

CHEF'S SPECIALS

STARTERS

Burrata con Prosciutto di Parma e Melone- classic Italian summer appetizer of Burrata, Parma ham and melon finished with a drizzle of balsamic glaze. £10.50

Arancini al Tartufo con Aioli- crispy truffle risotto balls served with creamy aioli and a delicate mixed leaf garnish. £8.99

Insalata di Mare- a refreshing mix of octopus, prawns, and calamari, gently tossed with julienned carrots, sweet peppers, and crisp celery. £11.50

Barbabietola e Formaggio di Capra- roasted beetroot paired with creamy goat cheese, served with pickled blackberries, toasted walnuts, and a balsamic dressing. £8.99

Capesante su Purè di Cavolfiore- pan-seared scallops on a silky cauliflower purée, accompanied by sundried cherry tomatoes and a fennel & orange salad. £13.50

MAIN COURSES

Pizza Tricolore con Prosciutto di Parma- classic tomato sauce base topped with fresh mozzarella, cherry tomatoes, fresh rocket, and delicate slices of Parma ham. £12.99

Pasta Fredda- chilled pasta salad with sweet corn, cherry tomatoes, black olives, and fresh rocket, finished with a light balsamic dressing and a delicate goat cheese mousse. £12.99

Lasagna Vegetariana - oven baked homemade lasagna filled with seasonal vegetables, velvety béchamel and a rustic tomato sauce, baked to perfection with a golden cheese crust. £13.99

Insalata Caesar- crisp baby gem lettuce with golden croutons, grilled chicken, and classic Caesar dressing. £13.99

Mezzaluna di Vitello e Funghi Morel- half-moon ravioli filled with tender veal and morel mushrooms, served in a creamy Gorgonzola sauce with asparagus and cherry tomatoes. £18.99

Baccalà alla Livornese- traditional salt cod gently simmered in a rich tomato sauce with capers, cherry tomatoes, onions, garlic, and oregano. £22.99

Stinco di Agnello Brasato- slow-braised lamb shank served on creamy mashed potatoes, finished with a rich mint-infused lamb jus. £23.50