



Food

antipasti

Salami (df/gf)	8
Spicy salami (df/gf)	8
Mortadella (df/gf)	8
Wood fired bread, olive oil (vg)	10
Wood fired bread, trio of dips (v)	18
Garlic pizza (v)	20

starters

Ascolana olives (ve)	15
Mild fish croquette (df/gf)	15
Chef's choice arancini (gf)	15
Bruschetta	15
Lamb meatballs	15
Calamari, squid ink aioli (df/gf)	16
Italian cold meats	34
<i>prosciutto, mortadella, free range salami, prosciutto cotto d'Abruzzo, olives, crescenza soft cheese, home made focaccia</i>	
Cheese board	34
<i>pecorino sardo, provolone, gorgonzola, taleggio, crescenza soft cheese, dried muscatel grapes, olives, home made focaccia</i>	

wood fired oven pizzas

Our style of hand-stretched pizza is inspired by traditional pizza of Rome and Northern Italy

Pizza Bianca

prepared with extra virgin olive oil and fior di latte mozzarella

Quattro formaggi – gorgonzola, provolone, Parmesan and walnuts (v)	23
Patatosa – ham, roasted potatoes, red onion	24
Funghi – truffle pesto, mushrooms, Parmesan (v)	26
Genovese – basil pesto, olives, pork sausage, shaved Parmesan, balsamic drizzle	26
Norcina – cream, truffle, porcini mushroom, sausage, parsley, pepper	26
Boscaiola – provola, pancetta, porcini mushroom	26
Salmone – salmon, cherry tomato, rocket, goat's cheese (without fior di latte mozzarella)	25
Gamberi e zucchini – saffron cream, prawns, zucchini, cherry tomatoes	26
Porchetta – sliced porchetta, taleggio cheese	27

Pizza Rossa

prepared with San Marzano tomatoes and fior di latte mozzarella

Margherita – buffalo mozzarella, fresh basil (v)	21
Prosciutto e rucola – prosciutto, rocket, shaved Parmesan	26
Calabrese – calabrese hot salami, red onion	23
Capricciosa – ham, field mushrooms, artichokes, olives	24
Prosciutto e funghi – ham, mushrooms	23
Diavola – mild pepperoni, olives, chilli	23
Salsiccia e patate – pork sausage, roasted potatoes	24
Vegetariana – mixed roast vegetables (v)	23
Siciliana – mild salami, capers, olives, anchovies	24

pasta

All pasta is hand-made fresh on site

Pansoti, ricotta, mascarpone, house tomato napoli sauce (v)	27
Cappelletti, roast chicken, ricotta, truffle cream sauce, Parmesan	29
Beef ragú tagliatelle	25
Pappardelle alla Norma, eggplant, cherry tomato, mint, stracciatella cheese (v)	29
Squid ink infused linguini, tiger prawns, calamari, clams, mussels, cherry tomato, lemon zest, mild chilli	35
Spaghetti alla chitarra, puttanesca sauce (ve)	26
Potato gnocchi (gfo)	27
Choice of sauce; beef ragú or vegetarian puttanesca sauce	
Sand crab gnocchi, salsa rosa sauce	32

mains

Fish of the day	POA
Pork belly, radicchio salad	32
Lamb backstrap, seasonal grilled vegetables	37

sides

Fries (df/gf/v)	8
Cos, radicchio, orange salad (gf/v)	10
Zucchini carpaccio, pine nuts, shaved Parmesan, balsamic glaze (gf/v)	13
Steamed kale, caramelised onion, hazelnut, yoghurt (gf)	15
Roasted salad – kale, mixed roast vegetables, hot smoked salmon	16
Caprese salad – buffalo mozzarella, tomato, basil	18

dessert

Soft heart chocolate cup cake, tiramisu cream (v)	15
Panna cotta – fruit coulis or chocolate, almonds (v)	12
Chocolate chip ricotta cream cannoli (v)	12
Affogato – vanilla ice cream, espresso, Tia Maria liqueur (v)	14
Salame di cioccolato – chocolate biscuit roulette, vanilla ice cream (gf/v)	13
Gelato by the scoop choose from	2 Scoops 7.5
bitter chocolate vanilla bean, or mango (v)	3 scoops 9.5
Caffè – organic Vittoria Coffee	4

*Please be aware that our gluten free pizza bases are made in an environment that also uses wheat and flour. If you have any special dietary requirements, please ask for options available. One bill per table.

(df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian