

Antipasti

(STARTERS)



Antipasto Casalingo	18
<i>A selection of Italian Cured Meats, Grilled Vegetables & Italian Cheeses</i>	
Calamari Fritti	13.5
<i>Fried Fresh Squid, served with Tartar sauce</i>	
Melanzane alla Parmigiana (V)	11
Caprino Panato (V)	10
<i>Deep Fried Goats Cheese in Breadcrumbs & Red Onion Compote</i>	
Bufala Mozzarella (V)	11
<i>Beef Tomato & Pesto</i>	
Polpette della Nonna	10.5
<i>Homemade Veal Meatballs in Tomato Sauce</i>	
Beetroot Carpaccio (V)	10
<i>Goat's Cheese Foam, Balsamic Reduction & Toasted Pistacchio</i>	
Cozze alla Marinara	12.5
<i>Sauté Mussels in a Cherry Tomato & White Wine Sauce</i>	
Bresaola e Carciofi Grigliati	14
<i>Cured Beef with Grilled Artichokes, Rocket & Pane Guttiau</i>	
Soup of the Day	6.9
Bruschetta (V)	9
Garlic & Rosemary Pizza (V)	6
<i>+ Mozzarella</i>	
Tomato Garlic Pizza (V)	7
<i>+ Pesto</i>	

Pasta



Spaghetti al Pomodoro & Profumo di Basilico (V)	13
Tagliatelle Bolognese	15.9
<i>100% Beef</i>	
Bucatino Carbonara	15.5
<i>Guanciale, Pecorino Romano & Egg Yolk</i>	
Rigatoni Amatriciana	15.5
<i>Guanciale, Red Onions & Red Wine Tomato Sauce</i>	
Casarecce Bucci	16.9
<i>Italian Sausage, Mixed Wild Mushrooms in a Tomato & Cream Sauce</i>	
Gnocchi Funghi e Gorgonzola (V)	15
<i>Gorgonzola Cheese, Mixed Wild Mushrooms & Cream Sauce</i>	
Penne Norma (V)	15.5
<i>Aubergines, Salted Ricotta, Basil & Tomato Sauce</i>	
Linguine ai Frutti di Mare	18.5
<i>Fresh Selection Of Prawns, Clams, Mussels & Calamari in a Cherry Tomato & White Wine Sauce</i>	
Pacchero Funghi e Salsiccia	16.9
<i>Italian Sausage, Mixed Wild Mushrooms & Ricotta Foam</i>	
Lasagna	15.9
<i>100% Beef</i>	

Gluten Free Pasta Available upon request

Risotti



Risotto ai Funghi e Tartufo (V)	25.5
<i>Mixed Wild Mushrooms & Black Truffle</i>	
Risotto ai Frutti di Mare	21.5
<i>Fresh Selection Of Prawns, Clams, Mussels & Calamari</i>	

Allergies:

Please tell your waiter if you have any allergies.

Grazie

A Discretionary service charge of 12% will be added to your final bill.

(V) Vegetarian

Secondi

Pesce (FISH)

Fritto Misto di Pesce	19.5
<i>Lightly Deep Fried Selection of Fresh Calamari, Prawns, Whitebait & Cod Fillet</i>	
Gamberoni alla Griglia	22.9
<i>Grilled King Prawns, Rocket Cherry Tomato Salad</i>	
Grilled SeaBass Fillets	23.5
<i>Minted Zucchini Puree, Vierge Sauce & Vegetables of the Day</i>	
Salmone al Dill	21
<i>Homemade Mustard Dill Sauce & Vegetables of the Day</i>	

Carne (MEAT)

Scaloppina Milanese	23.5
<i>Breaded Veal Escalope with a choice of Spaghetti al Pomodoro or French Fries</i>	
Pan-Fried Chicken Breast	19
<i>Mixed Wild Mushrooms, Tarragon, Cream & Vegetables of the Day</i>	
Grilled Lamb Cutlets	24.5
<i>Potato Dauphinoise, Sauté Spinach & Red Wine Jus</i>	
Tagliata Di Manzo	25.9
<i>Sliced 9oz Sirloin Steak, served with Rocket & Parmesan Salad</i>	

Contorni (SIDES)

Mixed Salad	6
Rocket and Parmesan Salad	6
Panzanella - Tomato & Onion Salad	6
Seasonal Vegetables of the Day	5
Sauté Spinach	6
French Fries	5

Pizza

Bianche (WHITE BASE)

Bucci	13.9
<i>Mozzarella, Parma Ham, Rocket, Cherry Tomatoes & Parmesan Shavings</i>	
Salsiccia e Friarielli	13
<i>Mozzarella, Italian Sausage & Wild Broccoli</i>	
Quattro Formaggi (V)	13.5
<i>Mozzarella, Gorgonzola, Goat's Cheese & Parmesan Shavings</i>	
1986 (V)	19
<i>Bufala Mozzarella, Mushrooms & Black Truffle</i>	

Rosse (RED BASE)

Margherita (V)	9.5
<i>Tomato, Mozzarella & Basil</i>	
Prosciutto e Funghi	13
<i>Tomato, Mozzarella, Cooked Ham & Mushrooms</i>	
Diavola	12.5
<i>Tomato, Mozzarella, Spicy Salami & Nduja</i>	
Quattro Stagioni	13.9
<i>Tomato, Mozzarella, Cooked Ham, Mushrooms, Artichokes & Olives</i>	
Rustica (V)	13.5
<i>Tomato, Mozzarella, Aubergines, Courgettes, Mixed Peppers & Red Onions</i>	
Calzone	13.5
<i>Tomato, Mozzarella, Cooked Ham & Mushrooms</i>	
Pescatora	16.9
<i>Tomato, King Prawns, Baby Octopus, Calamari & Mussels</i>	

Pizza Extras

Egg, Artichokes, Red Onions, Cappers, Anchovies, Pesto, Olives	
Aubergines, Courgettes, Mixed Peppers, Friarelli, Mushrooms, Rocket, Cherry Tomatoes,	1.5
Parmesan Shavings, Goats Cheese, Gorgonzola	2
Parma Ham, Nduja, Spicy Salame, Cooked Ham, Italian Sausage, Guanciale	2.5
Bufala	3.5

Vegan? Swap to Veganarella as a Mozzarella alternative

Gluten Free? Swap to our Gluten Free base +£2

Whilst we can't guarantee a completely flour-free environment, our gluten free base is 100% gluten free.