

## APPETISERS

<b>Our Bread (v)</b> Selection of bread served with olive oil & balsamic vinegar	3.5	<b>Mediterranean Mixed Olives (v)</b> A selection of Mediterranean olives	3
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## STARTERS

<b>Focaccina (v)</b> Pizza bread drizzled with extra virgin oil & fresh rosemary	5.5	<b>Gamberoni alla Diavola</b> Sautéed king prawns with cherry tomatoes, white wine, garlic & chilli	9.5
<b>Focaccina &amp; Mozzarella</b> Pizza bread with garlic & mozzarella cheese	6.5	<b>Sauté di Cozze alla Marinara</b> Fresh mussels in white wine & onion and herbs in creamy or tomato sauce served with rustic bread	9.5
<b>Zuppa del Giorno</b> Soup of the day served with warm bread	6	<b>Funghi Fritti (v)</b> Deep-fried mushrooms in seasoned breadcrumbs served with garlic mayonnaise	7.5
<b>Bruschetta (v)</b> Chopped seasoned fresh tomatoes with a touch of garlic on a warm toasted bread, drizzled with extra virgin olive oil & fresh basil	6	<b>Antipasto Pellegrino (sharing platter)</b> Selection of best Italian cured meats, olives, burrata cheese & artichokes	15
<b>Burrata &amp; Prosciutto di Parma</b> Creamy cheese from Puglia served with Parma ham	9.5	<b>Pâté di Fegato</b> Wild mushroom & chicken liver pâté served with rustic bread & caramelised onion	8
<b>Calamari Fritti</b> Deep-fried calamari served with a wedge of lime & tartar sauce	9	<b>Polpette alla Diavola</b> Italian-seasoned meatballs in home-made spicy tomato sauce served with crispy bread for dipping	8.5
<b>Insalata Tricolore (v)</b> Buffalo mozzarella, tomatoes & avocado	8	<b>Melanzane alla Parmigiana (v)</b> Oven-baked layers of aubergine, parmesan, mozzarella & tomato sauce	8.5

## PASTA

<b>Spaghetti al Pomodoro (v)</b> Tomato-based sauce made from a combination of tomatoes, garlic, olive oil & fresh basil	9.5	<b>Linguine allo Scoglio</b> Seafood linguine with light tomato sauce, white wine, garlic & parsley sauce	16.5
<b>Spaghetti Aglio Olio e Peperoncino (v)</b> Spaghetti with garlic, fresh chilli, extra virgin olive oil finished with fresh parsley	9.5	<b>Linguine all’Aragosta</b> Fresh lobster linguine with a dash of tomato sauce in garlic, parsley, olive oil & white wine	22
<b>Spaghetti alla Carbonara</b> A classic Roman dish made with pancetta, black pepper & egg in creamy sauce	11	<b>Penne all’Arrabbiata (spicy) (v)</b> Traditional Roman recipe with pan-fried chilli, garlic, parsley & tomato sauce	10
<b>Spaghetti Bolognese</b> Home-made slow-cooked beef Bolognese sauce	10.5	<b>Penne all’Amatriciana</b> Penne with pancetta, onion & tomato sauce	11.5
<b>Tagliatelle ai Gamberoni</b> Tagliatelle with king prawns & cherry tomatoes in tomato sauce	13.5	<b>Penne Pesto</b> Penne with home-made pesto sauce tossed in a luscious cream sauce	10.5
<b>Tagliatelle Pollo e Funghi</b> Chicken & mushroom tagliatelle with fresh herbs in a delightfully creamy sauce	12.5	<b>Farfalle al Salmone</b> Farfalle with fresh salmon & prawns in a white cream sauce with white wine & dill	14
<b>Tagliatelle con Polpette</b> Italian-seasoned meatballs in home-made tomato sauce with a touch of chilli	12.5	<b>Lasagne</b> Home-made lasagne with beef ragù, béchamel sauce & mozzarella cheese	11.5
		<b>Melanzane alla Parmigiana (v)</b> Oven-baked layers of aubergine, parmesan, mozzarella & tomato sauce	11.5

## RISOTTO

<b>Risotto Vegetariano (v)</b> Roasted Mediterranean vegetable risotto in a light tomato sauce with a hint of chilli	10.5
<b>Risotto Pollo e Funghi</b> Pan-fried chicken risotto with mushrooms, tarragon & white wine	12.5
<b>Risotto alla Marinara</b> Seafood risotto served in home-made tomato sauce	14.5

