

STARTERS & SHARERS

GF Tagiata del Salumiere £11 | Share £19

A tantalizing combination of fresh cured Italian meats, thinly sliced prosciutto, spicy salami, rich coppa and more, expertly arranged on a platter like a vibrant mosaic.

V Tortino di patate Macario £8

A crispy potato cake, tortino di patate, perfectly baked. Nestled within are savoury slices of salumi, served atop a silky smooth leek velouté,

V GF Scamorza Affumicata £8

Grilled smoked Scamorza cheese, perfectly charred on the outside and melt-in-your-mouth creamy on the inside, served with fresh rocket and sweet cherry tomatoes for a light, savory, and vibrant dish.

V Involchini di melanzane e salmone £9.50

Tender aubergine rolls stuffed with creamy soft cheese, topped with a delicate smoked salmon mousse for a deliciously light yet indulgent bite, offering a perfect balance of smoky, creamy, and savoury flavours

V Tagliata Vegetariana £10.50 | Share £18

A medley of vibrant, freshly grilled vegetables tender zucchini, golden bell peppers, juicy eggplant. Each vegetable is kissed by a drizzle of olive oil, seasoned just right with a pinch of sea salt.

V GF Soute di cozze e Fagioli £7.50

Sautéed mussels in a savoury white wine and garlic sauce, paired with creamy Borlotti beans and served alongside crispy, breaded garlic crostoni for the perfect balance of flavours and textures.

V Arancini Bolognese £9

Crispy, golden-brown arancini filled with beef, served slow-cooked Bolognese ragù.

V GF Ricotta al Forno £8

Baked ricotta, golden and warm, served with savoury slices of salami and drizzled with honey for a delightful contrast of creamy, salty, and sweet flavours in every bite.

MAIN COURSES

GF 10oz Ribeye £29.50

Grilled Welsh Ribeye, served with homemade crispy fries for a simple, satisfying, and flavourful meal.

Pollo all Birra £18.50

Beer-braised chicken, tender and full of rich flavour, served with creamy mashed potatoes and thyme-infused carrot tagliolini for a comforting and savoury dish.

GF Pesce del Giorno MP

Chef's special Fish of the day, market price, served with aromatic herb-infused potatoes for a fresh, flavourful, and satisfying dish.



Vegetarian



Optional Vegetarian



Gluten-free



Optional Gluten-free

LE PASTE

V

GF

Ravioli Caprese

£17.50

Homemade ravioli filled with a creamy blend of ricotta, Parmesan, mozzarella, and fresh basil, served with sweet cherry tomatoes for a light, flavorful dish that bursts with authentic Italian taste.

V

GF

Conchiglioni Ripieni

£18

Large conchiglioni pasta stuffed with a savoury blend of lamb ragù, ricotta cheese, Parmesan, and fresh basil, served with a rich smoked provola fondue for a decadent, mouthwatering flavour.

V

GF

Risotto Cacio e Pepe

£17

Arborio risotto with a perfect balance of tangy Pecorino cheese, black pepper, and Parmesan, creating a rich and indulgent dish with a delightful, velvety finish.

GF

Scialatielli al ragu di Mare

£18.50

Handmade scialatielli pasta, perfectly paired with a rich seafood ragù, accented by a burst of sweet cherry tomatoes for a fresh, vibrant, and truly authentic coastal flavour.

V

GF

Spaghetti alla Nerano

£17.50

Spaghetti tossed with tender zucchini and a velvety provolone cream, creating a delicate yet indulgent dish with a perfect balance of creamy, savoury, and subtly smoky flavours.

V

GF

Paccheri alla Primizie dell' Orto

£17.50

Paccheri pasta tossed with sweet peppers, aubergine, and zucchini in a fresh tomato and basil sauce, topped with crunchy toasted almonds for a vibrant, flavourful dish with a delightful mix of textures.

SIDE DISHES

V

GF

Insalata Mista

£4.50

A fresh mixed salad of seasonal greens, and a light dressing, offering a crisp and refreshing choice.

V

GF

Pane all'Aglione e Formaggio

£5

Warm, toasted bread infused with rich garlic, butter and parsley topped with melted cheese, offering a fragrant, golden-crisp bite that's simple yet irresistibly flavourful.

V

GF

Vegetali de Giorno

£5.50

Seasonal vegetables of the day, prepared fresh and served to highlight their natural flavours, offering a wholesome and vibrant dish.

V

GF

Funghi Portobello

£5.50

Oven-baked Portobello mushrooms, infused with garlic, olive oil, and fresh parsley, offering a rich, earthy flavour with a tender, savoury finish.

V

Patate Saltate

£4.50

Boiled potatoes, then sautéed in a pan with butter, garlic, and fresh parsley, creating a flavourful, golden-brown dish with a fragrant, rich finish.

V

Pane all'Aglione

£4.50

Warm, toasted bread infused with rich garlic and olive oil, offering a fragrant, golden-crisp bite that's simple yet irresistibly flavourful.

GF

Insalata Rucola e Parmigiano

£5

Fresh rocket salad with sweet cherry tomatoes, delicate shavings of Grana Padano, and drizzled with a house-made dressing for a light, zesty, and refreshing dish.

V

GF

Carote all Scapece

£4.50

Marinated carrots, tossed in garlic, olive oil, white vinegar, oregano, and fresh mint, creating a tangy, aromatic dish with a perfect balance of flavours.

V

Bruschetta al Pomodoro

£5

Crispy toasted bread topped with fresh diced tomatoes, garlic, olive oil, oregano, and basil, creating a vibrant and flavourful appetizer with classic Italian flavours.

GF

Patatine Fritte

£4.50

Homemade crispy fries



Vegetarian



Optional Vegetarian



Gluten-free



Optional Gluten-free