

# Gluten free menu

## Aperitivo

**Pranzo spritz** cranberry, aperol, blood orange San Pellegrino, spumante £9.5

**Hugo spritz** prosecco, elderflower, soda, mint £11

**Aperol spritz** prosecco, aperol, soda, orange £11

**Pranzo birra** Italian pale ale 5% £4.95

**Pranzo lager** session lager 4.2% £4.75

**Pranzo AF lager** low alcohol lager 0.5% £4.65

**Focaccia della casa** toasted focaccia, confit garlic & herb butter (V) (DFO) £4.5

**Cerignola olives** from Puglia (VE) £4.5

## Antipasti (starters)

**Bruschetta classica** cherry tomatoes, basil, garlic, Pugliese toast, glaze (VE) £7.5 add Parma ham £2.5

**Fegatini di pollo** pan fried chicken livers, sage butter, garlic, marsala, walnuts, Pugliese toast (DFO) £9.5

**Fritto misto** crispy fried squid, king prawns, courgettes, lemon & caper mayonnaise (DFO) £11

**Bruschetta ai funghi** wild mushrooms, basil pesto, warm dolce latte, rocket leaves (V) (DFO) £8.5 add Parma ham £2.5

**Cozze alla crema** steamed mussels, garlic, leeks, cream, focaccia (DFO) £10

**Gamberoni all' aglio** sautéed king prawns, confit garlic & herb butter, Pugliese toast (DFO) £11

**Focaccia al aglio** focaccia garlic bread, mozzarella, parmesan, leaves (V) £7.5

## Pasta (main courses)

**Ragù di manzo** bigoli, 4 hour beef shin ragù, aged Pecorino (DFO) £17.5 add burrata £4.5

**Pomodoro è basilico** bigoli, slow cooked tomato sauce, basil, parmesan (V) (VEO) £14 add burrata £4.5

**Lasagne al forno** baked lasagne, 4 hour ragu, tomato, basil, melted provolone, parmesan £16.5  
add burrata £4.5

**Nduja è salsiccia piccante** bigoli, spicy fennel sausage, nduja, spinach, cream, parmesan £16.5  
add burrata £4.5

**Scoglio** bigoli, tiger prawns, squid, mussels, garlic, cherry tomatoes, parsley butter, pangrattato (DFO) £21

**Pancetta affumicata** bigoli, smoked pancetta, wild mushrooms, cream, parmesan (DFO) £15.5  
add burrata £4.5

**Alla norma** bigoli, slow roasted aubergine ragu, crispy basil (VE) £16.5 add burrata £4.5

## Specials (main courses)

**Branzino** pan fried seabass, Mediterranean salsa, parmentier potatoes, spinach £21

**Agnello** 4 hour braised lamb shoulder, creamed mash, charred hispi cabbage, salsa verde £24

**Bistecca di ribeye** 10oz ribeye steak, garlic & herb butter, Yorkshire asparagus, skin on fries £31.5

## Contorni (sides)

**Zucchini fritti** courgette fries (VE) £5

**Asparagi** pan fried Yorkshire asparagus, aged Pecorino £6

**Focaccia al aglio** focaccia garlic bread, mozzarella, parmesan (V) £4.5

**Cavolo** charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5

**Insalata di rucola** rocket salad, cherry tomatoes, extra virgin, parmesan, glaze (V) £4.5

**Insalata di pomodoro** beef tomato salad, red onion, Italian dressing, oregano (VE) £4

**Patatine fritti con tartufo** salted skin on fries, truffle mayonnaise (V) £4.5

**Patatine fritti con nduja** salted skin on fries, nduja mayonnaise £4.5

**Patatine fritti** salted skin on fries (VE) £4