

CASARECCE ALLA NORMA **v**

Rich San Marzano tomato & aubergine ragù, basil, Fior di latte mozzarella and ricotta salata. Can be served vegan

GLUTEN FREE PIZZA BASES AVAILABLE (SUPP £2.75)

& GLUTEN FREE PASTA AVAILABLE ON REQUEST

SOURDOUGH BREAD **vg**

£4.⁹⁵

NOCELLARA DEL BELICE GREEN OLIVES **vg**

£4.⁹⁵

GARLIC BREAD **v**

£5.⁴⁵

CRUSHED NEW POTATOES **v**

£5.⁴⁵

RUSTIC CHIPS

£5.⁴⁵

CREAMY MASH

£5.⁴⁵

HONEY ROAST ROOT VEGETABLES **v**

£5.⁴⁵

ROCKET & SHAVED GRANA PADANO

£4.⁹⁵

TOMATO & ONION SALAD **vg**

£4.⁹⁵

Please scan here for the dietary, intolerances
& allergen information for all our dishes.



An optional & discretionary 10% service charge
will be added to your bill.