

BRUSCHETTERIA

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PANE FRESCO E OLIVE ASSORTITE	Freshly baked breads, whipped butter and marinated artisan olives with toasted almond flakes and rosemary grissini. (V)	£8
BRUSCHETTA CLASSICA	Toasted olive oil ciabatta with chopped vine tomatoes, red onion, fresh basil and sea salt. (V)	£6
BRUSCHETTA CON PEPERONI ARROSTO	Toasted olive oil ciabatta with roasted pepper. (V)	£7
BRUSCHETTA CON BARBABIETOLE E CAPRINO	Toasted olive oil ciabatta with beetroot and ash goat's milk cheese. (V)	£7
GARLIC BREAD WITH TOMATO	(V)	£7
GARLIC BREAD WITH MOZZARELLA CHEESE	(V)	£7
GARLIC BREAD WITH PORCINI MUSHROOM AND SCAMORZA	(V)	£7
GARLIC BREAD SELECTION	Sharing board with three small garlic bread ovals of the above. (V)	£9
FOCACCIA CON SAN DANIELE, RUCOLA E BURRATA TARTUFATA	Hand-stretched, freshly baked pane loaf with rocket, prosciutto San Daniele and Puglian truffle burrata.	£12

(V) – Denotes dishes suitable for vegetarians.
(VG) – Denotes dishes suitable for vegans.
Some of our dishes may contain nuts. Fish may
contain small bones. Please speak to a member
of staff before placing your order if you have any
allergies or intolerances.



ANTIPASTI

STARTERS

ANTIPASTO MISTO	Sharing plate of the finest Italian cured meats, marinated vegetables, mushrooms, olives and luxurious cheeses and breads.	£16 (Per Person)
CARPACCIO DI POLPO	Calabrian octopus carpaccio with roasted chilli, orange and shaved fennel.	£12
IPPOGLOSSO AFFUMICATO DI GIGHA	Farmed and smoked Gigha halibut with freshly made buttermilk and poppy seed pikelets finished with iterations of cucumber.	£15
CAPELANTE CON NDUJA	Scallops grilled in cocoa butter with nduja, black garlic and oregano potato shard and tomato and sherry vinegar reduction.	£17
GAMBERONI ALLA ROSSO	King prawns simmered in lime and chilli butter, topped with a garlic and dill bread crostone.	£15
CALAMARI FRITTI	Fresh squid with saffron and preserved lemon aioli.	£12
CARPACCIO DI MANZO	Finest dry-aged beef fillet, finely sliced with wild rocket, balsamic vinegar and 36 month aged parmesan.	£17

ANTIPASTI

STARTERS

PROSCIUTTO DI NORCIA CON BURRATA E FICHI	Italian dry-cured ham packed with aromatic pink peppercorn, served with burrata, rocket and glazed fig chutney.	£15
FRIGGITELLI CON CAPRINO E PEPE VERDE	Seared and blackened Italian friggiteLLi peppers with whipped goat's milk curd and cracked green peppercorns. (V)	£12
ZAMPONE DI MAIALE RIPIENOT	18 hour slow-cooked pig's trotter stuffed with mustard and coriander, sliced and served with fermented celery, white grapes and a freshly grilled pane carasau flatbread.	£14
PROSCIUTTO DI ANATRA CON COSCIA CONFIT	Yorkshire duck "ham" cured with foraged herbs and Indonesian long pepper, crispy shredded confit duck leg parcels and fresh cherry reduction.	£15
ZUCCHINE GRIGLIATE CON STRACCIATELLA	Roasted zucchini, soft straciatella cheese, zucchini blossom and preserved lemon oil. (V)	£14
BARBABIETOLE E YOGURT	Smoked beetroot and puff pastry tart with yoghurt and cumin scented granola. (V)	£12
BIETOLA E CARCIOFO	Swiss Chard and seasonal artichokes with pickled pink onions and an orange blossom dressing. (VG)	£14



PASTA E RISO

PASTA & RISOTTO

		SMALL	MAIN
TAGLIATELLE ALLA BOLOGNESE	Mixed slow cooked minced beef and chopped shin of beef ragù with long pasta ribbons.	£14	£18
GNOCCHI DI ZUCCA DOLCE	Roasted squash potato dumplings with a sage and chestnut pesto topped with toasted pumpkin seeds. (VG)	£12	£16
RISOTTO FRUTTI DI MARE	Market fresh mixed seafood, arborio rice and salt cod fritters.	£16	£22
LINGUINE VONGOLE	Clam linguine, chilli, crisp white wine and cherry tomatoes.	£14	£20
FREGOLA CON SPALLA D'AGNELLO AFFUMICATA	Applewood smoked and herbed lamb shoulder with Sardinian fregola pasta, marinated aubergine, topped with crisped lamb.	£14	£20
TAGLIOLINI ALL'AGLIO NERO E GRANCHIO	Fresh black garlic tagliolini pasta strands made in-house with a hand-picked mixed crab sauce, tomatoes and a touch of chilli.	£16	£22
RISOTTO CON MOZZARELLA E LARDO TARTUFATO	Buffalo mozzarella and aged carnaroli risotto bianco, finished tableside with grated truffle lardo.	£14	£18

