

Apulia

Starters

Antipasto italiano £11

Salame felino, Capocollo di Martina Franca, Caciocavallo cheese and Carasau crispy flat bread

(V)(GF) Burrata £11

Fresh creamy mozzarella served with roasted peppers and capers

Bruschetta Apulia £8

Toasted bread topped with cherry tomatoes, anchovies and Grana cheese

(N) Caciocavallo al forno £8

Oven baked Caciocavallo cheese with apples, honey and raisin

(DF) Polpo grigliato £12

Grilled octopus with potato cream, toasted bread and sun-dried tomatoes

Focaccia, Bread & Nibbles

Focaccia rapa e guanciale £7

with turnip tops, pork cheek bacon and mozzarella cheese

(V)(DF) Focaccia Barese £5.5

with tomatoes, olives & oregano

(V) Focaccia bianca £5.5

Pizza dough, parmesan, onions and rosemary

Basket of home-made bread £3.5

Olives £3.5

Taralli £3.5

salted biscuits made with wine and extra-virgin olive oil

Sides and Salads

(DF)(GF)(V) Cime di rape stufate £7.5

Stewed bitter turnip tops, onions, EVO

(DF)(V) Patate arrosto £5

Roasted potatoes with EVO and rosemary

(GF)(V)(S) Insalata all'arancia £7.5

Orange, rocket, fennel, sesame seeds, grana cheese

(GF)(V)(N) Insalata al caprino £8

Goat cheese, green leaves, cherry tomatoes, pistachios, balsamic dressing

(DF)(GF)(V) Insalata verde mista £5

Mixed green leaves

Pasta & Risotto:

(DF) Tagliatella al ragù di cinghiale £16.5

Egg pasta with slowcooked wild boar ragout.

Orecchiette salsiccia, Cardoncelli e Cacioricotta £16

Fresh round pasta with Italian sausages, Cardoncelli mushrooms, cherry tomatoes and cacioricotta cheese

(DF) (V) Orecchiette con cime di rape £14

Fresh round pasta, bitter turnip tops, stir-fried onions, chilli (on request with salted anchovies' sauce **or** with pancetta + £ 1)

Strozzapreti con zucca e guanciale £14

Fresh short pasta with pumpkin cream, Italian guanciale and pecorino cheese

Scrigni al tartufo £14

Ravioli filled with truffle and Stracchino cheese served with butter, thyme and pecorino cheese

(DF) Chitarra vongole e pomodorini £18

Fresh chitarra spaghetti with clams and cherry tomatoes

(DF)(GF) Risotto ai frutti di mare £18

Carnaroli rice with clams, Mussels, Argentinian Prawns and cherry tomatoes

Fish:

(DF) Zuppa di pesce £24

Italian fish saute' with clams, mussels, argentinian prawns and fish of the day

Frittura di ali di Razza £20

Fried Sting Ray wings served with tzatziki sauce

Meat:

(DF)(GF) Costine di Agnello arrosto £22

Slow cooked roasted lamb ribs with sweet potatoes

(GF) Flat iron steak con Grana e pomodorini £24

Flat iron steak (**served medium**) with Grana cheese, cherry tomatoes and balsamic dressing

*GF=gluten free DF=dairy free N=contains nuts
V=vegetarian S=sesame*

Any of the dishes may contain: nuts-celery-mustard-sesame-sulphites-lupin-molluscs-

cereals containing wheat-crustaceans-eggs-fish-peanuts-soya-milk.

If you have any queries about a specific dish/allergy please ask to a member of staff

Head Chef: Filippo Zucaro

ENJOY A 3 COURSES SET MENU WITH A GLASS OF PROSECCO INCLUDED

£ 31

Focaccia salsiccia e rosmarino £8

Pizza dough with mozzarella, italian sausages and rosemary

(GF) Fagottino di speck, carciofi e crema di zucca £10

Speck "fagottino" filled with artichokes served with pumpkin cream

(DF) Filetto di Triglia £12

Fried Red Mullet served with caramelised white onions and confit tomatoes

Raviolo Violetta £18

Ravioli filled with purple potatoes served with prawns, pistachios and cherry tomatoes

(DF) Calamarata alla pugliese £15

Fresh pasta with cherry tomatoes, aubergines and burrata cheese

(DF) (GF) Branzino alla mediterranea £22

Seabass fillet with julienne vegetables, taggiasche olives, cherry tomatoes and white wine

Any dessert of your choice

Traditional Handcraft Italian pizzas white base (12")

Quattro Formaggi (V) £12.5

Mozzarella, Burrata, Gorgonzola, Pecorino cheese and smoked Scamorza

Trani £12.5

Mozzarella, Truffle & mushrooms sauce, Italian sausages, mushroom and grana padano cheese

Pugliese £14

Mozzarella, turnip broccoli, Italian sausages and cherry tomatoes

Tartufina £15

Mozzarella, Parma ham, Burrata cheese and Truffle

Crudaiola (V) £12.5

Mozzarella, cherry tomatoes, rocket and grana cheese

Funghi e tartufo (V) £15

Mozzarella, mushrooms, Truffle and Caciocavallo cheese

Traditional Handcraft Italian pizzas (12")

Margherita (V) £9

Tomato, Mozzarella, basil, extra virgin olive oil

Napoli £12.5

Tomato, mozzarella, anchovies, capers, olives, oregano

Calabria £13.5

Tomato, mozzarella, Nduja, Burrata, artichokes

Vegan (V) (DF) £12

Tomato, tofu, artichokes, aubergines, peppers, rocket

Valenzano £13.5

Tomato, mozzarella, Italian sausages, mushrooms, pecorino cheese

Martina Franca £14

Tomato, buffalo mozzarella, Capocollo ham, artichokes and cherry tomatoes

Ortolana (V) (DF) £12

Tomato, roasted aubergines and basil

Siciliana £13.5

Tomato, mozzarella, aubergines, Italian sausages and smoked scamorza

Italia £13.5

Tomato, Buffalo mozzarella, Parma ham, rocket and balsamic glaze

Capurso £13

Tomato, mozzarella, Ventricina spicy salame and sun-dried tomatoes and black olives

Modugno £13.5

Tomato, mozzarella, fresh Burrata, smoked Parma ham and rocket

Diavola £12

Tomato, mozzarella, spicy Italian salame

Polignano £13.5

Tomato, mozzarella, smoked scamorza, aubergines, pancetta, goat cheese

Quattro Stagioni £13

Tomato, mozzarella, ham, mushrooms, olives and artichokes

Nostromo £12.5

Tomato mozzarella, Tuna, onions, capers and olives

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