

# LUCIANO

GINO D'ACAMPO

**Spring & Summer**

*I was born and raised in Italy and my homeland has always shaped the way I cook and eat, so it's exciting to have the opportunity to create a menu that expresses my passion for these Italian dishes.*

*The dishes reflect the soul and character of Italy's many different regions and I've included lots of favourites from my books and TV programmes. This is Italian food as it should be: no compromises. I'm using the best, well-sourced, seasonal ingredients to make sure that every dish brings you the real taste of Italy.*

*I'm dedicating this menu to my late father, **Ciro D'Acampo**, who always said to me: "Stop dreaming and get on with it".*

A handwritten signature in brown ink, appearing to be 'Ciro D'Acampo', with three 'x' marks below it.

## Rest of the World

| RED WINE  | Bottle |
|---|--------|
| RIOJA RESERVA, COMPAÑIA BODEGUERA DE VALENCISO Rioja, Spain                         | £75    |
| SHIRAZ KESTER, KEITH TULLOCH Hunter Valley, Australia                               | £85    |
| MALBEC FINCA LAS TORCAZAS SV, CADUS Luján de Cuyo, Argentina                        | £92    |
| SAINT-ÉMILION GRAND CRU, CHÂTEAU FLEUR DE LISSE Bordeaux, France                    | £115   |
| CHÂTEAUNEUF-DU-PAPE VIEILLES VIGNES, CHANTE CIGALE Rhône, France                    | £120   |
| CHÂTEAU HAUT-MARBUZET Saint-Estèphe, Bordeaux, France                               | £150   |
| MARGAUX 2 ÈME CRU CLASSÉ, CHATEAU DURFORT-VIVENS Bordeaux, France                   | £255   |
| CABERNET SAUVIGNON, CLOS DU VAL ESTATE California, USA                              | £270   |
| GEVREY-CHAMBERTIN 1ER CRU, LAVAUX ST. JACQUES, DOMAIN CLAUDE DUGAT Burgundy, France | £625   |

## Magnums

| FRANCIACORTA & CHAMPAGNE                                    | Bottle |
|---|--------|
| FERGHETTINA MILLEDI BRUT Franciacorta, Lombardia            | £145   |
| FERGHETTINA ROSÉ BRUT Franciacorta, Lombardia               | £150   |
| BOLLINGER ROSÉ BRUT NV Aÿ, France                           | £230   |
| LAURENT-PERRIER CUVÉE ROSÉ, BRUT NV Tours-Sur-Marne, France | £260   |
| PERRIER-JOUËT BELLE EPOQUE, BRUT Épernay, France            | £715   |
| KRUG GRANDE CUVÉE 167 ÈME, BRUT NV Reims, France            | £825   |

| ROSÉ WINE  | Bottle |
|--|--------|
| CHÂTEAU MIRAVAL Provence                        | £120   |
| IKON, CHÂTEAU HERMITAGE SAINT-MARTIN Provence  | £125   |

| RED WINE   | Bottle |
|--|--------|
| AMARONE DELLA VALPOLICELLA, PRÀ Veneto           | £275   |
| CHIANTI CLASSICO GRAN SELEZIONE, FONTODI Toscana | £290   |
| CAMARTINA, QUERCIABELLA Toscana                  | £315   |
| SAN LEONARDO, TENUTA SAN LEONARDO Trentino       | £375   |