PASTA E RISO

PASTA & RISOTTO

		SMALL	MAIN
AGNOLOTTI DI POLLO CON TARTUFO NERO	Chicken and black truffle enveloped in fresh agnolotti pasta with a rich chicken broth reduction, crispy chicken skin and fresh black truffle.	£14	£18
PICI CON RAGÙ DI CHIANTI E SELVAGGINA	Hand-shaped, long pici pasta with assorted braised wild game ragù and Chianti.	£14	£18
TAGLIATELLE CON GAMBERI E POLLO	Egg pasta ribbons with garlic chicken, prawns, courgettes and fresh cream.	£14	£18
SPAGHETTI ALLA CARBONARA	Spaghetti pasta with cold-smoked pancetta, garlic, egg, parmesan and a touch of cream.	£12	£16
RAVIOLI FUNGHI AL TARTUFO	Pasta parcels filled with mushroom, truffle and ricotta mousse in a wild mushroom cream. (V)	£14	£18
SPAGHETTI ALL'ARAGOSTA	Half or full fresh lobster roasted in chilli butter with spaghetti in a lobster bisque soup, cherry tomatoes and a hint of brandy.	£32	£65
LASAGNE AL FORNO	Baked layers of pasta with classic beef ragù, béchamel sauce and mozzarella cheese.		£16



PIZZERIA

Our very own selection of stonebaked pizzas,
all made to order and topped with the
freshest ingredients.

PIZZA

MARGHERITA	Classic San Marzano tomato sauce, mozzarella cheese and fresh basil. (V)	£12
BIANCA	A white based pizza with friarielli, spinach, toasted pine nuts and creamy dolcelatte. (V)	£15
TARTUFATA	A white based pizza with Sicilian truffle sausage, mozzarella, black truffle and rocket pesto.	£18
CALZONE	Tomato sauce, mozzarella cheese, onions, spinach, roasted ham and pepperoni salami.	£16
POLLO E FUNGHI	Herb-roasted chicken breast and mixed mushrooms with tomato and basil sauce.	£15
TONNO E CARCIOFI	Tuna, grilled artichokes and nocellara olives with tomato and basil sauce.	£16
MORTADELLA E SCAMORZA	Italian sausage with scamorza cheese and rocket.	£15
CAPRINO E CIPOLLE	Sweet onions and tomino goat's cheese. (V)	£16

Extra toppings are available and all our pizzas can be made gluten free on request, please refer to your server.

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PESCE

FISH

ARAGOSTA CON PEPERONI ROSSI E LATTUGA	Atlantic butter-poached lobster salad with roasted red peppers, lemon basil and grilled baby gem lettuce.	£32 / £65
FILETTO DI BRANZINO	Grilled sea bass fillets with cherry plum tomatoes and Cantabrian anchovies.	£28
TONNO BULGAR E VERDURE	Seared tuna loin with roasted vegetable bulgur wheat and smoked red chilli dressing.	£28
FILETTO DI SALMONE CON ASPARAGI	Grilled Pacific salmon fillet suffused with citrus cardamom leaf and served with asparagus, fried capers and lemon oil.	£30
SOGLIOLA DI DOVER	Whole roasted Dover sole with fennel pollen butter.	£45
MISTO DI PESCE	Assorted market fresh fish grilled with lemon, sweet potato fries and salsa Rosso.	£50

For further fish dishes please refer to our weekly specials.

INSALATA

SALADS

INSALATA DI POLLO	House Caesar salad with 36 month aged parmesan, Cantabrian anchovies, grilled chicken breast and romaine lettuce.	£22
INSALATA CON SALMONE AFFUMICATO	Hot smoked Manchester salmon with avocado, poached egg, mixed leaves and an avocado oil dressing.	£25
INSALATA DI MANZO	Tagliata of dry-aged sirloin steak with roasted peppers, almonds and smoked garlic with rocket.	£28
INSALATA AUTUNNALE	Mixed ancient grain salad with grilled fennel, roasted squash and zucchini with a preserved lemon and cardamom leaf dressing. (VG)	£18



