

DAIRY FREE MENU

BAKERY

- ◇ Homemade rosemary & roasted garlic focaccia bread, served with sun-dried tomato butter 5.45
- ◇ Homemade sea salt grissini, served with a red pepper, aubergine & garlic dip 3.95
- ◇ Ciabatta bread with balsamic vinegar & olive oil 3.45
- ◇ Homemade, hand stretched dough, topped with tomato, garlic, red onions and olives 5.95

CICCHETTI *Great to share*

- ◇ Scorched piquillo padron & sea salt 4.45
- ◇ Origins home marinated mixed olives 3.45
- ◇ Mixed roasted nuts 3.45

ANTIPASTI

- ◇ Bresaola - thinly sliced air-dried beef, wild rocket, drizzled with balsamic & olive oil 11.4
- ◇ Roasted asparagus & poached hen's egg 9.95
- ◇ Add Parma ham or smoked salmon 12.45
- ◇ Torch salmon carpaccio with a ruby walnut oil vinaigrette served with a carpicciosa salad 9.95
- ◇ Affettati misti - Italian cold cuts, olives & homemade Italian pickles & toasted ciabatta bread 12.45 for two 17.95
- ◇ Primavera salad - rocket, sun blushed tomato, asparagus, avocado, honey mustard dressing & sunflower seeds 9.95

PASTA/RISOTTO/SOUP

- ◇ Homemade soup of the day 5.95
- ◇ Strofie Gennaro cherry tomatoes, garlic, spring onions, chilli, capers, oregano 9.95
- ◇ Scialatielli pasta arabiata with spicy tomato, garlic and fresh herbs 10.95

STOVE

- ◇ Roasted cod with fresh clams, white wine, garlic, chilli, fresh tomato, black olives, new potatoes & toasted ciabatta bread 16.95
- ◇ Peroni battered halibut served with triple cooked chips, minted mushy fava beans & black garlic alioli 17.95

FROM OUR FLAT IRON GRILL

- ◇ Calves liver & pancetta, Served with triple cooked chips and glazed button onions 15.95
- ◇ Beef Tagliata, Aged 8oz sirloin steak, honey mustard, rocket & balsamic dressing 18.95
- ◇ Lamb Scottadito, marinated in lemon, juniper berries, mixed herbs & garlic served on a bed of sautéed potatoes & onions 22.95
- ◇ Gamberoni Piccanti, Served with black venere rice, stuffed tomato & salsa verde 19.95

VEGAN MENU

BAKERY

- ◇ Homemade rosemary & roasted garlic focaccia bread, served with sun-dried tomato butter 5.45
- ◇ Homemade sea salt grissini, served with a red pepper, aubergine & garlic dip 3.95
- ◇ Ciabatta bread with balsamic vinegar & olive oil 3.45
- ◇ Homemade, hand stretched dough, topped with tomato, garlic, red onions and olives 5.95

CICCHETTI *Great to share*

- ◇ Scorched piquillo padron & sea salt 4.45
- ◇ Ascolana olives - deep fried green breaded olives 4.45
- ◇ Origins home marinated mixed olives 3.45
- ◇ Mixed roasted nuts 3.45

ANTIPASTI

- ◇ Roasted asparagus & poached hen's egg 9.95

VEGAN CONTINUED

- ◇ Sautéed wild mushrooms and polenta chips 9.95
- ◇ PASTA/RISOTTO/SOUP
- ◇ Homemade soup of the day 5.95
- ◇ Strofie Gennaro cherry tomatoes, garlic, spring onions, chilli, capers, oregano 9.95
- ◇ Scialatielli pasta arabiata with spicy tomato, garlic and fresh herbs 10.95

GLUTEN FREE MENU

BAKERY

- ◇ Gluten Free bread with balsamic vinegar & olive oil 3.95

ANTIPASTI

- ◇ Bresaola, rocket & parmesan - thinly sliced air dried beef, wild rocket, parmesan shavings, drizzled with balsamic & olive oil 11.45
- ◇ Roasted asparagus & poached hen's egg
- ◇ cheese fondue, parmesan confetti 9.95
- ◇ (Add Parma ham or smoked salmon) 12.45
- ◇ Tricolore - crushed avocado, tomato tartare & buffalo mozzarella, with a homemade pecorino pesto, pickled aubergines & home dried cherry tomatoes, served with homemade grissini 10.95
- ◇ Torch salmon carpaccio with a ruby walnut oil vinaigrette served with a carpicciosa salad 9.95
- ◇ Chicken livers & grappa parfait served with red wine poached pears, Melba toast & marsala jelly 7.95
- ◇ Affettati misti - Italian cold cuts, provolone cheese, olives & homemade Italian pickles 12.45
- ◇ for two 17.95
- ◇ Primavera salad - rocket, sun blushed tomato, mozzarella, asparagus, avocado, honey mustard dressing, sunflower seeds & pecorino cheese shavings 9.95

RISOTTO/SOUP

- ◇ Homemade soup of the day 5.95
- ◇ Risotto with wild mushrooms, chestnuts & Barolo topped with crispy onions 10.95

STOVE

- ◇ Roasted cod with fresh clams, white wine, garlic, chilli, fresh tomato, black olives, new potatoes 16.95

FROM OUR FLAT IRON GRILL

- ◇ Calves liver & pancetta, Served with chive mash and glazed button onions 15.95
- ◇ Beef Tagliata, Aged 8oz sirloin steak, honey mustard, rocket & balsamic dressing 18.95
- ◇ Lamb Scottadito, marinated in lemon, juniper berries, mixed herbs & garlic served on a bed of sautéed potatoes & onions 22.95
- ◇ Gamberoni Piccanti, Served with black venere rice, stuffed tomato & salsa verde 19.95

ALL DIETARY AND ALLERGEN CORNTORNI

- ◇ Wilted baby spinach with garlic 4.95
- ◇ Sautéed mangetout with chilli & garlic 4.25
- ◇ Vegetali fritti 4.45 (not vegan)
- ◇ Triple cooked chips 3.95
- ◇ Sautéed potatoes 4.25 (not vegan)
- ◇ Mashed potato with chives 3.95 (not dairy free)
- ◇ Steamed black rice 3.45
- ◇ Mixed or green salad served with a mustard & honey dressing 4.45