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## Vini Rossi

| NORTHERN ITALY   | 175ml  | 250ml  | Bottle |
|--|--------|--------|--------|
| TEROLDEGO ROTALIANO, TERRAZZE DELLA LUNA Trentino  | £10.50 | £14.50 | £40    |
| MERLOT SOLITI, IL CASCINONE Piemonte   | £12    | £16.50 | £45    |
| AVAMPOSTI VENTURA PINOT NERO, MONFERRATO Piemonte               | £13    | £17.50 | £49    |
| BARBERA D'ASTI SUPERIORE RIVE, IL CASCINONE Piemonte   | -      | -      | £54    |
| DOLCETTO D'ALBA, G.D. VAJRA Piemonte   | -      | -      | £67    |
| LANGHE NEBBIOLO, CORINO GIOVANNI DI CORINO GIULIANO Piemonte  | -      | -      | £85    |
| `I GROP` BARBERA SUPERIORE, VIGNE MARINA COPPI Piemonte       | -      | -      | £97    |
| BAROLO LA MORRA, CORINO GIOVANNI DI CORINO GIULIANO Piemonte  | -      | -      | £120   |
| BARBARESCO, BRUNO ROCCA Piemonte   | -      | -      | £150   |
| AMARONE DELLA VALPOLICELLA, PRÀ Veneto   | -      | -      | £155   |
| SAN LEONARDO, TENUTA SAN LEONARDO Trentino   | -      | -      | £200   |
| AMARONE DELLA VALPOLICELLA MAZZANO, MASI Veneto  | -      | -      | £315   |
| BARBARESCO, GAJA Piemonte  | -      | -      | £400   |
| AMARONE DELLA VALPOLICELLA, DAL FORNO ROMANO Veneto  | -      | -      | £480   |
| <br>   |        |        |        |
| CENTRAL ITALY  | 175ml  | 250ml  | Bottle |
| CHIANTI CLASSICO, SAN FELICE Toscana   | £14    | £19    | £50    |
| MORELLINO DI SCANSANO KAMARTE, GRILLESINO Toscana  | -      | -      | £64    |
| BELL'AJA, BOLGHERI SUPERIORE Toscana                          | £19    | £24    | £70    |
| CHIANTI CLASSICO, FONTODI Toscana  | -      | -      | £88    |
| BRUNELLO DI MONTALCINO, FOSSACOLLE Toscana   | -      | -      | £150   |
| MERLOT MONTIANO, FAMIGLIA COTARELLA Lazio  | -      | -      | £155   |
| MAGARI CA' MARCANDA, GAJA Toscana  | -      | -      | £165   |
| CHIANTI CLASSICO GRAN SELEZIONE, FONTODI Toscana   | -      | -      | £170   |
| FLACCIANELLO DELLA PIEVE, FONTODI Toscana  | -      | -      | £205   |
| BRUNELLO DI MONTALCINO `PODERNOVI`, SAN POLO Toscana   | -      | -      | £225   |
| CA' MARCANDA, GAJA 2015 Toscana  | -      | -      | £240   |
| TIGNANELLO, ANTINORI Toscana   | -      | -      | £385   |
| SASSICAIA, TENUTA SAN GUIDO Toscana  | -      | -      | £515   |
| SOLAIA, ANTINORI Toscana   | -      | -      | £575   |
| <br>   |        |        |        |
| SOUTHERN ITALY & THE ISLANDS   | 175ml  | 250ml  | Bottle |
| NEGROAMARO APPASSIMENTO, TENUTA SERRANOVA Puglia   | -      | -      | £43    |
| NERO D'AVOLA SHERAZADE, DONNAFUGATA Sicilia  | -      | -      | £68    |
| GHIAIA NERA, NERELLO MASCALESE, TASCA D'ALMERITA Sicilia   | -      | -      | £73    |
| PRIMITIVO PRIMA MANO, A MANO Puglia  | -      | -      | £78    |
| CANNONAU DI SARDEGNA, ANTONELLA CORDA Sardegna   | £22    | £28    | £79    |
| TAURASI ENSIS, VESEVO Campania   | -      | -      | £95    |
| MONTEVETRANO, COLLI DI SALERNO Campania  | -      | -      | £150   |

## Aperitivi

*The ritualistic Italian tradition of pre-dinner drinks to ignite the appetite.*

### APEROL SPRITZ

Aperol, Prosecco, soda  
£15

### NEGRONI BIANCO

Malfy Originale gin, Italicus bergamot aperitif,  
Cocchi Americano, Cerignola olives  
£15