## MEAT

<b>Cotoletta alla Milanese</b> Pan-fried breaded veal escalope served with spaghetti pomodoro or chilled fresh tomato salad	16
<b>Cotoletta di Pollo alla Milanese</b> Pan-fried breaded chicken escalope served with spaghetti pomodoro	14
<b>Pollo alla Valdostana</b> Chicken breast with prosciutto & fontina cheese topped with cream & mushroom sauce served with fries	14
<b>Stinco di Agnello</b> Slow-roasted tender lamb shank in rosemary & mint gravy served with mash potato	17
<b>Costolette di Agnello</b> Grilled lamb chops marinated with garlic & rosemary served with baby potatoes & baby leaf spinach	16.5

## SALADS

<b>Insalata Pellegrino</b> Seasonal marinated vegetables splayed on a bed of mixed lettuce leaves topped with Parma ham & buffalo mozzarella	12
<b>Chicken Caesar Salad</b> Cos lettuce leaves, black olives, mozzarella, grilled chicken, parmesan flakes and croutons topped with a creamy Caesar salad dressing	11.5
<b>Goat’s Cheese Salad</b> Warm goat’s cheese on a bed of mixed salad with crispy pancetta, pine nuts, tomatoes, grilled peppers & walnuts finished with salad dressing	12
<b>Rocket Salad (v)</b> Rocket salad with roasted walnuts, pomegranate, parmesan shavings & cherry tomatoes drizzled with a balsamic glaze	8

## STEAK

Premium quality 28 day matured British beef served with fries & sauce of your choice	
<b>Rib Eye 9oz</b> Our well marbled steak is succulent & full of flavour	23
<b>Fillet 8oz</b> The king of all beef cuts, tender, exceptionally lean & full of flavour	25
<b>Bistecca alla Fiorentina 18oz</b> Special cut T-bone steak, full of flavour with the tenderness of a fillet	30
<b>Sauces</b> Peppercorn sauce, mushroom sauce or garlic & butter	

## FISH

<b>Filetto di Spigola Saltato in Padella</b> Pan-fried sea bass fillet with herb mash & tenderstem broccoli served in creamy sauce with white wine & parsley	16.5
<b>Salmone alla Griglia</b> Grilled salmon fillet served with green beans, baby potatoes in a cream & pesto sauce	17
<b>Tonno alla Griglia</b> Grilled tuna steak served with baby potatoes, green beans & baby leaf spinach drizzled with pesto dressing	17
<b>Gamberoni alla Griglia</b> Grilled king prawns, herb butter, garlic, parsley & a touch of chilli	18.5
<b>Sauté di Cozze alla Marinara</b> Fresh mussels in white wine & onion with herbs in a creamy base or tomato sauce served with rustic bread	14.5

## SIDES (v)

<b>Tenderstem broccoli with garlic</b>	4
<b>Crispy zucchini</b>	3.5
<b>Spinach, green beans &amp; garlic</b>	4
<b>Fries</b>	3
<b>Sweet potato fries</b>	4
<b>Roast potatoes with fresh rosemary</b>	3.5
<b>Mixed salad</b>	3.5

## PIZZA

<b>Margherita (v)</b> Tomato sauce, fiordilatte mozzarella & fresh basil	9.5
<b>Napoletana</b> Tomato sauce, fiordilatte mozzarella, anchovies, Kalamata olives, capers & oregano	11
<b>Bufalina (v)</b> Tomato sauce, buffalo mozzarella, parmesan & fresh basil	11.5
<b>Vegetariana (v) (no tomato sauce)</b> Fiordilatte mozzarella, mixed peppers, fried aubergines & courgettes	11.5

<b>Diavola (spicy)</b> Tomato sauce, fiordilatte mozzarella, Napoli salami, fresh chillies & fresh basil	12.5
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<b>Parmigiana</b> Fiordilatte mozzarella, burrata, cherry tomatoes, basil pesto & fresh basil	12.5
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<b>Valtellina</b> Tomato sauce, fiordilatte mozzarella, bresaola (air cured beef), rocket topped with shavings of parmesan	12.5
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<b>Prosciutto e Funghi</b> Tomato sauce, fiordilatte mozzarella, ham & roasted cremini mushrooms	12
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<b>Salsiccia e Broccoli (no tomato sauce)</b> Fiordilatte mozzarella, Italian sausage, broccoli & fresh basil	12.5
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<b>San Daniele (no tomato sauce)</b> Fiordilatte mozzarella, Parma ham, cherry tomatoes, rocket & parmesan shavings	12.5
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<b>Campagnola</b> Tomato sauce, fiordilatte mozzarella, pine kernels, caramelised onions, red peppers & goat’s cheese	12.5
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**DESIGN YOUR OWN PIZZA  
WITH ADDITIONAL INGREDIENTS  
STARTING FROM 1.5 PER TOPPING**

Please make us aware of any allergies or intolerances as not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens

(v) Vegetarian

A discretionary service charge of 10% will be added to the bill