

DA DIVIDERE

OLIVE MARINATE  5.50
Gaeta & Nocellara olives, chilli, garlic & oregano

PANE FINO ALL'AGLIO
Hand stretched garlic bread
Focaccia-style with rosemary  6.50
San Marzano tomato & basil  7.50
Mozzarella & smoked provola  8.00

TAGLIERE MISTO
28.00
All the good things in life... served with a selection of freshly baked bread:

SALUMI

Prosciutto di Parma
Coppa di Parma
Mortadella
Salami Napoli

FORMAGGI

Mozzarella di Bufala
Ricotta di Bufala
Pecorino Romano

SCARPETTA CON POMODORO  9.75
DI SAN MARZANO
Sweet tomato & garlic sauce made using the finest tomatoes grown in the rich volcanic soil of San Marzano. Served with freshly baked bread for the art of 'scarpetta'

PANE DELLA CASA  6.00
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini

ANTIPASTI

BRUSCHETTA  8.25
AL POMODORO
Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

CALAMARI 10.25
Courgette, red pepper & garlic mayonnaise

BRUSCHETTA GAMBERONI 11.50
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

CARPACCIO 14.00
Seared sliced beef fillet, Venetian dressing & rocket salad

BURRATA PUGLIESE  13.50
Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia

POLPO ALL'INSALATA  14.00
Octopus salad, potato, celery, parsley, black olives & Amalfi lemon

ARANCINI  9.75
Crispy truffle risotto balls, smoked provola & Italian cheese sauce

STAPLES OF NAPLES
- STREET FOOD -

Take your tastebuds on a backstreet tour of Naples with authentic, hidden gems loved by locals...

FRITTATINA CACIO E PEPE  9.50

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper

POLPETTINE DI MELANZANE  8.75

Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

MONTANARA GENOVESE  10.00

Deep fried pizza dough, braised beef & onion ragu, Pecorino Romano

PASTA *Gluten free pasta available on request.*

LINGUINE FRUTTI DI MARE 21.50
Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce

LINGUINE AI GAMBERONI 18.75
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

SPAGHETTI ALLA CARBONARA 16.50
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

SPAGHETTI AL PESTO  14.50
DI LIMONE
Amalfi lemon & herb pesto, walnut, anchovy essence

STAPLES OF NAPLES
- PASTA AUTENTICA -

Straight from the pages of an authentic Italian cookbook, our pasta dishes give a true taste of Southern Italian cuisine that would rival any Italian Nonna...

CANDELE ALLA GENOVESE  17.50

Short pasta tubes, Neapolitan beef & onion ragu, Pecorino Romano, flat leaf parsley

PACCHERI ALLA LARDIATA  15.50

Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil

LINGUINE ALLE VONGOLE 18.50

Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic

SPAGHETTI AGLIO OLIO 12.50
E PEPERONCINO  
Garlic, chilli, extra virgin olive oil & flat leaf parsley

PACCHERI ORTOLANA   14.50
Mushroom & vegetable ragu, tomato & flat leaf parsley

PACCHERI ARRABBIATA  14.25
Tomato, garlic & chilli sauce, flat leaf parsley

RAVIOLI ALLE MELANZANE   16.25
Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

LASAGNE 16.25
Slow cooked beef ragù, tomato, matured Italian cheese & basil

PIZZA NAPOLETANA

Experience the authentic taste of Naples with our own 'biga' dough created by our very own Master Baker, Davide Argentino. *Gluten free pizza base available.*

STAPLES OF NAPLES
- DAVIDE'S FAVOURITES -

When it comes to pizza, Davide is the true expert. So when he says a pizza is perfezione, you can be sure that it is utterly delicious...

GENOVESE  15.50

White base, braised beef & onion ragu, Pecorino Romano & flat leaf parsley

NAPOLETANA 15.50

White base, Italian sausage, friarielli, smoked provola & chilli

CALZONE NAPOLETANO 15.50

Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli

ORTOLANA   14.00
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese & fresh basil

DIAVOLA  15.50
San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley

PROSCIUTTO DI PARMA  16.75
White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano

MARGHERITA  14.00
San Marzano tomato, mozzarella, tomato & fresh basil

CAPRICCIOSA  15.50
San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives

FIORENTINA  15.50
San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese

SALSETTA 2.00 each
House dips

SPICY CALABRESE MAYO,
GARLIC AIOLI, HOT HONEY

SECONDI PIATTI

ORATA AL FORNO 29.75
Whole roasted sea bream, vine ripened tomatoes, Leccino olives, garlic & rosemary roast potatoes

TONNO ALLA GRIGLIA  27.00
Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon

BRANZINO  25.50
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

POLIPETTI ALLA LUCIANA  19.50
Neapolitan braised octopus stew, tomato, Leccino olives, capers, garlic, chilli & toasted sourdough

POLLO ALLA GRIGLIA  23.50
Boneless half chicken marinated & grilled, peperonata, basil pesto garlic & rosemary roast potatoes

POLPETTE PICCANTI  17.50
AL RAGU
Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

INSALATA TRICOLORE  14.75
Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

INSALATA CAESAR 16.75
Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing

MACELLERIA

We only serve the best. That's why we source all our grass fed Angus & Hereford beef from world class producers & farms across Argentina & The British Isles...

BISTECCA 29.25

Sirloin 275g

COSTATA 30.50

Ribeye 275g

FILETTO 38.00

Fillet 225g

Served with fries and your choice of sauce: Peppercorn or Blue Cheese

GNOCCHI DI PATATE

GNOCCHI CON RAGU DI SALSICCIA  15.75
Neapolitan sausage ragu, tomato, smoked provola & fresh basil

GNOCCHI ALLA CONTADINA   14.50
Mushroom, vegetable & tomato ragu, vegan mozzarella-style cheese, flat leaf parsley

 Vegetarian  Vegan  New Season Dishes

Allergens & Calories
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