### GINO & THE GIANT PEACH

Aelred Nectarine aperitif, Chamberyzette strawberry aperitif,  
Prosecco & soda  
£15

### CAPRESE MARTINI

Malfy Originale gin, La Tomato liqueur,  
basil, lemon, extra virgin olive oil ☞  
£16

### BELLINI

Enjoy the Venetian classic with  
puréed white peaches & Prosecco  
£15

### HUGO SPRITZ

Hotel Starlino Elderflower, Fiorente elderflower liqueur,  
lime soda, mint, Prosecco  
£15

### SPICY WATERMELON MARGARITA

Olmecca Altos Plata Tequila, Neurita Picante  
Tequila, watermelon, lime, Tajin ☞  
£16

### CRODINO APERITIVO

A punchy sparkling aperitif with flavours of bitter orange (0%)  
£7.50

## Pane & Olive

**PANE ALL'AGLIO CON FORMAGGI** £9.25  
Garlic bread with mozzarella & smoked provola cheese (V)

**PANE ALL'AGLIO** £8.25  
Garlic bread with fresh garlic & extra virgin olive oil (VE)

**PANE ALL'AGLIO CON ACCIUGHE** £9.25  
Garlic bread with San Marzano tomatoes & anchovies

**OLIVES** £5.75  
Marinated giant Apulian Cerignola olives (VE)

**PANE DELLA CASA** £6.95  
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)

## Stuzzichini

*In Italy, sharing food is a way of life...*

### TRE CICCHETTI

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil | King prawn bruschetta with chilli mayonnaise | Heritage tomato & basil bruschetta

£32

### SCARPETTA CON POMODORO

Home baked focaccia & ciabatta breads served with marzanino tomatoes, extra virgin olive oil, garlic & fresh basil (VE)

£19

### LUCIANO'S ANTIPASTI

Parma ham, coppa di Parma, bresaola, salame Napoli, buffalo mozzarella, pecorino Romano, buffalo ricotta, marinated giant Apulian Cerignola olives, chargrilled baby artichokes, semi-dried tomatoes & freshly baked Italian breads

£33

## Bruschetta & Antipasti

**GAMBERONI FRITTI** £18.50  
Tempura-style king prawns with courgette, red pepper & spicy mayonnaise

**COCKTAIL DI GAMBERETTI** £18  
Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

**BURRATA** £14  
Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

**MINISTRONE** £10.50  
Classic Italian vegetable soup (VE)

**ASPARAGI** £15  
Fried duck egg with pecorino & asparagus (V)

**ARANCINE AL RAGÙ** £12.75  
Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

**CAPRESE** £15.75  
Buffalo mozzarella, heritage tomatoes, extra virgin olive oil & fresh basil (V)

**BRUSCHETTA CON GAMBERONI** £16  
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

**BRUSCHETTA AL PROSCIUTTO DI PARMA** £15  
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

**COSTINE DI MAIALE** £14  
Tuscan-style barbecued pork ribs with spicy 'nduja & balsamic

**BRUSCHETTA AL POMODORO** £10.50  
Heritage tomato & basil on toasted ciabatta (VE)

**CALAMARI FRITTI** £16.50  
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

## Carpaccio & Tartare

**CARPACCIO DI MANZO** £20  
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

**TARTARA DI TONNO** £18  
Spicy line caught yellowfin tuna tartare with a slow cooked egg yolk & crisp Sardinian flatbread

