

Dining Menu available from 6pm

Gluten Free Pasta and bread are available

Starters BRUSCHETTA (vg) Sourdough bread toasted and served with fresh tomatoes, garlic, basil olive oil dressing.	7.00
HUMMUS BOWL AND CHERRY TOMATOES (vg) Hummus accompanied with fresh cherry tomatoes and sourdough bread on the side.	8.00
PARMIGIANA (v) (gf) Layered aubergines baked in the oven with tomato sauce and mozzarella cheese.	8.50
BRUSCHETTA MORTADELLA, STRACCIATA AND PESTO DI PISTACCHIO Sourdough bread served with stracciata cheese, mortadella and pistachio pesto.	9.50
BRUSCHETTA VEGAN (vg) Sourdough bread served with hummus, mashed avocado and mushroom	8.00
BURRATA AND TOMATO (v)(gf) Fresh burrata with a soft heart, Italian tomatoes, basil olive oil dressing, garnished with fresh red fruit.	10.00
APERITIVO SHARING PLATTER (recommended for 2 people) available in vegetarian and vegan option Bruschetta with fresh tomatoes, bruschetta with mushrooms, selection of cured meats, stracciata cheese, sourdough bread, olives.	16.50
Mains Made with Love	
RIGATONI PESTO DI PISTACCHIO AND STRACCIATA MOUSSE (vegetarian version available 15.50 Fresh homemade pasta, pistachio pesto, stracciata mousse, finished with crunchy guanciale (pork cl	•
BUCATINI ALL'ARRABBIATA Fresh homemade pasta, tomato sauce, chilly, grated pecorino cheese and black pepper.	14.50
RIGATONI ALLA CARBONARA – (vegetarian version available) Fresh homemade pasta, eggs and guanciale (pork cheek), grated pecorino cheese and black pepper.	14.00
TORTELLONI CACIO E PEPE (v) Fresh homemade pasta, pecorino cheese and black pepper.	15.00
RIGATONI ALLA NORMA – <u>VEGAN VERSION</u> Fresh homemade pasta, tomato sauce, diced aubergine, finished with vegan feta.	14.50
SALAD Mixed leaf salad, oranges, black and green olives, fresh tomatoes, pomegranate, basil olive of	ii. 5.50
DESSERT SELECTION OF THREE IN-HOUSE MADE CAKES TO SHARE	13.00
DESSERT OF THE DAY	6.50
SELECTION OF IN-HOUSE MADE ITALIAN BISCUITS	6.80