SECONDI

MAIN DISHES

FILETTO DI CERVO	Pan roasted fillet of venison, smoked mashed potatoes, coal-roasted carrot purée and a juniper reduction.	£40
LOMBO D'AGNELLO	Roasted lamb cannon and a cabbage-wrapped lamb farce parcel with yellow split peas, minted garden peas and a Pinot vinaigrette.	£28
FILETTO DI MANZO IN CREMA DI PORCINI	Roasted dry-aged fillet steak with creamy porcini and girolle mushrooms, Yorkshire pancetta, baby onions and savoy cabbage.	£35
SCALOPPINE DI VITELLO	Sliced veal with white truffle, Madeira wine and a veal stock reduction.	£27
VITELLO ALLA MILANESE IN STILE ROSSO	Veal escalope pan-fried in breadcrumbs and duck egg served with spaghetti in tomato sauce.	£25
DUETTO DI POLLO	Apricot stuffed chicken thigh, hand wrapped in pancetta, with a roasted chicken breast, puy lentils and thyme.	£25
PETTO DI POLLO E ZAFFERANO	Grilled corn-fed chicken breast in saffron butter with roasted fennel, cauliflower and heritage tomatoes.	£25
GUANCIA AL CHIANTI	Tuscan mixed four-bean stew served with soft polenta and a kale pesto. (VG)	£16
POLENTA CON FAGIOLI	Braised beef cheek in rich Chianti served with soft polenta and a herbed gremolata garnish	£18

All our grilling cuts are supplied from local dedicated butchers and cooked to your preference over sustainably sourced single-origin holm oak.

GRIGLIATA

THE GRILL

OCCHIO DI BUE 100Z [283 GM]	Dry-aged rib eye steak, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.	£30
FILETTO DI MANZO 80Z [227 GM]	Dry-aged prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.	£36
BISTECCA DI MANZO 100Z [283 GM]	Dry-aged beef sirloin, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.	£32
POLLO	Skin-on chicken fillet, Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.	£20
COSTOLETTE D'AGNELLO	Lamb cutlets, Portobello mushrooms sautéed with onions, grilled tomato, hand cut chips	£28
CHATEAUBRIAND	Prime beef fillet, Portobello mushrooms sautéed with onions, grilled tomatoes, hand cut chips, rocket and parmesan and served with a pot of freshly made sauce.	£80
GRIGLIATA MISTA	Our selection of prime beef fillet [4oz], beef sirloin [5oz], lamb cutlets [2oz] and chicken fillet [9oz], served with Portobello mushrooms sautéed with onions, grilled tomato and hand cut chips.	£50
SAUCES	Peppercorn Diane Béarnaise Truffle béarnaise Nduja, garlic and roasted tomato	£4 £4 £4 £7 £5

FIorentINA DI CHIANINA

(Min Weight 1.4kg)

Our Head Chef is delighted to present our Fiorentina Di Chianina. Reared almost exclusively for its high quality meat, the Chianina hails from the Italian region of Tuscany and is the largest and one of the oldest cattle breeds in the world.

Carved to a board and served with baked potatoes topped with soured cream and freshly shaven truffle, roasted tenderstem broccoli, almonds and your choice of sauce.

Due to its rarity and exclusivity, we kindly ask that you contact us ahead of your visit to guarantee availability.

£150

(Recommended for two)

CONTORNI

SIDES

CAROTE GLASSATE CON ARANCIA	Glazed heritage carrots with orange. (V)	£5
BROCCOLI E MANDORLE	Grilled tenderstem broccoli with almonds. (VG)	£6
SPINACI CON CREMA	Creamed spinach. (V)	£5
PUREE DI PATATE	Creamed mashed potatoes. (V)	£4
CAVOLFIORE	Cauliflower and cheese. (V)	£5
LEGUMI MISTI	Mixed market vegetables with olive oil. (VG)	£5
PATATE SPESE	Hand cut chips. (V) (Add truffle and parmesan + £2)	£4
PATATE FRITTE	Thinly cut potato fries. (V) (Add truffle and parmesan + £2)	£4
PATATE DOLCI FRITTE	Sweet potato fries. (V) (Add truffle and parmesan + £2)	£5
ZUCCHINE FRITTE	Deep-fried courgettes in a San Pellegrino batter. (VG)	£5
PATATE SALTATE	Herb and onion sautéed potatoes. (V)	£4
CAVOLI E PANCETTA	Savoy cabbage with fennel seeds and smoked bacon.	£6
INSALATA RUCCOLA	Wild rocket salad with 36 month aged parmesan and aged balsamic vinegar.	£8
INSALATA MISTA	Mixed seasonal salad with a citrus and olive oil dressing. (V)	£8
INSALATA POMODORI	Ripe beef tomato, fresh basil, sea salt and olive oil. (V)	£8