



## GLUTEN FREE MENU

### STARTERS

<b>MINISTRONE DI VERDURE (V)</b> Traditional Vegetable tomato soup	<b>£4.50</b>
<b>GRAN TAGLIERE</b> A selection of, Italian cured meats, buffalo mozzarella, Italian cheeses, olives and grilled vegetables	<b>£8.50</b>
<b>CARPACCIO DI MANZO (GF)</b> Wafer thin cut of raw marinated beef with lemon dressing and truffle oil sprinkled with wild rocket and Grana Padano shaving	<b>£9.60</b>
<b>SAUTÉ DI COZZE</b> Pan fried fresh mussels, garlic, fresh chilli and flat leaves parsley	<b>£7.50/Main £13.95</b>
<b>CAPRESE DI BUFALA (V)</b> Buffalo mozzarella from Campania with fresh tomato basil and extra virgin olive oil	<b>£6.50</b>

### PASTA

<b>PENNE SORRENTINA (V)</b> Penne pasta served in a fresh tomato and smoked scamorza cheese tossed with Grana Padano	<b>£10.95</b>
<b>PENNE CON FONDUTA AL PARMIGIANO E PANCETTA</b> Penne pasta in a Parmigiano Reggiano cheese fondue and Smoky pancetta in a carbonara style sauce	<b>£11.50</b>
<b>PENNE AI FRUTTI DI MARE</b> Penne pasta with fresh mussels, clams, tiger prawns and monkfish in a light cherry tomatoes garlic with a hint of chilli	<b>£14.50</b>
<b>PENNE CON RAGÚ DI SALSICCIA</b> Pennepasta in a traditional Neapolitan soffritto with pork sausages and tomato passata tossed with pecorino cheese	<b>£11.50</b>
<b>PENNE PORCINI E POLLO</b> Penne pasta in a creamy mascarpone, parmesan cheese, wild mushrooms and chicken, infused with truffle oil	<b>£11.90</b>

### PIZZA

All our Pizza are stone baked made in a traditional Neapolitan style, where the pizza was invented also all the ingredients are selected in a way to maintain the Neapolitan tradition

<b>MARGHERITA (V)</b> The traditional queen of pizza. Topped with tomato passata, fresh mozzarella, basil, Grana Padano and extra virgin olive oil	<b>£9.95</b>
<b>PROSCIUTTO</b> Topped with tomato, mozzarella, parma ham, wild rocket and parmesan shaving	<b>£11.95</b>
<b>SALSICCE E FRIARIELLI</b> Topped with smoked scamorza cheese, Neapolitan pork sausages and friarielli (Neapolitan broccoli)	<b>£11.95</b>

### MAIN COURSE

<b>SPIEDINO MISTO DI POLLO E SALSICCIA</b> Chargrilled skewer of marinated chicken and Neapolitan pork sausages, napped with roast pepper dressing served with potatoes	<b>£16.95</b>
<b>POLLO AI FUNGHI</b> Free range pan fried chicken breast in a creamy mascarpone and woodland mushrooms sauce served with pancetta potato cake	<b>£15.95</b>
<b>BRANZINO AL FORNO</b> Oven baked Sea Bass, with lemon and fresh thyme, served with potatoes and vegetable caponata	<b>£17.95</b>
<b>SPIEDINO DI PESCE</b> Chargrilled skewer of monkfish and King prawns napped with roast pepper dressing served with sweet potatoes mash	<b>£18.95</b>
<b>TAGLIATA DI MANZO</b> Aged chargrilled 10oz rib-eye steak, sliced topped with wild rocket, parmesan shaving drizzled with balsamic vinegar glaze truffle oil served with rustic aromatic potatoes	<b>£24.95</b>
<b>FILETTO ALLA GRIGLIA (GF)</b> Chargrilled 8oz Scotch fillet steak served with hand cut chips	<b>£26.95</b>

**STEAK SAUCE: £2.00**  
**CREAMY WILD MUSHROOMS**

### SIDE ORDERS

<b>PATATATE SALTATE (V)</b> Sautéed potatoes	<b>£3.90</b>
<b>PATATAINE FRITTE (V)</b> French fries	<b>£3.20</b>
<b>PURE DI PATATE DOLCI</b> Sweet potatoes mash	<b>£3.20</b>
<b>CAPONATA DI VEGETALI (V)</b> Mix vegetables caponata	<b>£3.90</b>
<b>INSALATA MISTA (V)</b> Mixed salad	<b>£3.50</b>
<b>INSALATA RUCOLA E PARMIGGIANO (V)</b> Rocket salad dressed with balsamic vinegar and parmesan	<b>£4.70</b>

### DESSERT

<b>PANNACOTTA ALLA FRAGOLA (GF)</b> Pannacotta flavoured with vanilla topped with strawberry coulis	<b>£5.25</b>
<b>SORBETTO AL LIMONE (V)(GF)</b> Artisan lemon sorbet	<b>£4.10</b>
<b>GELATI ASSORTITI</b> Selection of assorted ice creams Strawberry, Chocolate, Vanilla	<b>£4.80</b>

### DESSERT WINE

VINTAGE PORT TAYLORS 50ML	<b>£2.60</b>
RECIOTO DELLA VALPOLICELLA 50ML	<b>£5.30</b>
VIN SANTO DELCHIANTI 50ML	<b>£4.30</b>

### COFFEES

Espresso	<b>£2.00</b>
Espresso Macchiato	<b>£2.10</b>
Espresso Corretto (with a shot of Sambuca)	<b>£3.95</b>
Double Espresso	<b>£2.20</b>
Americano	<b>£2.20</b>
White Coffee	<b>£2.50</b>
Cappuccino	<b>£2.50</b>
Caffe Latte	<b>£2.80</b>
Shot of Syrups Vanilla, Caramel, Hazelnuts	<b>£0.25</b>
Hot Chocolate	<b>£3.20</b>
Hot Chocolate with Nutella	<b>£3.40</b>
Selection of Liqueur Coffees Tia Maria, Amaretto, Baileys, Irish, Rum, Sambuca, Scotch whisky	<b>£5.20</b>
Selection of Teas Breakfast, Earl Grey, Peppermint, Green, Camomile	<b>£1.95</b>

IF YOU HAVE ANY DIETRY REQUIREMENTS OR ALLERGIES PLEASE ASK A MEMBER OF STAFF