

## **ANTIPASTI**

### **~ Gnocco fritto ~**

*Deep fried pizza dough (5 pieces) with tomato sauce, parmesan and fresh basil*

*(DFA) (V) 14.90*

### **~ Arancini al Tartufo~**

*Light crispy risotto balls (3 pieces) with truffle paste, mushrooms and parmesan. Served on warm cheese sauce (V) 15.9/26.9*

### **~ Casagá ~**

*Fried polenta (3 pieces) with pancetta, beans and rosemary 10.9*

### **~ Bruschetta Pugliese ~**

*Grilled ciabatta (3 pieces) rubbed with fresh garlic cloves. Served with cherry tomatoes, oregano and Dop EVO from Puglia (DF) (V) (VG) 16.9*

### **~ Burrata e Prosciutto Parma ~**

*Handmade burrata (mozzarella filled with stracciatella and cream) with Parma prosciutto and housemade focaccia 21.9*

### **~ Lombo Tonnato ~**

*A traditional Italian starter. Thinly sliced pork tenderloin, chilled and served with housemade tuna mayonnaise sauce, grilled ciabatta, fried capers and caper berries (GFA) (DF) 18.9*

### **~ Calamari Fritti con Tartare ~**

*Crispy fried calamari in Apulian flour, with housemade tartare sauce and a wedge of lemon (GFA) (DF) 18.9/34.9*

### **~ Tagliere Puglia di Salumi (to share) ~**

*A selection of Italian delights: prosciutto crudo di Parma, mortadella, spicy Italian salami, mozzarella. Served with housemade focaccia, taralli, grilled ciabatta, olives and dips 39.9*

## **PRIMI PIATTI**

### ***~ Capunti al tartufo ~***

*Handmade capunti pasta (pea pod) with potatoes, leek, Italian truffle paste, mushrooms, parmesan, dried tomatoes and basil (GFA) (DFA) (V) (VGA) 28.9*

### ***~ Orecchiette Puglia ~***

*A classic Apulian dish. Handmade orecchiette (little ears) with anchovies, broccoli, chilli, toasted breadcrumbs and pecorino cheese (GFA) (DFA) (VA) (VGA) 27.9*

### ***~ Orecchiette con Brasciola ~***

*Handmade orecchiette (little ears) with a beef roulade (stuffed with pancetta, parsley, celery & parmesan) slow cooked in a thick Napolitana sauce and served altogether with pecorino cheese and grilled ciabatta (GFA) 29.9*

### ***~ Tagliatelle con Spianata Piccante e Funghi ~***

*Handmade tagliatelle with Italian spianata piccante salami, mushrooms, in a rich Napolitana sauce, finished with parmesan and truffle oil (DFA) (GFA) 28.9*

### ***~ Melanzana Ripiena ~***

*Traditional stuffed eggplant recipe from mamma Marisa! Oven backed eggplant stuffed with Arborio rice, fresh mint, topped with Napolitana sauce, finished with parmesan (V) (GF) 27.9*

### ***~ Tagliatelle alla Boscaiola ~***

*Handmade tagliatelle with housemade Italian sausage, fennel seeds, mushrooms tossed in a creamy parmesan sauce 28.9*

### ***~ Tagliatelle or Gnocchi Bolognese dello chef Alessandro ~***

*Handmade tagliatelle or potato gnocchi in a traditional ragù sauce, finished with parmesan (GFA) 28.9*

### ***~ Tagliatelle Mare ~***

*Handmade tagliatelle with mussels, prawns, king prawns, fish of the day and calamari, tossed in Napolitana sauce (GFA) (DF) 35.9*

### ***~ Gnocchi ai Quattro Formaggi ~***

*Handmade potato gnocchi in a creamy four cheese sauce (parmesan, pecorino, mozzarella, gorgonzola) finished with walnuts (V) 27.9*

## **SECONDI PIATTI**

### *~ Polpette della Nonna ~*

*Beef and pork meatballs (6 pieces) in Napolitana sauce, parmesan cheese, basil leaves and grilled ciabatta. Served with mixed salad on the side 34.9*

### *~ Pollo Marsala ~*

*Free range chicken breast, cooked in Sicilian marsala, finished with mushrooms and cream. Served with mixed salad and roasted potatoes (GFA) 34.9*

### *~ Pesce al Cartoccio ~*

*Fish of the day - Oven baked fish with lemon, rosemary, onion and garlic. Served with roasted potatoes and mixed salad (GF) (DF) 36.9*

## **CONTORNI**

### *~ Patate al Forno ~*

*Rosemary roasted potatoes (DF) (V) (VG) (GF) 11.9*

### *~ Casagai ~*

*Fried Polenta (3 pieces) with pancetta, beans and rosemary 10.9*

### *~ Insalata Fantasia ~*

*Rocket leaves with roast pears, parmesan, toasted walnuts and balsamic vinegar (DFA) (GF) (V) (VGA) 11.9*

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*Our products are manufactured and prepared on equipment that may contain traces of, or may have been in contact with allergenic substances such as cereals, gluten, egg and milk products, nuts, seeds and soy products, crustacean and fish products and sulphites.*

*DF Dairy Free, DFA Available as Dairy Free, GF Low Gluten, GFA Available as Low Gluten, V No meat or seafood, VA Available with no meat or seafood, VG Vegan.*