PANE

BREADS · PERFECT TO BEGIN

Homemade Sourdough (V) — **£5.50**
Warm, freshly baked sourdough served with extra virgin olive oil, aged balsamic vinegar and whipped butter.

Garlic Bread (V) — **£6.00**
Oven-baked garlic bread, crisp on the outside and soft within, served plain or with melted mozzarella.

Bruschetta Classica (V) — **£7.00**
Toasted garlic bread topped with marinated vine tomatoes, fresh basil and extra virgin olive oil.

Bruschetta Mista (V) — **£8.50**
Garlic toast layered with buffalo mozzarella, marinated tomatoes, basil pesto, rocket and balsamic glaze.

PER IL TAVOLO

FOR THE TABLE · DESIGNED TO SHARE

Focaccia alla Bruschetta (V) — **£12.00**
Garlic butter focaccia baked with mozzarella, finished with marinated tomatoes and balsamic glaze.

Focaccia Gorgonzola, Pera e Noce — **£12.50**
Warm focaccia topped with melted gorgonzola, sweet pear, toasted walnuts and fresh rocket, finished with balsamic glaze.

Focaccia (V) — **£9.00**
Warm focaccia brushed with garlic butter and fragrant rosemary.

ANTIPASTO CLASSICO

A generous selection of Italian cured meats, grilled vegetables, fresh mozzarella, olives and cheeses, presented for sharing.

For 2 £18.95 | For 4 £35.00

ANTIPASTI

STARTERS · LIGHT DISHES TO BEGIN OR SHARE

Zuppa del Giorno (V) — **£8.00**
Our chef's daily soup, prepared using seasonal ingredients and finished with fresh herbs.

Pâté di Pollo — **£11.95**
Smooth chicken liver pâté enriched with Port and fig jam, served with toasted sourdough.

Calamari Fritti — **£13.95**
Golden fried calamari, crisp and light, served with tomato and chilli or tartar sauce.

Barbabietola e Caprino (V) (GF) — **£13.00**
Roasted beetroot paired with whipped goat's cheese, orange segments, candied walnuts and pea shoots, finished with a balsamic glaze.

Gamberoni Siciliana (GF) — **£16.95**
Butterflied king prawns gently simmered in a rich Sicilian-style tomato sauce with garlic and chilli.

Burrata della Casa (V) (GF) — **£15.95**
Fresh burrata served with roasted figs, crushed pistachios and a delicate drizzle of truffle honey.

Cozze al Vino Bianco (GF) — **£12.95**
Scottish mussels gently steamed in a light cream sauce until tender and aromatic.

Haggis Bon Bons — **£12.95**
Crisp breaded haggis bon bons served with smooth turnip purée and a rich whisky sauce.

Capesante al Melograno (GF) — **£18.50**
Pan-seared king scallops with crisp black pudding on parsnip purée, finished with pomegranate, radish, pea shoots and crispy parsnips.

PRIMI

PASTA & RISOTTO · FRESHLY PREPARED TO ORDER

Spaghetti Carbonara — **£16.50**
A refined take on the Roman classic with pancetta, egg and aged cheese, finished to a silky texture.

Rigatoni Norcina — **£16.50**
Rigatoni coated in a rich sauce of Italian sausage, tomato, cream and brandy.

Mezzi Rigatoni al Salmone e Vodka — **£19.50**
Mezzi rigatoni tossed with Scottish salmon in a smooth tomato and cream vodka sauce.

Gnocchi al Pesto Reale (V) — **£17.95**
Light potato gnocchi folded through vibrant basil pesto with sun-dried tomatoes and pine nuts.

Spaghetti alla Nerano (V) — **£16.95**
Silky spaghetti dressed in a velvety courgette cream, finished with crisp courgettes.

Pappardelle all'Ossobuco — **£19.50**
Fresh pappardelle coated in a slow-braised ossobuco ragù.

Linguine Mare — **£18.50**
Linguine with king prawns and shrimps in a light garlic and cherry tomato sauce.

