

TRADIZIONI

YOUR LOCAL ITALIAN

ANTIPASTI

Olives **£4.70**

VG • GF A little taste of Italy to begin: a selection of savoury Italian olives.

Sourdough bread **£4.30**

VG Warm vegan sourdough with extra virgin olive oil and balsamic vinegar. Gluten-free bread available on request.

Garlic pizza **£5.90**

VG One quarter of our square pizza, brushed with vegan garlic butter. Add mozzarella on top for £1.50 (then vegetarian).

Supplì al telefono **£7.50**

V • GF Two homemade Roman rice croquettes, crisp and golden, each with a warm, melting mozzarella heart.

Millefoglie di salmone **£11.00**

Crisp pane carasau layered with cool stracciatella, salmon and briny Taggiasca olives.

Fritto misto di pesce **£18.50**

GF A light, golden fry of fish and seafood, served straight from the kitchen with lemon.

Antipasto italiano **£10.90**

A little tour of Italy: cured meats, cheeses and seasonal accompaniments to enjoy together.

Bruschetta al pomodoro **£8.10**

Warm, toasted bread piled with ripe tomatoes, fresh basil and extra virgin olive oil.

Polenta ai funghi **£8.50**

V • GF Soft, comforting polenta crowned with sautéed mushrooms and fragrant herbs.

PRIMI PIATTI

All sauces are gluten-free. Pasta dishes, except lasagne, can be made with gluten-free penne or gnocchi.

Spaghetti all'amatriciana **£21.00**

Egg spaghetti with guanciale and gently sautéed onions in a rich tomato sauce, finished with Pecorino Romano.

Mezze maniche alla carbonara **£21.00**

Egg mezze maniche in a silky sauce of egg and Pecorino Romano, with guanciale and black pepper.

Tagliatelle al ragù **£21.00**

Ribbons of egg pasta coated in a slow-cooked meat ragù, rich and deeply comforting.

Tagliatelle al tartufo e funghi **£23.00**

V Egg tagliatelle with earthy mushrooms and the unmistakable aroma of truffle.

Penne all'arrabbiata **£19.90**

VG Penne in a lively tomato sauce with garlic and chilli: simple, bold and unmistakably Italian.

Spaghetti ai frutti di mare **£23.90**

Egg spaghetti with prawns, squid, mussels and clams, cherry tomatoes, garlic and parsley.

Beef lasagna **£18.50**

Oven-baked layers of pasta, slow-cooked beef ragù, béchamel and Parmesan, with a side salad.

Melanzane alla parmigiana **£18.50**

V • GF Tender aubergines layered with tomato, basil and melting cheese, served with a side salad.

Spinach and ricotta lasagna **£18.50**

V Baked layers of pasta, spinach and creamy ricotta beneath a golden béchamel top.

KIDS MENU

Kids portion of any pizza or pasta. Chips included in the price. For under 12s.

£8.80

V vegetarian • VG vegan • GF gluten-free • GF* gluten-free on request

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SECONDI PIATTI

Sides are not included; see Contorni.

Scaloppina di pollo ai funghi	£22.00
GF Tender chicken cutlets with sautéed mushrooms in a savoury pan sauce.	
T-bone steak	£43.00
GF A 500–600 g bone-in T-bone, grilled to your liking and rested before serving.	
Sirloin steak	£35.00
GF A 280–310 g sirloin steak, grilled to your liking and rested before serving.	
Saltimbocca alla romana	£29.00
GF Tender cutlets with prosciutto and sage, finished in a fragrant white wine pan sauce.	
Brodetto di pesce	£32.00
GF* An Italian fish and seafood stew with tomato and herbs, served in its fragrant broth.	
Coratella d'agnello	£19.00
GF* A traditional lamb offal dish, gently cooked with sweet onions and herbs.	
Abbacchio a scottadito	£34.00
GF Lamb cutlets marinated with rosemary, then grilled and served hot with lemon.	
Sapori del mare	£31.00
GF* Sea bream (orata) and red mullet (triglia) with cherry tomatoes, Taggiasca olives and capers.	
Straccetti con pomodorini e rucola	£23.00
GF Quick-seared strips of beef with warm cherry tomatoes and fresh, peppery rocket.	

CONTORNI

Patate al forno	£7.00
VG • GF Golden roast potatoes with crisp edges and a soft, fluffy centre.	
Insalata mista	£4.50 / £9.90
VG • GF Regular / large. Fresh leaves and seasonal vegetables, lightly dressed to order.	
Verdure miste	£6.00
VG • GF Seasonal vegetables sautéed in a pan with extra virgin olive oil and herbs.	
Patatine fritte	£4.50 / £6.30
VG • GF Regular / large. Hot, golden fries with sea salt; crisp and fluffy.	