## Vini Bianchi

| NORTHERN ITALY  | 175ml  | 250ml  | Bottle |
|---|--------|--------|--------|
| CHARDONNAY, TERRAZZE DELLA LUNA Trentino  | -      | -      | £39    |
| SAUVIGNON BLANC CAMILLONA, IL CASCINONE Piemonte  | £12.50 | £17    | £47    |
| PINOT GRIGIO, BOTTEGA VINAI Trentino  | £13    | £17.50 | £49    |
| SOAVE OTTO, PRÀ Veneto                               | -      | -      | £55    |
| PINOT GRIGIO RULENDIS, CAVIT Trentino   | -      | -      | £58    |
| RIESLING LANGHE, PODERI COLLA Piemonte  | -      | -      | £60    |
| CHARDONNAY MASO TORESELLA, CAVIT Trentino   | -      | -      | £62    |
| GAVI DI GAVI, NUOVO QUADRO Piemonte   | £17    | £22    | £63    |
| SAUVIGNON BLANC LANGHE, MARCHESI DI GRÉSY Piemonte  | -      | -      | £73    |
| LUGANA I FRATI, CA' DEI FRATI Lombardia   | -      | -      | £76    |
| FRIULANO COLLI ORIENTALI, LIVIO FELLUGA Friuli-Venezia Giulia   | -      | -      | £80    |
| SOAVE CLASSICO LA ROCCA, PIEROPAN Veneto  | -      | -      | £97    |
| FLOR DI UIS, VIE DI ROMANS Friuli-Venezia Giulia  | -      | -      | £105   |
| PINOT GRIGIO DISSIMIS, VIE DI ROMANS Friuli-Venezia Giulia  | -      | -      | £107   |
| VINTAGE TUNINA, JERMANN Friuli-Venezia Giulia   | -      | -      | £185   |
| GAIA REY LANGHE, GAJA Piemonte  | -      | -      | £475   |
| <b>CENTRAL ITALY</b>  | 175ml  | 250ml  | Bottle |
| VERDICCHIO CLASSICO RUVIANO, MONTE SCHIAVO Marche  | £11    | £16    | £43    |
| PECORINO VELLODORO, UMANI RONCHI Abruzzo  | -      | -      | £62    |
| EST! EST!! EST!!! POGGIO DEI GELSI, FAMIGLIA COTARELLA Lazio  | -      | -      | £69    |
| <b>SOUTHERN ITALY &amp; THE ISLANDS</b>   | 175ml  | 250ml  | Bottle |
| GRECANICO, VIALETTO Sicilia   | £10    | £14    | £39    |
| FALANGHINA, MONTECALVO Campania   | -      | -      | £41    |
| GRILLO OLLI, FEUDO MACCARI Sicilia  | £14    | £19    | £51    |
| GRECO DI TUFO, VESEVO Campania  | -      | -      | £62    |
| VERMENTINO DI SARDEGNA, ANTONELLA CORDA Sardegna  | -      | -      | £68    |




## Rest of the World

| WHITE WINE   |  | Bottle |
|--|--|--------|
| VIOGNIER RIO HURTADO, TABALI BARRACO Limari Valley, Chile  |  | £59    |
| GRÜNER VELTLINER VON DEN TERRASSEN, SEPP MOSER Kremstel, Austria  |  | £63    |
| ALBARIÑO, ETIQUETA AMBER, BODEGAS GRANBAZÀN Rias Baixas, Spain   |  | £69    |
| SAUVIGNON BLANC, BLANK CANVAS Marlborough, New Zealand   |  | £72    |
| CHABLIS 1ER CRU FOURCHAUME, DANIEL SÉGUINOT Chablis, France  |  | £92    |
| CHÂTEAUNEUF-DU-PAPE BLANC, EXTRAIT CHANTE CIGALE Rhône, France   |  | £125   |
| CHASSAGNE-MONTRACHET 1ER CRU LE MORGEOTS, CHANTE CIGALE Burgundy, France   |  | £200   |
| MERSAULT 1ER CRU LES GENEVRIÈRES, DAVID MORET Burgundy, France   |  | £375   |

