

PRANZO

ITALIAN

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

Hambledon Classic Cuvée sparkling wine £11.5 // Classic Cuvée sparkling Rosé £11.5

Pranzo birra IPA 5% £4.95 // lager 4.2% £4.75 // low alcohol lager 0.5% £4.65

Focaccia della casa toasted focaccia, whipped sun dried tomato & basil butter (V) (GFO) (DFO) £4.5

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

Antipasti (starters)

Arancino fennel sausage, nduja, provolone, honey, rocket £10.5

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

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

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

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

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

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

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

Pasta (main courses)

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

Ravioli al' aragosta homemade lobster ravioli, lobster butter, cream, parsley £19.5

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

Ravioli ai funghi homemade wild mushroom ravioli, truffle & sage butter, aged Pecorino, pangrattato (V) £16.5 add burrata £4.5

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

Nduja è salsiccia piccante paccheri, spicy fennel sausage, nduja, spinach, cream, parmesan (GFO) £16.5 add burrata £4.5

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

Cannelloni al forno baked cannelloni filled with goats cheese, sun dried tomato, basil pesto, melted provolone, parmesan (V) £16 add burrata £4.5

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

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

Contorni (sides)

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

Asparagi pan fried Yorkshire asparagus, aged Pecorino (GF) £6

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

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

Patatine fritti salted skin on fries (VE) (GF) £4 // with nduja mayo (GF) £4.5 // with truffle mayo (V) (GF) £4.5

Full vegan menu available on request | Full gluten free menu available on request

Please inform us of any food allergies before ordering. GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DFO - Dairy Free Option

AFTER DINNER COCKTAILS

After eight espresso martini espresso, coffee liqueur, Mozart chocolate, Fernet Branca Menta £11

Amaretto sour Saliza amaretto, lemon, sugar syrup, foam £9.5

Pistachio martini Averna amaro, pistachio liqueur, honey, cream £11

LIQUEUR'S

Cello liqueur's limoncello, pistachio, hazelnut, coffee, melon, strawberry £4

Vin Santo Italian dessert wine with aromas & flavours of dried fig, nuts, sultana & orange peel £9

Saliza sweet amaretto with notes of honey & candied apricot (N) £4

Strega sweet aromatic Italian liqueur with hints of vanilla & saffron £6

Vecchia Romagna bold & elegant Italian brandy with hints of dried apricot, vanilla & honey £6

ALCOHOLIC HOT DRINKS

Liqueur hot chocolate Triple Sec/Mozart/Fernet Branca Menta/Strega/Frangelico £7.5

Irish coffee Jameson's £7.5

HOT DRINKS (ALL AVAILABLE IN DECAFF)

Espresso £2.9

Double espresso £3.2

Americano £3.2

Cappuccino £3.4

Caffe Latte £3.4

Flat White £3.4

Mocha £3.6

Hot chocolate £3.5

Tea Yorkshire / earl grey / peppermint / chamomile / lemon & ginger £3.2

DESSERTS

Pannacotta white chocolate panna cotta, Yorkshire rhubarb, chocolate crumb (GF) £7.5

Tiramisu savoiardi biscuits soaked in espresso & borghetti liqueur, sweet mascarpone, cocoa £7.5

Affogato vanilla ice cream, hot espresso, Strega liqueur, crushed amaretti biscuits (GFO) £10

Profiterole gigante giant profiterole, pistachio ice cream, chocolate sauce £9

Cheesecake al pistachio pistachio cheesecake, amaretti biscuit base, pistachio crumb £9

Budino di fichi al caramello sticky toffee & fig pudding, honeycomb ice cream, toffee sauce (GF) £7.5

Brownie al cioccolato warm chocolate & nutella brownie, vanilla ice cream (N) (GF) £7