PIZZE

Every pizza can be made with a gluten-free base on request.

HALF	PINSA	WHOLE
Margherita		
V Sweet tomato, melted mozzarella and fresh basil: a timeless classic.		
£9.90	£14.50	£17.00
Calabrese		
Tomato, mozzarella and spicy spianata Calabrese with a lively kick.		
£10.90	£16.00	£19.90
Funghi Salsiccia		
Mushrooms and Italian sausage over tomato and melted mozzarella.		
£10.90	£16.00	£19.90
Funghi		
V Sautéed mushrooms, tomato and melted mozzarella: earthy and comforting.		
£10.90	£16.00	£19.90
Ortolana		
V Grilled courgette, aubergine and peppers over tomato and mozzarella.		
£10.90	£16.00	£19.90
Pescatora		
A generous mix of fish and seafood with tomato and cool, creamy stracciatella.		
£10.90	£16.00	£19.90
Vegan Pistacchio		
VG Vegan pesto and vegan mozzarella, cherry tomatoes and crunchy pistachio.		
£10.90	£16.00	£19.90
Napoletana		
Tomato, mozzarella, anchovies and fragrant oregano.		
£10.90	£16.00	£19.90
Puttanesca		
VG Tomato, olives, capers, garlic and chilli; bold and entirely plant-based.		
£10.90	£16.00	£19.90
Quattro Stagioni		
Four quarters of ham, mushrooms, artichokes and olives over tomato and mozzarella.		
£10.90	£16.00	£19.90

Pizza prices: Half / Pinsa Romana / Whole. The Whole is an 11-inch square.

Extra topping £3; create your own £21 (up to six toppings).

V vegetarian • VG vegan • GF gluten-free • GF* gluten-free on request

Please tell us about food allergies or coeliac disease; gluten-free orders require separate preparation.

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A little something sweet to finish.

Tiramisù

£8.90

The ultimate Italian pick-me-up. Pillowy ladyfingers soaked in freshly brewed espresso are layered with our cloud-like mascarpone cream and finished with a generous dusting of rich cocoa. A melt-in-your-mouth classic.

Panna cotta

£8.90

A delicate vanilla cream, softly set and served with a bright seasonal fruit coulis. Cool, silky and wonderfully comforting, it is a simple Italian classic to finish your meal.

Panna cotta vegana

£8.90

Our artisanal plant-based dessert: a rich, creamy coconut base infused with aromatic basil, balanced with a sweet, tangy strawberry coulis and finished with fresh strawberries.

Burnt cheesecake

£8.90

Crafted in our kitchen and baked at high heat to develop a deeply caramelised, rustic crust. Beneath its dark exterior is a rich, ultra-creamy centre that simply melts in your mouth.

Zuppa inglese

£8.90

The dessert my grandmother Giovanna made every Sunday: sponge cake soaked in Alchermes, with two layers of sweetened ricotta and chocolate shavings, covered in whipped cream and finished with more chocolate shavings.

Babà al rum

£8.90

A light, pillowy Neapolitan cake baked until golden and steeped in a fragrant rum syrup. Filled with velvety vanilla pastry cream, it brings together warm spirits and rich custard in every bite.

