

THE KITCHEN

SNACKS

Sicilian Mixed Olives £2.90 V, VG, GF

Courgettes Fries £4.50 V

Golden fried Courgette fries served with sundried tomato mayo

Caponata di Melanzane £6.20 V, VG, GF

Sicilian Salad made with Aubergines, celery, olives, onions and capers dressed with a sweet and sour tomato sauce

Focaccia della Casa £3.50 V

Freshly Homemade Seasalt and Rosemary Focaccia

Add Melting smoked scamorza cheese £1.00

Tagliere £6.00

A Snack sized antipasti board including Prosciutto di Parma, Ventricina Piccante, Provolone Cheese, Olives and Pane Curasau.

STARTER

Polpette di Tonno £8.00

Sicilian Style fresh Seeded Tuna Balls, served with sweet and sour onion compote and a lemon minted soya mayo.

Gnudi alla Toscana £7.50 V

Traditionally from Tuscany, Gnudi are small dumplings made of Ricotta and Spinach served with butter and sage, parmesan tuille.

Carpaccio di bresaola £7.00

Cured Beef Carpaccio, Peppery Rocket, Shaved Chestnut Mushrooms, lemon dressing.

Insalata Caprese £8.00

Our Creamy DOP Burrata served with Heritage Tomatoes and Basil Dressing.

DESSERTS

Cannolo Siciliano £5.20

A Wafer Thin Biscuit tube filled with sweet ricotta cheese and Candy fruits, finished with crushed pistachios

Homemade Nutella and Amaretti Cheesecake £5.75

Homemade Pistachio Tiramisu £5.75

FOOD ALLERGIES & INTOLERANCES

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. All items may contain nuts or gluten. Not all ingredients are included on our descriptions. For any dietary requirements please ask a member of staff

MAINS

Spaghetti alla Carbonara £12.95

Our carbonara is made in the traditional Roman way. Crispy pancetta is tossed in a mixture of egg yolk and pecorino romano, topped with a generous pinch of black pepper.

Add a topping of burrata for an even creamier carbonara £3.00

Cappelletti Primavera £15.50 V

Freshly Homemade Cappelletti filled with Burrata and Pesto tossed with Garden Peas, Asparagus, Courgettes and Red Onions topped with Toasted Pine Nuts.

Involtini di pesce spada £16.50

Sardfish rolls filed with orange, pangrattato, sultanas and pine nuts, served with Aubergines Caponata and Courgettes Fries

Spaghetti alle Vongole £15.50

Homemade Black Spaghetti, Fresh Clams, garlic, fresh chillies and parsley.

Busiate alla Puttanesca £14.00 V, VG

Durum Wheat Busiate tossed in a sauce of San Marzano Tomatoes, Garlic, Sicilian Olives, Capers, Fresh Chillies and Pangrattato

al dente

Pasta Bar & Kitchen

THE PASTA BAR

served from 11.30am

Make your own new favourite dish with our extensive choices of pasta, sauces and toppings. Or, choose a traditional favourite pasta dish. Get creative!

CHOOSE YOUR PASTA

SPAGHETTI £2.00 V

TAGLIATELLE £2.00 V

STROZZAPRETI £2.40 V VG

SPINACH & RICOTTA RAVIOLI £3.00 V

CHOOSE YOUR SAUCE

Sicilian Sausage Ragu £8.00
Our Signature ragu' made from sicilian style pork sausages and italian tomatoes

Al Dente Tomato and Basil sauce £6.00 V VG
Made using the finest Italian plum Tomatoes

Arrabiata £7.00 V VG
Our Tomato sauce boosted with fresh chilli and garlic

Pesto Siciliano £8.00 V
Basil, cherry tomatoes, toasted almonds, caciocavallo, garlic, extra virgin olive oil

CHOOSE YOUR TOPPING

King Prawns x3 £3.20
King Prawns x6 £6.00

Garlic Mushrooms £2.00 V VG

Crispy Pancetta £2.00

Asparagus £2.50 V VG

Burrata £3.20
(cow's milk mozzarella with a creamy inside) V

Toasted Pine Nuts £2.00 V VG



MONDAY - SATURDAY
5pm -7PM
2 COCKTAILS & 2 SNACKS
FOR £15.00

INCLUDING IN THIS OFFER.. ANY 2 COCKTAILS FROM OUR LIST ANY 2 SNACKS OR ANY 2 ITEMS FROM OUR ROSTICCERIA DISPLAYED AT THE BAR

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