



MENU - FOOD



Starters:

Insalata Caprese

Buffalo mozzarella, tomato, fresh basil and extra virgin olive oil.

£2.50

Radicchio

Wild rocket, radicchio, parmesan shavings and balsamic dressing.

£2.90

Burrata

Cherry tomatoes, wild rocket whole burrata and our house bread.

£6.20

Bruschetta

Fava bean puree, broccoli friarelli, crispy onions and sourdough.

£6.50

Arancino

Basil pesto, mozzarella fior di latte and roasted pepper puree.

£6.50

Campana

Buffalo mozzarella, prosciutto crudo (cured ham), salame napoli and wild boar salame, wild rocket, radicchio, semi-dried tomato salad and our house bread.

£7.90

Pizza:

Margherita	£6.50
Tomato, mozzarella, basil, parmesan and extra virgin olive oil.	
Salame	£7.90
Tomato, mozzarella, napoli salami, basil and extra virgin olive oil.	
Tonno	£8.40
Tomato, mozzarella, parmesan, tuna, green chilli, red onions, roquito peppers, basil and extra virgin olive oil.	
Capricciosa	£8.90
Tomato, mozzarella, parmesan, prosciutto cotto, kalamata olives, portobello mushroom, artichoke hearts, basil and extra virgin olive oil.	
Carni	£9.00
Tomato, mozzarella, parmesan, salame napoli, salame picante, wild boar salame, red and green chilli, chilli flakes, basil and extra virgin olive oil.	
Romagnola	£9.50
Tomato, mozzarella, rocket, prosciutto crudo (cured ham), parmesan shavings and extra virgin olive oil.	

Pasta:

Orechiette	£11.00
San Marzano tomatoes, Puglian burrata, pecorino and Pugliese.	
Strozzapreti	£12.00
Roasted datterini tomatoes and peppers, taggiasche olives, capers and chilli.	
Strascinate	£13.00
Tuscan sausage, slow braised lentils, cavolo nero, parmesan and pangrattato.	
Stuzzi	£14.00
Orecchiette with a slow cooked beef shin, pork shoulder, nduja ragu and parmesan.	
Cavatelli	£15.00
Red king prawns, langoustine bisque, nduja and fennel.	
Scoglio	£17.00
Cavatelli with king prawns, baby squid and mussels, datterini tomatoes, chilli and ginger.	

Lasagne:

Fumosa	£13.00
Herby sausages, smoky paprika and oozing mozzarella.	
Classica	£14.00
Made with sausage and fennel seeds, served with a green salad on the side.	
Ventuno	£14.50
Ten layers of pasta and ten layers of sauce, topped with bechamel.	
Neapolitana	£15.00
Soft flaky salmon, creamy mozzarella, crunchy broccoli between fresh lasagne sheets and a smooth and creamy roux.	
Ricottina	£15.00
Creamy ricotta, complemented by meaty pieces of ham and healthy spinach.	
Torta Pasticciata	£16.50
Fish pie, complete with a hidden layer of vibrant-green peas buried underneath a delicious puff pastry topping.	

Seafood:

Crema Salmone	£11.00
Smoked salmon with tomato puree and cream.	
Arugula	£12.00
Smoked salmon rucola, topped with flakes of fresh parmesan cheese and drizzled with olive oil.	
Burger Merluzzo	£12.50
Burgers made with cod, cracker crumbs, chopped celery and onions.	
Zuppa Di Pesce	£13.00
Homemade Italian fish soup, full of big pieces of haddock, shrimp, mussels and clams all combined in a perfectly spiced tomato broth.	
Tonno Casserole	£14.00
Creamy casserole, full of tuna, peas, broccoli and mushrooms.	
Pesce Fritto	£14.50
Fried cod with olive oil, fresh chopped Italian parsley and a few slices of lemon.	

Desserts:

Stuzzi Gelato	£3.00
Salted caramel and peanut butter ice cream with lemon and tangerine sorbet.	
Chocolate Torte	£3.50
Chocolate cake served with orange mascarpone.	
Tiramisu	£4.00
Made fresh every day with amaretto and ammaretti biscuits.	
Boccone	£4.50
Vanilla pannacotta, orange and pomegranate.	
Affogato	£5.00
Fior di latte ice cream with espresso.	
Capolavoro	£6.50
Warm treacle tart, maldon salt and creme fraiche.	