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BEERS

MORETTI - DRAUGHT

Half pint / Pint £4.25 / £7.65

PERONI RED LAB 33 CL £5.25

PERONI NASTRO AZ 33 CL £5.25

PERONI 0% 33 CL £4.55

PORETTI 0% 33 CL £4.55

PALE ALE 0% 33 CL £4.55

MENABREA 0% 33 CL £4.55

PERONI GLUTEN FREE 33 CL £4.55

MESSINA SEASALT 33 CL £5.25

ICHNUSA 33 CL £5.25

ICHNUSA UNFILTERED 33 CL £5.50

CIDERS

WHITE CIDER 33 CL £4.85

ROSÉ CIDER 50 CL £6.35

SOFT DRINKS

INTERNATIONAL

APPLETISER 33 CL £3.85

GINGER BEER 33 CL £3.85

LIME & SODA £3.85

ITALIAN SELECTION

MOLECOLA 33 CL £3.85

MOLECOLA ZERO 33 CL £3.85

GASSOSA 33 CL £3.85

LEMON 33 CL £3.85

ORANGE 33 CL £3.85

BLOOD ORANGE 33 CL £3.85

CHINOTTO 33 CL £3.85

CEDRATA 33 CL £3.85

JUICES

APPLE / ORANGE £2.70

SPIRITS

ANY SHOT £5.35

COFFEE

ESPRESSO £3.25 DOUBLE ESPRESSO £4.10

ESPRESSO MACCHIATO £4.10 CAPPUCCINO £4.20

LATTE £4.20 AMERICANO £3.00

GLASS OF MILK £1.65 FLAT WHITE £4.20

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Trebbiano d'Abruzzo

Cantina Sociale Madonna dei Miracoli · Abruzzo

Grapes: Trebbiano

ABV see label

Dry · light · citrus

Vintage _____

125 ml
£6.80

175 ml
£9.00

250 ml
£12.50

BOTTLE
£34.00

Sauvignon Blanc

Terre Nardin · Veneto

Grapes: Sauvignon Blanc

ABV 12%

Dry · aromatic · citrus

Vintage _____

125 ml
£6.80

175 ml
£9.00

250 ml
£12.50

BOTTLE
£34.00

Pinot Grigio Friuli Aquileia DOC Superiore

Tenuta Ca' Bolani · Friuli Venezia Giulia

Grapes: Pinot Grigio

ABV 13%

Dry · medium · pear

Vintage _____

125 ml
£6.80

175 ml
£9.00

250 ml
£12.50

BOTTLE
£34.00

Grillo Sicilia DOC

Zonin 1821 · Sicilia

Grapes: Grillo

ABV 12.5%

Dry · medium · tropical

Vintage _____

125 ml
£6.80

175 ml
£9.00

250 ml
£12.50

BOTTLE
£34.00

Gavi di Gavi

Villa Sparina · Piemonte

Grapes: Cortese

ABV 12.5%

Dry · light · mineral

Vintage _____

125 ml
£10.00

175 ml
£15.00

250 ml
£20.00

BOTTLE
£47.00

Ribolla Gialla

Borgo Conventi · Friuli Venezia Giulia

Grapes: Ribolla Gialla

ABV 12.5%

Dry · light · floral

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Arcese

Bera Vittorio & Figli · Piemonte

Grapes: Arneis · Cortese · Favorita blend

ABV 13%

Fresh · gently sparkling

Vintage _____

125 ml
£10.00

175 ml
£15.00

250 ml
£20.00

BOTTLE
£47.00

Akènta Cuvée Vermentino

Cantina Santa Maria La Palma · Sardegna

Grapes: Vermentino

ABV 13%

Dry · medium · saline

Vintage _____

125 ml
£10.00

175 ml
£15.00

250 ml
£20.00

BOTTLE
£47.00

Ferentano

Famiglia Cotarella · Lazio

Grapes: Roschetto

ABV 13%

Dry · full · rounded

Vintage _____

125 ml
£12.00

175 ml
£18.00

250 ml
£24.00

BOTTLE
£50.00

Est! Est!! Est!!! di Montefiascone

Famiglia Cotarella · Lazio

Grapes: Roschetto · Trebbiano · Malvasia

ABV 12.5%

Dry · medium · stone fruit

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Chardonnay

Cantine Fina · Sicilia

Grapes: Chardonnay

ABV 13.5%

Dry · full · creamy

Vintage _____

125 ml
£6.80

175 ml
£9.00

250 ml
£12.50

BOTTLE
£34.00

Pecorino

Ciù Ciù · Marche

Grapes: Pecorino

ABV 13.5%

Dry · medium · savoury

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Verdicchio dei Castelli di Jesi

Monte Schiavo · Marche

Grapes: Verdicchio

ABV see label

Dry · light · almond

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Castelcerino Soave Classico DOC

Rocca Sveva · Veneto

Grapes: Garganega

ABV 13%

Dry · medium · mineral

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Viognier Maremma Toscana DOC

Rocca di Montemassi · Toscana

Grapes: Viognier

ABV 13.5%

Dry · full · floral

Vintage _____

125 ml
£8.00

175 ml
£12.00

250 ml
£17.00

BOTTLE
£42.00

Prosecco Millesimato DOC Brut

Zonin 1821 · Veneto

Grapes: Glera

ABV 11%

Sparkling · dry · apple

Vintage _____

125 ml
—

175 ml
£10.00

250 ml
—

BOTTLE
£37.00

Akènta Spark Vermentino DOC

Cantina Santa Maria La Palma · Sardegna

Grapes: Vermentino

ABV 12-12.5%

Sparkling · extra dry

Vintage _____

125 ml
—

175 ml
£12.00

250 ml
—

BOTTLE
£42.00

Moscato d'Asti DOCG

Poggio le Coste · Piemonte

Grapes: Moscato Bianco

ABV 5%

Sweet · lightly sparkling

Vintage _____

125 ml
£8.00

175 ml
—

250 ml
—

BOTTLE
£44.00

ABV varies by vintage; check bottle. Bottle: 750 ml. Please ask about allergens.

