

PRANZO

ITALIAN

Homemade pasta inspired by Nonna

GLUTEN FREE MENU

Proudly

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ILKLEY - HARROGATE - HORSFORTH - YORK

GLUTEN FREE MENU

ANTIPASTI

- Insalata di formaggio di capra** baked goats cheese salad, beetroot, frisée, sun dried tomato dressing, walnuts, glaze (V) £10 // *add pan fried chicken breast* £3
- 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) £11.5
- Bruschetta ai funghi** wild mushrooms, basil pesto, warm gorgonzola, rocket leaves (DFO) £8.5 // *add Parma ham* £2.5
- Cozze alla crema** steamed mussels, garlic, leeks, cream, focaccia (DFO) £10
- Gamberoni all' aglio e peperoncino** sautéed king prawns, garlic & chilli butter, Pugliese toast (DFO) £12
- Antipasto misto** selection of Italian cured meats, Parma ham, coppa, finocchiona, salsiccia, nduja, Cerignola olives, pickles, focaccia £12 // *add gorgonzola* £2.5
- Insalata di Burrata** fresh burrata, cherry tomatoes, anchovies, pesto oil £11 // *add Parma ham* £2.5
- 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 (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

SEASONAL SPECIALS

- Bigoli con ragu di cinghiale** bigoli, 4 hour braised wild boar & red wine ragu, aged Pecorino £22 // *add burrata* £4.5
- Nasello** pan fried hake, new potatoes, chorizo, broad beans, garlic & herb butter sauce £24
- Costoletto di manzo** treacle braised beef short rib, creamed mash, salsa verde £22.5
- Bistecca di ribeye** 10oz ribeye steak, garlic & herb butter, pan fried tenderstem, skin on fries £31.5

CONTORNI

- Patatine fritti** skin on fries (VE) £4.5 // *add truffle mayo* (V) £1 // *add nduja mayo* £1
- Zucchini fritti** courgette fries (VE) £5.5
- Broccolini** pan fried tenderstem with garlic & chilli (VE) £5.5
- Focaccia al aglio** focaccia garlic bread, mozzarella, parmesan (V) £5
- Cavolo** charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5.5
- 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) £4.5
- Patate arrosto** roast parmentier potatoes (VE) £4.5
- Insalata Caesar** baby gem, caesar dressing, parmesan £5.5