

ITALIAN MEATS

MORTADELLA

WARM WITH GARLIC BUTTER, GREEN OLIVE AND PISTACHIOS

16

BRESAOLA

WITH EGG, CARAMELISED ONION, KEWPIE AND BALSAMIC REDUCTION.

19

SALUMI PLATTER

CONTAINS MORTADELLA, CAPOCOLLO, CASELINGA SALAMI, PANCETTA AND PORCHETTA

32

ENTREES AND SIDES

TOMATO RIBOLLITA SOUP

WITH TUSCAN KALE, CANNELLINI BEANS, BREAD AND PARMESAN

12

SMOKED SALMON CARPACCIO

WITH CAPERS, SHAVED RADISH, WHITE ONION AND APPLE, DUSTED WITH CRUSHED GARLIC CRUSTINI, OLIVE OIL AND DILL

17

SARDINES ON TOASTED FOCACCIA BREAD

WITH GARLIC BUTTER, OLIVE TAPENADE, ROASTED RED CAPSICUM, WHITE ONION AND PARMESAN

15

CAPRESE

SLICED TOMATO, CHARRED TOMATOES, FIOR DI LATTE, FRESH BASIL LEAVES, A RICH TOMATO OIL MADE IN HOUSE AND A BASIL REDUCTION.

14

GARLIC FOCACCIA

BREAD WITH GARLIC, SOUR CREAM A LITTLE CHEESE AND DUKKAH DRESSED WITH SOME GARLIC OIL AND PARMESAN

10

PASTA AND RISOTTO

SPAGHETTI BOLOGNESE

SLOW COOKED RAGU PREPARED CAREFULLY OVER HOURS, WITH CHERRY TOMATOES ROASTED IN A COMPLEX TOMATO AND SHERRY VINEGAR COMPOTE

29

PUMPKIN GNOCCHI ALA GORGONZOLA

ROASTED PUMPKIN, WITH GNOCCHI IN A CREAM AND GORGONZOLA SAUCE SERVED WITH WALNUTS, PARMESAN AND CRISPY SAGE LEAVES (V)

29

PENNE ALLA NORMA (V)(VEGAN ON REQUEST)

PENNE IN A RICH REDUCED TOMATO COMPOTE WITH CHARRED EGGPLANT, SUN-DRIED TOMATOES RED ONION AND BOCCONCINI

29

FETTUCCINE CARBONARA

CARAMELISED BACON SERVED IN A CREAMY YOLK BASED CARBONARA SAUCE WITH DELICATE SHAVED WHITE ONION AND TOPPED WITH A GENEROUS SERVE OF PARMESAN

28

DUCKS IN A POND TAGIATELLE

STRIPPED CONFIT DUCK LEG, CARAMELISED ONION, SWEET POTATO, SHAVED FENNEL AND RADISHES.

32

SPINACH AND RICOTTA RAVIOLI (CAN BE MADE SPICY ON REQUEST)

WITH A BROTH CONSISTING OF A LIGHT CREAM, FRESH SALAMI (NDUJA), CHARRED GREENS, MELTED FIOR DI LATTE AND OREGANO (CAN BE MADE VEGETARIAN ON REQUEST.)

31

ANGELETTE MUSHROOM RISOTTO

WITH WHITE WINE, CARAMELISED SHIMEJI MUSHROOMS, TRUFFLE OIL, SAGE BUTTER AND PARMESAN. (V)(CAN BE MADE VEGAN ON REQUEST)

30

LAMB SAUSAGE ORECCHIETTE

TINY EARS OF PASTA FROM FARINICCI , LAMB SAUSAGE CHOPPED GREENS, TABBOULEH, WHITE ONION, SAGE BUTTER AND A MINT AND THYME DRESSING

31

PENNE ALA SALMONE

PENNE SERVED IN A TOMATO CRÈME SAUCE WITH WHITE WINE, CHARRED BEETS, RICOTTA AND DILL.

30

A' PIZZA MENU

18 INCH PIZZAS

TOMATO AND BASIL

NAPOLI, MOZZARELLA, FRESH TOMATO, ITALIAN HERBS, TOMATO OIL AND BASIL REDUCTION WITH PARMESAN. (V) (VEGAN ON REQUEST)

29

NEW HAVEN SALAMI

SIMPLE PIZZA WITH A GENEROUS SERVING OF HIGH QUALITY SALAMI, WITH GARLIC, OREGANO, FIOR DI LATTE AND TOMATO COMPOTE.

31

WHITE CLAM

COULD BE THE MOST FAMOUS PIZZA IN AMERICA. OUR WHITE CLAM CONSISTS OF GENEROUS CLAMS, AND PRAWNS ON A CREAMY GARLIC BASE WITH PARMESAN AND OREGANO TO FINISH.

31

NEAPOLITAN

A SIMPLE PIZZA OF NAPOLI, BASIL, OLIVES AND ANCHOVIES WITH DELICIOUS FIOR DI LATTE MOZZARELLA

29

ITALIAN SALSICCIA PIZZA

ITALIAN STYLE PORK AND FENNEL SAUSAGES, CARAMELISED ONION, FIOR DI LATTE MOZZARELLA

31

RAGU AND SUN-DRIED TOMATOES

THIS PIZZA HAS OUR DELICIOUS BEEF RAGU, FIOR DI LATTE, CHARRED RED ONION, FRESH BASIL, SUN-DRIED TOMATO AND LITTLE BEEF BALLS

31

POTATO AND PANCETTA

DISKS OF POTATO, SWEET POTATO AND PANCETTA WITH FRESH ROSEMARY, MOZZARELLA AND FIOR DI LATTE

30

POTATO AND EGGPLANT

CHARRED GREENS AND EGGPLANT, ON A BED OF POTATOES SERVED WITH VEGAN RANCH DRESSING, SWEET POTATO CHIPS, PEPITAS AND A HOT PAPRIKA DUSTING

31