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Montepulciano d’Abruzzo

Cantina Sociale Madonna dei Miracoli · Abruzzo

Grapes: Montepulciano ABV 12%
Medium · cherry · soft spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£6.80	£9.00	£13.00	£37.00

Sangiovese

Cantina Sociale Madonna dei Miracoli · Abruzzo

Grapes: Sangiovese ABV 12%
Medium · red cherry · fresh Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£6.80	£9.00	£13.00	£37.00

Langhe DOC Nebbiolo

Ferdinando Principiano · Piemonte

Grapes: Nebbiolo ABV 13.5%
Light · rose · fresh red fruit Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Barolo DOCG

Bricco dei Guazzi · Piemonte

Grapes: Nebbiolo ABV 14.5%
Full · rose · red fruit Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£14.00	£19.00	£28.00	£79.00

Chianti Classico DOCG

Castello d’Albola · Toscana

Grapes: Sangiovese ABV 13.5%
Medium · cherry · savoury Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Primus Primitivo

Romaldo Greco · Puglia

Grapes: Primitivo ABV 13.5%
Full · black cherry · plum Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Il Bruciato

Marchesi Antinori · Guado al Tasso · Toscana

Grapes: Cabernet Sauvignon · Merlot · Syrah ABV 14.5%
Full · ripe berries · spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£12.00	£17.00	£23.00	£69.00

Botrosecco

Marchesi Antinori · Le Mortelle · Toscana

Grapes: Cabernet Sauvignon · Cabernet Franc ABV 14%
Medium · dark fruit · herbal Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£12.00	£17.00	£23.00	£69.00

Guado al Tasso

Marchesi Antinori · Toscana

Grapes: Cab. Sauvignon · Cab. Franc · Merlot ABV 14.5%
Full · black fruit · refined Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£40.00	—	—	£180.00

Refosco dal Peduncolo Rosso

Ca’ Bolani · Friuli Venezia Giulia

Grapes: Refosco dal Peduncolo Rosso ABV 13%
Medium · dark cherry · spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Butirah Sicilia DOC

Principi di Butera · Sicilia

Grapes: Syrah ABV 14%
Full · dark fruit · sweet spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Sassicaia

Tenuta San Guido · Toscana

Grapes: Cabernet Sauvignon · Cabernet Franc ABV 14%
Full · cassis · elegant Vintage _____

125 ml	175 ml	250 ml	BOTTLE
—	—	—	£450.00

Naramae Cannonau Riserva

Cantina Santa Maria La Palma · Sardegna

Grapes: Cannonau ABV 15%
Full · dark fruit · warm spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£12.00	£17.00	£23.00	£69.00

Zeniosu Monica di Sardegna

Cantina Santa Maria La Palma · Sardegna

Grapes: Monica ABV 13%
Medium · red fruit · soft Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Tirteo Barbera d’Asti Superiore

Tenute Neirano · Piemonte

Grapes: Barbera ABV 13.5%
Medium · cherry · spice Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Merlot Terre Siciliane IGP

Cantine Fina · Sicilia

Grapes: Merlot ABV 14%
Medium · plum · smooth Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Trisole Nerello Mascalese DOC

Cantine Birgi · Sicilia

Grapes: Nerello Mascalese ABV 13%
Medium · red fruit · savoury Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Brunello di Montalcino DOCG

Poggio Antico · Toscana

Grapes: Sangiovese ABV 14.5%
Full · cherry · structured Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£25.00	£35.00	£45.00	£130.00

Hanami Rosato

Cantine Fina · Sicilia

Grapes: Merlot ABV 12%
Rosé · floral · soft fruit Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£9.00	£14.00	£18.00	£44.00

Nudo Cannonau Rosato DOC

Siddùra · Sardegna

Grapes: Cannonau ABV 12.5%
Rosé · red berries · citrus Vintage _____

125 ml	175 ml	250 ml	BOTTLE
£12.00	£17.00	£23.00	£69.00

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