

For the Table				Pasta & Risotto	
BREAD		À LA CARTE · AUTUMN / WINTER		<i>Gluten-free pasta on request.</i>	
EVO oil & Modena balsamic vinegar. (V / Vegan)		Starters		PENNE ARRABBIATA	
GARLIC PIZZA BREAD		SPICED BUTTERNUT SQUASH SOUP		£15	
With tomato. (V / Vegan)		Grilled ciabatta bread & sage oil. (V / Vegan)		Classic Roman spicy pasta with cherry tomato, chilli, garlic & basil. (V / Vegan)	
CHARCUTERIE & CHEESE SELECTION		BRUSCHETTA		SPAGHETTI CARBONARA	
Italian cured meats & cheeses. Minimum 2 people; price per person. (GF / N)		£8		£17	
CAMELISED ONION BREAD		Grilled ciabatta bread, heritage cherry tomatoes, spring onions & basil. (V / Vegan)		The British one which we love: pancetta, cream, egg yolk & Grana Padano cheese.	
£9		WINTER TRUFFLE ARANCINI		TAGLIATELLE SOFIA LOREN	
NOCELLARA OLIVES		Grana Padano cheese & Norcia truffle mayo.		£18	
(GF / V / Vegan / (*))		SALT & PEPPER CALAMARI		Chicken breast, pancetta, baby spinach & cream.	
HAM & MOZZARELLA CROQUETTES		Garlic mayo.		TAGLIATELLE BOSCAIOLA	
£7		FRIED MOZZARELLA		£17	
Served with garlic mayo. Minimum 2 people; price per person.		Tomato relish		Mixed mushrooms, pork sausage, garlic & creamy tomato sauce.	
Pizza		LOCH TAY COCKTAIL		TAGLIATELLE OR SPAGHETTI BOLOGNESE	
<i>Gluten-free base & vegan mozzarella on request.</i>		£16		£17	
CLASSIC MARGHERITA		Smoked Scottish salmon & Scottish crayfish tails with orange & whiskey Marie Rose. (GF)		Classic minced meat & tomato ragù.	
£14		MEDITERRANEAN PRAWNS		PENNE POLLO E FUNGHI	
NAPOLI		Butterflied open, garlic butter, parsley & grilled ciabatta bread.		£18	
£15		DUCK LIVER PÂTÉ		Chicken, mixed mushrooms, cream, garlic, tomato .	
Tomato, mozzarella, garlic, capers, anchovies & olives. (*)		£10		LINGUINE IMPERIALI	
TRULLI (THE MEATY ONE)		Cognac infused, rocket leaves, Norcia truffle butter, cinnamon orange marmalade & grilled ciabatta bread.		£22	
£19		BRIE ROMANA		Prawns & king prawns, garlic, chilli, cherry tomatoes, touch of cream	
Tomato, mozzarella, sausage, ham, pancetta & salami.		£9		PENNE UNICO	
REGINA		Deep-fried Brie & cranberry jam.		£18	
£17		BURRATA & PARMA HAM		Chicken, pesto, sun-dried tomato & a touch of cream, topped with rocket.	
Tomato, mozzarella, ham, mushroom & olives. (*)		£14		BUTTERNUT SQUASH RISOTTO	
CASTELLANA INVERNALE		Heritage cherry tomatoes, frisee leaves, orange sherry & honey dressing. (GF)		£18	
£20		MIXED MUSHROOMS & TRUFFLE RISOTTO		Shallots, Piedmont butter, Grana Padano shavings & sage. (GF)	
Mozzarella, spiced butternut squash, n'duja, creamy burrata & rocket leaves. No tomato base.		Vegan & Vegetarian		MIXED MUSHROOMS & TRUFFLE RISOTTO	
CALABRIAN		HOT WINTER CROSTONE		£20	
£17		Beans medley, spiced butternut squash, Heritage cherry tomatoes on grilled ciabatta bread		Sides & Salads	
Tomato, mozzarella, spicy salame, n'duja & pickled sweet peppers.		SAUTÉED MUSHROOMS CROSTONE		CHIPS	
QUATTRO STAGIONI		£11		£5	
Tomato, mozzarella, ham, salami, mushroom, artichoke & olives. (*)		FARMERS PIZZA		TRUFFLE CHIPS	
PARMA		£17		£6	
Mozzarella, Parma ham, rocket, Parmesan shavings & cherry tomato. No tomato base.		Vegan mozzarella, tomato, pickled sweet peppers, black olives & mushrooms. (*)		POTATO MASH (V / GF)	
POLLO		VEGAN HOTPOT		£5	
£17		Beans medley, onions, mushrooms, tomato, chilli, garlic & grilled ciabatta bread.		SELECTION OF VEGETABLES (V / GF)	
Tomato, mozzarella, chicken & pancetta.		PENNE BROCCOLI		£6	
FOUR CHEESES		£17		SAUTÉED MIXED MUSHROOMS	
Mozzarella, Dolcelatte, Brie & Parmesan. No tomato base.		Cherry tomatoes, chilli, garlic & black olives. (*)		£7	
FURTHUR		WINTER HARVEST SALAD		Garlic & herbs. (V / GF)	
£18		Beans medley, spicy butternut squash, pickled sweet peppers, rocket leaves & pine kernels. (V / GF / N)		TOMATO & ONION SALAD (V / GF)	
Tomato, mozzarella, sausage, potatoes & onion.		LASAGNA		£6	
CALZONE		Classic baked layers of pasta sheets with meat ragù, béchamel, mozzarella & Grana Padano		SAUTÉED MIXED MUSHROOMS	
£17		AUBERGINE PARMIGIANA		£7	
Folded pizza with mozzarella, ham, salami & mushroom, topped with tomato sauce.		Layers of aubergine, tomato, Grana Padano & basil.		Garlic & herbs. (V / GF)	

