

Starters

Olives (V)	3.00
Mild & buttery mixed olives	
Garlic Bread w rosemary (V)	3.50
With Cheese	4.25
With Tomato & Pesto (V)	4.50

Antipasti

Burrata (V)	(Smoked or Truffle Burrata add £2)	7.95
Fresh imported Burrata from Puglia		
- Marinated baby spinach, sundried tomato & crushed pistachio		
- Parma ham, rocket leaves & honey		
- Tomatoes & fresh basil pesto		
- Grilled aubergine & balsamic infused cherry tomatoes		
- Roasted artichokes, chilli flakes & crostini		
- Roasted peach, rocket leaves & walnuts		
Melanzane Parmigiana (V)		7.50
Aubergine, mozzarella, Parmesan & basil pesto		
Tricolore (V)		5.95
Avocado, vine tomato & buffalo mozzarella		
Selection of Salami & Antipasti for 2		15.80

Crostini

Pomodoro (V)	4.50
Marinated tomatoes, buffalo mozzarella & basil	
Avocado & Feta (V)	4.75
Crushed avocado, feta cheese & paprika butter	
Prosciutto & Gorgonzola	5.00
Gorgonzola cream, Parma ham, fresh melon & fresh basil	

Insalata

Chicken Caesar w baby gem lettuce, grilled chicken, anchovies, Parmesan shavings, croutons & Caesar dressing	14
Halloumi , mixed leaves, cherry tomatoes, walnuts, shallots & pomegranate molasses dressing	13.50
Courgette, aubergine, peppers, artichoke , mixed leaves & house dressing (V)	11.50
Mixed Leaf (V)	3.25
Rucola, Tomatoes, Parmesan, balsamic, E.V. oil (V)	4.50



Oven-baked Pasta

Lasagne	12.00
Traditional layered flat pasta alternated w beef ragout	

Gluten free available +£2.5
(not suitable for celiacs)

Classics

Vegan Mozzarella +£1

Margherita 	8.5
Fior Di Latte, Pugliese tomatoes, basil	
Napoli	9.95
Fior Di Latte, Pugliese tomatoes, olives, capers, anchovies	
Funghi Prosciutto	10.95
Fior Di Latte, Pugliese tomatoes, mushrooms, Rustego ham	
Life on the Veg 	11.95
Oven roasted mix vegetables w garlic & onion, artichokes, Fior Di Latte, Pugliese tomatoes, black olives	
Calzone	12.00
Mushroom, Rustego ham, salami, fior di latte & Parmesan	
Capricciosa	13.50
Fior Di Latte, Pugliese tomatoes, Ham, mushrooms, artichokes, olives, egg	
Fiorentina	12.00
Pugliese tomatoes, fresh spinach, egg, garlic, parmesan shavings	

Specialities

Devils Workshop	12.50
Spianata salami, chilli, Pugliese tomatoes, Fior Di Latte	
Friarelli e Salsiccia	12.50
White base, fior di latte, Tuscan Parmesan sausage, Italian wild broccoli	
Salsiccia e Peperoni	12.50
Tuscan sausage, mixed peppers, Pugliese tomatoes, fior Di Latte	
Parma, Rucola e Burrata	14.50
White base, Parma ham, burrata, rucola, fresh tomatoes	
Piggy went to Market	14.00
Salami, Tuscan sausage & Rustego ham, Pugliese tomatoes & fior di latte	
It's a Bit Chilli	14.00
Nduja, fresh spinach, Pugliese tomato, fior di latte, burrata	
Fungi Buddha	11.50
Fior di latte, mushrooms, olives, marinated tomato & cream of burrata.	
Cheese-aholics Anonymous	12.00
Fior di latte, gorgonzola, feta, Parmesan & cut open burrata.	
Nice to Meat You	13.95
Sauteed minced beef w mixed peppers & red onions, Pugliese tomatoes, fior di latte, Parmesan & paprika butter	
Bella	14.50
Fior di latte, tomato sauce, mushrooms, Spianata salami, jalapenos & burrata cream	
EXTRA TOPPINGS	
Tomato, mushrooms, egg, olives, capers, rucola, jalapenos, spinach	1.00
Salami, roasted veg, artichokes, Rustego ham, Fior Di Latte, aubergine, avocado, feta, anchovies, nduja, spianata salami	1.50
Tuscan sausage, minced beef, Parma ham, Friarelli	2.00
Burrata	4.25

Vegan options available on request. We use flour and other ingredients containing gluten in our kitchen.
Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances
An optional 12.5% service charge will be added to the bill