



Antipasti

Focaccia 2.5pp

Nocellara Olives 4

Baby Balsamic Pickled Onions 4

Salumi Board 9.5pp

A selection of traditional Italian cured meats and artisanal Salamis served with Nocellara olives, roasted peppers, sweet balsamic onions & Focaccia.

Primi

Straciatella 8

Creamy Straciatella with confit Datterini tomatoes, saffron oil, fresh mint & lemon zest. Add N'duja +1.5

Mussels 11

Fresh Scottish Mussels cooked in a vibrant green tomato sauce, with a gentle heat of Calabrian chilli & served with Focaccia.

Sicilian Caponata 7

Traditional Sicilian aubergine stew with tomato, celery, capers, slow cooked in a classic Agrodolce sauce.

Secondi

Fresh Tonnarello with Homemade Meatballs 14.5

Traditional Pork & Beef Meatballs in a slow cooked tomato sauce, served with Tonnarello & finished with freshly grated Parmesan.

Fresh Pappardelle with Slow-Cooked Shin of Beef 15.5

Freshly made Pappardelle tossed with slow-braised shin of Beef & roasted Bone Marrow in a rich tomato sauce & finished with Pecorino Romano.

Pasta Allo Scarpariello 13

A Neapolitan classic - a simple yet rich sauce made with sweet Datterini tomatoes, Pecorino Romano, Parmesan and Smoked Scamorza served with Fresh Paccheri.

Pesto Alla Trapanese 13

A traditional Sicilian pesto made with fresh basil, mint, almonds & cherry tomatoes. Finished with Parmesan and Ligurian Olive Oil & served with Casarecce.