## Sparkling Wine

| PROSECCO  | 125ml | Bottle |
|---|-------|--------|
| CAVIT DOC BRUT NV Veneto  | £11   | £44    |
| ROSÉ, CASA CANEVEL Veneto   | £12   | £48    |
| MONTRESOR MILLESIMATO EXTRA DRY Veneto  | -     | £55    |
| FRANCIACORTA  | 125ml | Bottle |
| FERGHETTINA BRUT NV Lombardia  | £14   | £74    |
| FERGHETTINA MILLEDI BRUT Lombardia  | -     | £77    |
| FERGHETTINA ROSÉ BRUT Lombardia   | £17   | £79    |
| FERGHETTINA SATÉN BRUT Lombardia  | -     | £82    |
| CHAMPAGNE   | 125ml | Bottle |
| LAURENT-PERRIER LA CUVÉE BRUT NV Tours-Sur-Marne  | £19   | £100   |
| VEUVE CLICQUOT BRUT NV Reims  | -     | £120   |
| BOLLINGER ROSÉ BRUT NV Aÿ   | -     | £125   |
| LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-Sur-Marne  | -     | £145   |
| LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE Tours-Sur-Marne   | -     | £155   |
| RUINART ROSÉ BRUT NV Reims, France  | -     | £165   |
| RUINART BLANC DE BLANCS BRUT NV Reims   | -     | £168   |
| POL ROGER BRUT Épernay  | -     | £185   |
| BILLECART SALMON ROSÉ BRUT NV Aÿ  | -     | £190   |
| VEUVE CLICQUOT LA GRANDE DAME BRUT Reims  | -     | £305   |
| DOM PÉRIGNON BRUT Épernay   | -     | £400   |
| KRUG GRANDE CUVÉE 167 ÈME BRUT NV Reims   | -     | £440   |
| GRAND SIÈCLE BY LAURENT-PERRIER ITERATION N°26 Tours-Sur-Marne  | -     | £450   |
| LOUIS ROEDERER CRISTAL BRUT Reims   | -     | £460   |
| PERRIER-JOUËT BELLE EPOQUE ROSÉ BRUT Epernay  | -     | £485   |
| KRUG ROSÉ 21 ÈME BRUT NV Reims  | -     | £640   |

## Vini Rosé

| ITALY & SOUTH EAST FRANCE  | 175ml  | 250ml  | Bottle |
|--|--------|--------|--------|
| BARDOLINO CHIARETTO, MONTRESOR Veneto             | £10.50 | £14.50 | £40    |
| NEGROAMARO, VERSANTE Puglia  | £15    | £19    | £52    |
| CHÂTEAU MIRAVAL Provence                          | £18    | £23    | £66    |
| IKON, CHÂTEAU HERMITAGE<br>SAINT-MARTIN Provence  | -      | -      | £72    |



## Insalate

|   |        |  |        |
|---|--------|--|--------|
| <b>TRE COLORI</b><br>Avocado & heritage tomatoes with buffalo mozzarella, extra virgin olive oil & fresh basil (V) (GF)           | £19.75 | <b>BRESAOLA</b><br>Finely sliced air dried beef with shaved courgette, wild rocket, hazelnuts, pecorino Romano & freshly baked grissini (GF) | £19.95 |
| <b>INSALATA ESTIVA</b><br>Goat's cheese with heritage tomatoes, candied beetroot, spinach, watercress, basil & pistachio (V) (GF) | £19.95 | <b>CESARE</b><br>Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing                             | £19.75 |

