

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 lager session lager 4.2% £4.75

Focaccia della casa toasted focaccia, whipped sun dried tomato & basil 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