Paccheri Frutti di Mare — **£19.50**
Paccheri pasta tossed with prawns, calamari and mussels in a rich tomato sauce with a gentle hint of chilli.

Risotto al Tartufo (V) (GF) — **£17.95**
Creamy wild mushroom risotto finished with aromatic truffle oil.

Lasagne al Forno — **£17.50**
Traditional baked lasagne layered with slow-cooked beef ragù and silky béchamel.

Melanzane Parmigiana (GF) — **£16.50**
Baked aubergine layered with rich tomato sauce and melted cheese.

Haggis Tortelloni — **£18.50**
Homemade tortelloni filled with haggis, served in a smooth whisky cream sauce.

(V) Vegetarian (GF) Gluten Free or Available Gluten Free

SECONDI

SIDES · PERFECT TO SHARE

Pollo Milanese £21.50
Crisp breaded chicken breast served with roast garlic aioli, mixed salad and baby confit potatoes.

Guancia di Manzo Brasata GF £28.50
Slow-braised beef cheek served on Parmesan polenta with king oyster mushroom and a rich red wine jus.

Branzino al Prosecco Burro Bianco GF £29.50
Seabass fillet served with a silky Prosecco butter sauce, crispy potato terrine and tenderstem broccoli.

Frittura Mista di Gamberoni e Calamari £25.50
Golden fried king prawns and calamari, served with a choice of mixed salad or fries.

Ribeye Steak (8oz) GF £39.00
Well-marbled ribeye steak, cooked to your liking and served with chips or fries.

Fillet Steak (8oz) GF £42.00
Prime beef fillet, exceptionally tender, cooked to your preference and served withchips or fries.

PIZZA

NEAPOLITAN-STYLE · HAND-STRETCHED AND BAKED TO ORDER

Margherita V £13.95
San Marzano tomato sauce, Fior di Latte mozzarella and fresh basil, finished with extra virgin olive oil.

Guapo £17.95
'Nduja sausage and roasted chicken balanced with creamy ricotta.

Gigi £18.50
Our signature pizza with roasted chicken, honey roast ham, meatballs, pepperoni and chilli oil.

Terra Nostra £16.95
Spicy ventrecina salami paired with buffalo mozzarella and fresh basil.

Quattro Formaggi £17.95
A luxurious blend of four Italian cheeses melted over our Neapolitan base.

Rucola e Parmigiano £18.95
Prosciutto di Parma and fresh mozzarella, finished with peppery rocket and aged cheese shavings.

Tartufo Bosco £18.95
White base pizza topped with woodland mushrooms and walnuts, finished with rocket and truffle oil.

Ortolana al Forno V £16.95
Roasted courgettes and red peppers with garlic oil and basil over a classic tomato base.

Salsiccia e Patate £18.95
White base pizza topped with Italian sausage, thinly sliced potatoes and fennel.

Gluten free pizza bases and gluten free pasta are available. Most pizza and pasta dishes can be prepared gluten free on request. Please inform a member of staff of any dietary requirements

CONTORNI

SIDES · PERFECT TO SHARE

Pear & Rocket Salad V GF £6.00
Sweet poached pears with peppery rocket.

Caesar Salad £6.50
Crisp cos lettuce with classic Caesar dressing, pancetta and croutons.

Terrina di Patate Croccanti £7.00
Crispy layered potato terrine served with roast garlic mayonnaise.

Charred Tenderstem Broccoli V GF £6.50
Chargrilled tenderstem broccoli finished with confit garlic and olive oil.

Honey Roasted Carrots V GF £6.00
Slow-roasted heritage carrots glazed with honey.

Double-Cooked Chips V GF £5.50
Homemade chunky chips, crisp and golden.

Koffmann Fries V GF £5.50
Thin-cut fries cooked until golden and crisp, seasoned simply with sea salt.

Truffle & Parmesan Fries GF £6.50
Crisp fries tossed with truffle oil and cheese, served with truffle mayonnaise.

Buon appetito!