## Pasta & Risotto

|   |        |   |        |
|---|--------|---|--------|
| <b>LASAGNE</b><br>Layers of pasta with slow cooked beef ragù, baked with a creamy bechamel sauce, pecorino Romano & fresh basil pesto   | £19.95 | <b>SPAGHETTI ALL'ARAGOSTA</b><br>Spaghetti alla chitarra with sautéed half lobster, baby plum tomatoes, white wine, garlic & Calabrian chilli flakes    | £40.95 |
| <b>LINGUINE ALLE VONGOLE</b><br>Palourde clams with their sweet flavour & plump meat are delicious in this classic Italian pasta dish with white wine, garlic, baby plum tomatoes & Calabrian chilli flakes | £26.50 | <b>CAVATELLI ALLA NORMA</b><br>Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V) (GF) | £19.95 |
| <b>RAVIOLI CON GAMBERI ROSSI</b><br>Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil (GF)  | £23    | <b>FETTUCCINE CON GAMBERONI</b><br>Sautéed king prawns, fresh basil pesto & baby plum tomatoes (GF)   | £26    |
| <b>TROFIE ALL'ARRABBIATA</b><br>Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE) (GF)   | £18.50 | <b>TROFIE AL SALMONE AFFUMICATO</b><br>Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce (GF)            | £22    |
| <b>LINGUINE AI FRUTTI DI MARE</b><br>Fresh seafood pasta with wild red prawns, mussels, clams, calamari, baby plum tomatoes & Calabrian chilli flakes   | £28    | <b>BUCATINI ALLA CARBONARA</b><br>Thick spaghetti with a hole running through the centre, with crispy guanciale, hen's egg yolk & pecorino Romano (GF)  | £19.95 |
| <b>FETTUCCINE ALLA BOLOGNESE</b><br>Slow cooked beef ragù with San Marzano tomatoes & pecorino Romano   | £22.50 | <b>RISOTTO PRIMAVERA</b><br>Risotto mantecato with asparagus & sugar snap peas, caramelised garlic & extra virgin olive oil (V) (GF)                    | £23    |

## Pizza Al Forno

*We follow traditional methods when it comes to making our pizza, similar to the techniques used in Naples, it's birthplace.*

|  |        |  |        |
|--|--------|--|--------|
| <b>CAPRICCIOSA</b><br>Roast Italian-style porchetta, San Marzano tomatoes, grilled baby artichokes, chestnut mushrooms & Leccino olives (GF) | £19.50 | <b>MARGHERITA PICCANTE CON BURRATA</b><br>Burrata di Puglia with an indulgent creamy heart, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil (V) (GF) | £20    |
| <b>PROSCIUTTO DI PARMA</b><br>Parma ham, mozzarella, San Marzano tomatoes, wild rocket & pecorino Romano                                     | £20    | <b>TARTUFO</b><br>White pizza with creamy black truffle & pecorino Romano sauce, chestnut mushrooms & fresh black truffle (V) (GF)                               | £28.50 |
| <b>CARBONARA</b><br>Creamy pecorino Romano sauce, slow cooked egg yolk & crispy guanciale (GF)   | £20    | <b>MARGHERITA</b><br>Mozzarella, San Marzano tomatoes, extra virgin olive oil & fresh basil (V)  | £17.50 |
| <b>CALZONE</b><br>Folded pizza stuffed with mozzarella, San Marzano tomatoes, fresh basil, roast peppers & salame Napoli                     | £20    | <b>PICCANTE</b><br>Spicy salame, 'nduja, roast peppers, mozzarella, San Marzano tomatoes & Calabrian chilli flakes   | £19.50 |

## Secondi

*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources. Passionate about provenance, our meat & poultry are fully traceable back to the farm. It's this attention to detail that makes it some of the finest you will ever taste.*

