

ANTIPASTI

Nibbles

Ciotola di Olive 5.50 (V) VG* DF GF
Marinated Sicilian Nocellara olives

Bruschetta di Napoli 9 (V) VG DF GF*
Tomatoes marinated in EVO, fresh basil
garlic, crusty homemade bread

Pane e Burro 9 (V) VG* GF* DF
Homemade foccacia & ciabattta
basil butter, EVO oil, balsamic vinegar

Zucchini Fritti 9 V GF* DF
Fried courgettes, fresh herbs, lemon, tartar sauce

PER COMINCIARE

Starters

Nonna's Arancinetti 12
Homemade rice balls fried
Please ask to find out today's Arancinetti

Anatra Affumicata 14 GF* DF*
Smoked orange duck breast, figs, raisins
white cabbage & balsamic salad

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

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

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

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

Granchio 12.50 GF* DF
White crab, lime marinated, crusty bread
tomato & basil coulis, rocket leaves

Calamari Fritti 11.50 DF* GF*
Crisp and tender squid coated in semolina
flour, herbs, chilli, garlic, tartar sauce

Gamberi Piccanti 12 GF* DF*
Pan fried king prawns in white wine
chili-garlic sauce, homemade crusty bread

Cozze 11 GF* DF*
Fresh mussels pan fried with prosecco
shallots white wine sauce, parsley, chili-garlic
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

vg* - vegan available on request

gf - gluten free

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df - dairy free

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A discretionary 10% service charge will be added to your bill for parties of 7 or more, all of which goes directly to our team



PRIMI

PASTA

Paccheri con Capesante 22 GF* DF*

Paccheri pasta, scallops, fresh calamari
crushed chili, samphire

Lasagne 18

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

Linguine Primavera 17.50 (V) VG* DF* GF*

Linguine pasta, sauteed zucchini, green beans
artichoke, confit cherry tomato, stracciatella cheese
touch of mascarpone cheese

Linguine Il Postino 21 GF* DF*

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

Paccheri con 'Nduja 18 GF* DF*

Paccheri pasta, n'Dduja sausage, aubergine
sun-dried tomato, touch of cream, crumble hazelnut

Gnocchi 17 (V) VG* DF*

Potato gnocchi, tomato sauce, crushed chilli
basil, tender-stem broccoli, black olives

Ravioli del Giorno 17.50

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

RISOTTO

Risotto alla Salciccia 19 GF DF*

Carnaroli rice, sicilian pepe nero sausage
green beans, 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*

Roasted mix vegetables - 6 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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SECONDI

PESCI

FISH

Catch of the Day 28 GF* DF*

Catch of the day, new potatoes
oven roasted glazed mix vegetables
lemon confit puree

Coda di Rospo 27 DF*

Roasted Monkfish tail served with saffron Fregola pasta
salsa verde, confit cherry tomatoes, curly kale

Stufato di Pesce 25.50 DF*

White fish fillet, king prawns, mussels
cherry tomato sauce, fresh herbs

CARNI

MEATS

Petto di Pollo con Funghi 22.50 GF DF*

Grilled chicken breast supreme
creamy mushroom sauce, potato gratin

Anatra 28.50 GF DF*

Duck breast, tender-stem broccoli
saffron mashed potatoes, cherry sauce

Bistecca di Manzo 32 GF DF*

Aged grilled sirloin steak 10oz, new potatoes
oven roasted glazed mix vegetables

Pollo con Fragioli 25 GF

Roasted chicken breast, stuffed with mozzarella & pesto
wrapped in pancetta served with cannellini beans
artichokes, parsley, sun-dried tomato

Cervo 30 GF DF*

Venison loin 8oz, pan fried polenta, curly kale
butternut squash puree, red wine & blackberry coulis

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, mayo sauce

Insalata Di Pollo 18.50 GF DF*

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

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