

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

Peroni Nastro Azzurro 330ml 5% £5

Pranzo lager session lager 425ml 4.2% £4.75

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

Cerignola olives from Puglia (VE) £5

Antipasti

Caprese di melanzane roast aubergine caprese, fresh mozzarella, basil, tomato, pesto, ricotta salata (V) £9 add Parma ham £2.5

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

Antipasto misto selection of Italian cured meats, olives, nduja, Cerignola olives, whipped sun dried tomato butter, pickles, toasted focaccia (GFO) £13 // add Pecorino Romano £3

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

Homemade Pasta

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

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

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

Pomodoro è basilico bigoli, 4 hour tomato & basil sauce, parmesan (V) (VEO) £14.5 // add burrata £4.5

Pancetta affumicata bigoli, smoked pancetta, wild mushrooms, cream, parmesan (DFO) £16 // add burrata £4.5

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

Specials

Pappardelle con ragu di cinghiale pappardelle, 4 hour braised wild boar & red wine ragu, aged Pecorino (GFO) £22 // add burrata £4.5

Nasello pan fried hake, new potatoes, chorizo, broad beans, garlic & herb butter sauce (GF) £24

Costoletto di manzo treacle braised beef short rib, creamed mash, salsa verde (GF) £22.5

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

Contorni

Patatine fritti skin on fries (VE) (GF) £4.5 // add truffle mayo (V) (GF) £1 // add nduja mayo (GF) £1

Zucchini fritti courgette fries (VE) £5.5

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

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

Patate arrosto roast parmentier potatoes (VE) (GF) £4.5

Full vegan menu available on request

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