

ANTIPASTI

Nibbles

Ciotola di Olive 5 (V) VG* DF GF
Marinated Sicilian Nocellara olives

Pane e Burro 8.50 (V) VG* GF* DF
Homemade foccacia & ciabattta
basil butter, EVO oil, balsamic vinegar

Pane con Pere e Gorgonzola 11 (V)
Homemade flat bread, gorgonzola, pear, walnuts

PER COMINCIARE

Starters

Nonna's Arancinetti 11
Homemade rice balls fried
Please ask to find out today's Arancinetti

Crostini ai Funghi 11 GF* (V)
Toasted Ciabatta bread with a selection
of seasonal mushrooms, garlic,
sage, lemon and ricotta cheese

Cozze 10.50 GF* DF*
Fresh mussels pan fried with prosecco, chili-garlic
shallots, parsley, tomato sauce, homemade bread

Burrata 13 GF (V)
Burrata cheese, tomato and watermelon
lime and balsamic vinegar dressing

Fegato alla Veneziana 11.20 DF GF*
Lamb liver cooked in red wine, shallots
cherry tomatoes, homemade bread

Capesante 16 GF*
Pan roasted Scallops, pea pure and mint
pancetta crisps

Bruschetta di Napoli 8.50 (V) VG DF GF*
Tomatoes marinated in EVO, fresh basil
garlic, crusty homemade bread

Calamari Fritti 11 DF* GF*
Crisp and tender squid coated in semolina
flower, herbs, chili, garlic, tartar sauce

Gamberi Piccanti 11.50 GF* DF*
Pan fried king prawns in white wine
chilli-garlic sauce, homemade crusty bread

Granchio 12 GF*
White crab, marinated, asparagus
served with homemade ciabatta bread

Allergies and Intolerances

If you have a food allergy or dietary requirements, please inform our staff before ordering
We will do our best to accommodate your needs, but we cannot guarantee a completely allergen-free environment



v - vegetarian

v* - vegetarian available on request

vg - vegan

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gf - gluten free

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df - dairy free

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10% Optional Service charge will be added to parties of 7 or more

PASTA

Paccheri con Capesante 22 GF* DF*

Paccheri pasta, scallops, fresh calamari
crushed chili, samphire

Lasagne 17.50

Layers of pasta, minced beef bolognese
Parmesan, herbs, bechamel, grana padana

Linguine Primavera 17.20 (V) VG* DF* GF*

Linguine pasta, sauteed zucchini, asparagus
artichoke, confit cherry tomato, stracciatella cheese

Linguine alle Il Postino 21 GF* DF*

Linguine pasta with king prawns, mussels
clams, white wine sauce, touch of chili-garlic

Paccheri con 'Nduja 18 GF* DF*

Paccheri pasta, n'Dduja sausage, aubergine
sundriet tomato, touch of cream, crumble hazelnut

Gnocchi 17 (V) VG* DF*

Potato gnocchi, tomato sauce, crushed chilli
basil, tenderstem broccoli, black olives

Ravioli del Giorno 17.20

Homemade pasta Ravioli
Please ask to find out today's Ravioli

RISOTTO

Risotto alla Salciccia 19 GF DF*

Carnaroli rice, sicilian pepe nero sausage
asparagus, shallots, parmesan, salsa verde

Risotto al Caprino 18.70 V VG* GF DF*

Carnaroli rice, goat's cheese, walnuts
wild mushroom, crema tartufata

Risotto con le Cozze 22 GF DF*

Carnaroli rice, king prawns, clams
mussels, touch of chillies, saffron

SIDES

Rocket & Parmesan Salad - 5 V GF DF

Tomato & Onion Salad - 5 V VG GF DF

Tenderstem Broccoli - 5.50 V VG* GF DF*

Asparagus - 5.50 V VG* GF DF

Green Beans - 5 V VG* GF

Fries - 5 V GF* DF

Truffle Oil Fries - 5.50 V GF DF

New Potatoes - 4.50 V GF DF

Saffron Mashed Potatoes - 5 V GF

Gratin Potato- 5.50 V GF

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PESCI

FISH

Catch of the Day 28 GF* DF*

Catch of the day. Aubergine tartlet
capers, pickled onion, olive sauce vierge

Coda di Rospo 27 DF*

Roasted Monkfish tail, saffron Fregola pasta
salsa verde and confit cherry tomatoes

CARNI

MEATS

Petto di Pollo con Funghi 20.50 GF DF*

Grilled chicken breast supreme
creamy mushroom sauce, potato gratin

Petto di Pollo con Taleggio 21.50 GF DF*

Grilled chicken breast supreme, carrots
tenderstem broccoli, gorgonzola & taleggio cheese

Anatra 28 GF DF*

Duck breast, tenderstem broccoli
saffron mashed potatoes, cherry sauce

Agnello 29 GF DF*

Roasted lamb rump west country,
potato gratin, asparagus, lemon thyme jus

Bistecca di Manzo 32 GF DF*

Aged grilled sirloin steak 10oz, rocket parmesan
sauteed new potato with onion confit

Filetto di Manzo 34 GF DF*

Fillet steak 8oz, sauteed new potato with onion confit
green beans, red wine and basil sauce

ADD A SAUCE 3

Pepe Verde - Green peppercorn sauce DF* GF*

Gorgonzola - Blue cheese sauce GF

Vino Rosso - Red wine sauce DF GF

All our meats are locally sourced from local butchers

INSALATAS

Insalata Tonno 17 GF DF*

Tuna, cannellini beans, tomatoes
cucumber, crushed chili, red onions
pomegranate, cos lettuce

Insalata Di Pollo 18.50 GF DF*

Roman lettuce, chicken, anchovie
sweet corn, Caesar dressing
homemade croutons, Parmesan shaving

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