ALL DAY MENU

Autumn/Winter

STARTERS	
Burrata, broccoli, chilli	7.5
Beef polpette in tomato sauce Add focaccia +1	7.5
Fried polenta, tomato and cheese dips GF	6
Cerignola olives, taralli	3.5
SALAD	
Add focaccia +1	
Green salad Leaves, carrots, tomato, cucumber, olives	6.5
Sicilian style salad - orange, fennel, olives	8.5
Spelt, chicken, tomato, broccoli	9
Mediterranean pasta salad Fusilli pasta with black olives, fresh tomato, mozzarella	9
FROM EMILIA ROMAGNA	
Tigelle are traditional street food flatbreads	
A basket of plain tigelle served with a platter of assorted cold cuts.	9.5
SNACKS	
Rosemary focaccia and cerignola olives	3.5
Pizzetta - tomato, mozzarella	5
Rustica - crusted pie of cooked ham, mozzarella, tomato	4
Erbazzone - crusted pie of spinach, parmigiano	4
Please alert us if you have any food allergies or intolerances. A discretionary 12.5% service charge will be added to your bil	I.

PASTA		V - Vegetarian GF - Gluten free
The house specials		
Ham Tortellini Served in chicken broth	n or parmigiano cream	16
Tagliatelle / Rigatoni Bolognese ragù (beef, _I	oork, tomato)	15
Tortelloni v Filled with pumpkin, se	rved with butter and s	16 age
Green Tortelloni v Filled with ricotta and s	spinach, served in walr	16 nut sauce
Spaghetti Served with zucchini sa	uce and prawns	15
Cardinali Ravioli Filled with mushrooms, cream and speck	served with parmigia	16
Cappelletti v Filled with cacio e pepe	e, served with butter	16
Potato gnocchi v Served with gorgonzola	a, radicchio, walnuts	15
Rigatoni Served with lamb and a	artichokes white ragù	15
Bucatini Served with Carbonara	sauce or Amatriciana	15 (pork)
Gramigna Served with cream and	sausage	13
The classics (choose ye	our shape and sauce)	10.5
Spaghetti (GF + 2.0)	Tomato v	
Fusilli (GF + 2.0)	Tomato and cream v	
Rigatoni	Pesto v	
Casarecce (GF + 2.0)	Arrabbiata v	
Gramigna	Tomato, tuna and oli	
	Tomato and aubergir	ie v

Tuesday to Sunday 10:30 to 9:00pm

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FROM THE OVEN	
Bolognese Lasagna	16
Cannelloni <i>v</i>	15
Aubergine Parmigiana v GF	15
SOUP	
Pumpkin veloute' - served with croutons bre	ead v 9
Prawns and chickpeas soup	10
Rice, mushrooms, potato v	10
DESSERT	
Vanilla and chocolate profiterole	1.5 each
House Tiramisu	5
Tart of the day	4
Tartufo - vanilla and chocolate ice cream Add espresso coffee + 2.1	3.5
Panna cotta <i>GF</i>	4.5
Lemon sorbet	3.5

Choose your shape and sauce Spaghetti Tomato v Fusilli Tomato and cream v Rigatoni Pesto v Casarecce Bolognese ragù Gramigna Cream v + Veggie sticks - carrot and cucumber + Dessert - Oreo cake pop/Vanilla balls