

Small Bites

Bread (v)	2.00
Giant olives (v)	3.00
Arancini (v)	5.00

Sharing Platters

Vegetarian platter (v) <i>Hummus, olives, tzatziki, halloumi sticks, deep fried cauliflower, and avocado served with pitta bread.</i>	12.50
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Social grazing platter (n) <i>Prosciutto, salami, chorizo, grilled Mediterranean vegetables, rocket, buffalo mozzarella, ricotta stuffed peppers, sun-blush tomato, and fresh pesto toasted bread.</i>	14.95
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Starters

Bruschetta Classica (v) <i>Pomodorino, extra virgin olive oil, garlic and basil.</i>	5.95
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Soup of the day <i>(ask your waiter)</i>	5.95
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Polpette al sugo di pomodoro <i>Homemade meat balls with spicy tomato sauce.</i>	6.50
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Tricolore (v) (gf) <i>Tomato, mozzarella, avocado, balsamic glaze and extra virgin olive oil.</i>	6.95
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Burrata Classica (v) (gf) <i>Burrata served on bed of rocket with tomato, extra virgin olive oil and fresh torn basil.</i>	7.00
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Calamari Fritti <i>Deep fried fresh squid served with mix leaf salad and sweet chilli sauce.</i>	9.50
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Gamberi all'aglio (gf) <i>Sautéed garlic king prawns with white wine, fresh chilli, and lemon butter sauce.</i>	10.50
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Risotto and Pasta

Spaghetti with fresh tomato sauce and torn basil (v)	9.50
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Penne Arrabbiata (v)	10.50
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Spaghetti alla carbonara	10.50
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Spaghetti Bolognese <i>Classic spaghetti Bolognese made with organic minced beef.</i>	12.00
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Ravioli (v) <i>Ricotta and spinach ravioli with butter and sage.</i>	13.95
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Champagne risotto with asparagus parmigiano Reggiano & garden peas. (v)	14.00
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Linguine Frutti di Mare <i>Calamari, prawns, mussels, clams and cherry tomato.</i>	14.50
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Risotto alla Marina <i>Seafood risotto with calamari, prawns, mussels, clams and a light tomato sauce.</i>	14.50
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Salads

Classic Caesar salad (v) <i>Add chicken (+3.00)</i>	9.50
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Mediterranean salad with grilled vegetables, mixed leaves, avocado and house dressing. (v) (gf)	9.95
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Goat cheese and beetroot salad with rocket leaves and walnuts with truffle dressing. (v)(n)(gf)	10.50
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Mains

Grilled organic corn-fed chicken served with lemon aioli mix leaf salad and chips	14.50
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Organic chicken Milanese served with spaghetti pomodoro	16.00
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Seabass fillets served with white wine and cherry tomato sauce, with baby broccoli and new potatoes. (gf)	19.95
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21-day aged Ribeye steak (10 oz) served with new potatoes and baby spinach <i>add peppercorn sauce (+2.00) add béarnaise (+2.00)</i>	24.00
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Sides

Sautéed potatoes	3.50
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French fries	3.00
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Mixed salad	4.50
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Rocket and shaved parmesan	5.00
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Zucchini fritte	5.00
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Desserts

Selection of ice cream and fresh sorbet	4.50
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Affogato al Caffé	5.00
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Home-made tiramisu	5.50
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Wild Berry Pannacotta	5.50
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Chocolate fondant served with vanilla ice cream	6.50
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Please always inform your server of any allergies before placing your order as we cannot guarantee the total absence of allergens in our dishes.

A discretionary service charge of 12.5% will be added to your bill.

Note: (v) Vegetarian (gf) Gluten Free (n) Contains Nuts