Classic Mains		Mains From Our Grill		Mains From Our Stone Oven	
CHICKEN WITH MUSHROOMS*		SIRLOIN TAGLIATA		LASAGNA	
£20		£36		£18	
Chicken breast, mixed mushrooms, cream & brandy sauce. (GF)		12oz beef sirloin cut into strips, leaves & fries. (GF)		Classic baked layers of pasta sheets with meat ragù, béchamel, mozzarella & Grana Padano	
CHICKEN MILANESE		RIB EYE STEAK		AUBERGINE PARMIGIANA	
£22		£37		£17	
Breaded chicken breast, garlic butter served with spaghetti Bolognese.		12oz Black Angus beef rib eye, leaves & fries. (GF)		HALF STONE ROAST CHICKEN	
PORK BACK RIBS		GRILLED GAMBONES		£19	
£27		£33		Garlic, rosemary ,white wine chicken jus, served with leaves & fries. (GF)	
Cinta Senese variety from Tuscany, Agrodolce marinade, Italian take on the sweet & sour served with leaves and fries		WINTER MIXED SKEWERS *		PORCHETTA*	
WILD HALIBUT FILLET **		£30		£23	
£32		Lamb, pork tenderloin, chicken breast ,onions , butternut squash (GF)		Roman-style belly of pork, stuffed with aromatic wild herbs. (GF) ,shallots dry sherry pork jus	
Creamy saffron, shallots, winter herbs, white wine sauce.		* , * Served with vegetables & potato mash.			
* ,		* Served with vegetables & potatoes of the day.			

SAUCES : MUSHROOM SAUCE £5 · PEPPERCORN SAUCE £5 · · NORCIA TRUFFLE MAYO £4 (All GF)

V = Vegetarian · Vegan · GF = Gluten Free · (*) = Contains pits · N = Contains nuts
Please inform staff of allergies before ordering. Food may contain or come into contact with allergens.
Subject to availability. A 10% service charge will be added to the final bill.