|  |        |   |        |
|--|--------|---|--------|
| <b>BRANZINO</b><br>Pan fried sea bass fillets with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil                                     | £32.50 | <b>SALMONE</b><br>Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce ☺   | £28.50 |
| <b>SCALOPPINE DI POLLO</b><br>Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce  | £24.75 | <b>POLLO MARINATO</b><br>Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce                    | £27.50 |
| <b>PANCIA DI MAIALE ALLA PIEMONTESE</b><br>Slow cooked crispy pork belly with candied beetroot, roast red onion, spinach & watercress salad with toasted hazelnuts ☺ | £21.75 | <b>POLPETTE</b><br>Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta                              | £20.75 |
| <b>TONNO AL PEPE</b><br>Pepper line caught yellowfin tuna steak with garlic green beans, baby plum tomatoes & Leccino olives ☺                                       | £33.50 | <b>MELANZANE ALLA PARMIGIANA</b><br>Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto ☺ | £21    |
| <b>POLLO RIPIENO DI MOZZARELLA</b><br>Crispy chicken breast stuffed with mozzarella, semi-dried tomatoes & fresh basil pesto   | £24.75 | <b>MERLUZZO NAPOLETANA</b><br>Wild Atlantic cod with salame Napoli, new season potatoes, baby plum tomatoes & fresh rosemary                    | £32.50 |
| <b>VITELLO ALLA MILANESE</b><br>Crispy fried veal escalope in breadcrumbs, garlic, rosemary & sage   | £29.50 | <b>ITALIAN STYLE CHEESEBURGER</b><br>Grilled Angus beef patty & provolone cheese on a brioche bun with fries & spicy mayonnaise                 | £19.50 |

## Griglia

*A traditional Italian style of cooking, focusing on simple ingredients, that use the fire to enhance their flavour.*

### BISTECCA

*The finest grass & grain fed Angus beef including the very best of British*

**SIRLOIN** (300g/225g) £34/£45.50

**RIBEYE** (300g/225g) £36.50/£48

**FILLET** (225g) £43.50

*Served with fries and your choice from one of our freshly prepared sauces; green peppercorn, creamy mushroom, red wine, salsa verde*

### TAGLIATA DI MANZO

Ribeye on the bone (800g) to share, served with fries & a choice of two sauces  
£88

### CHATEAUBRIAND

Fillet steak (450g) to share, served with two sauces of your choice & roast new potatoes with garlic & rosemary  
£84

## Contorni

*The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.*

|   |       |  |       |
|---|-------|--|-------|
| <b>VERDURE GRIGLIATE</b><br>Grilled aubergine, peppers & courgette marinated in garlic with extra virgin olive oil & fresh mint (VE) (GF) | £7    | <b>INSALATA DI RUCOLA</b><br>Rocket & pecorino salad with extra virgin olive oil (V)       | £6.25 |
| <b>INSALATA DELLA CASA</b><br>Mixed salad leaves with cucumber & baby plum tomatoes (VE)  | £6.25 | <b>BROCCOLETTI</b><br>Sautéed tenderstem broccoli with fresh red chilli & pangrattato (VE) | £6.75 |
| <b>SPINACI</b><br>Spinach with garlic & extra virgin olive oil (VE) (GF)  | £6.75 | <b>PATATINE FRITTE CON TARTUFO</b><br>Potato fries with truffle pecorino (V)               | £8.25 |
| <b>ZUCCHINE FRITTE</b><br>Courgette fries (V)   | £6.75 | <b>PATATINE FRITTE</b><br>Potato fries (V)   | £6.25 |
| <b>PISELLI E GUANCIALE</b><br>Sautéed seasonal peas with crispy guanciale (GF)  | £6.75 | <b>PATATE AL FORNO</b><br>Roasted rosemary, garlic & olive oil potatoes (VE) (GF)          | £6.75 |

### SUNDAY ROASTS

AVAILABLE SUNDAYS | 12NOON - 6PM

**ITALIAN-STYLE  
PORCHETTA**  
£25

**HERB ROAST  
MARINATED CHICKEN**  
£24

**SLOW ROAST GRASS  
FED BEEF RUMP**  
£26

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy.

**BAMBINO**  
UNDER THE AGE OF 11  
Offering a selection of classic Italian dishes in smaller portions.

**VEGETARIAN, VEGAN OR  
GLUTEN INTOLERANT?**  
Ask your server to see our separate menus.

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SCAN HERE



### ALLERGIES & INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request.

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