

# To Share

## **Pane all'aglio V VE**

Artisanal bread with garlic oil add Mozzarella for £1.75

**£5.25**

## **Piccolo impasto V**

Basket of dough balls served with garlic butter

**£5.25**

## **Calamari Fritti**

Lightly battered and golden-fried squid, served with garlic mayo and lemon wedge

**£8.45**

## **Bianchetti**

Whitebait, soft and delicate inside. served with tartare sauce for a bold, creamy finish

**£7.50**

## **Zucchine Fritte V VE**

Crispy, golden-fried zucchini strips, lightly seasoned and served with a side of zesty aioli

**£5.95**

## **Traditionale Bruschetta V VE**

Freshly toasted rustic bread topped with ripe tomatoes, garlic, basil, and a drizzle of extra virgin olive oil

**£6.95**

## **Italian Meatballs**

Tender beef meatballs simmered in our rich, house-made tomato sauce.

**£9.50**

## **Fritti Misti**

**£25/£45**

A rustic mix of Italian fried bites – arancini, 'Nduja risotto balls, salt-cod croquettes, mozzarella sticks, Olive all'Ascolana, Tomino, Carbonara bites, and mac & cheese bites.

## **Antipasto Rustico**

**£22/£40**

A hearty selection of Italian cured meats, marinated olives, tender artichokes, and sun-dried tomatoes, served with freshly baked rosemary focaccia

## *Insalata*

### **Caprese Salad with Burrata V**

**£13.95**

Creamy burrata served with heirloom tomatoes, fresh basil, and a drizzle of extra-virgin olive oil and balsamic glaze

### **Insalata Cesare**

**£13.95**

Crisp romaine tossed in our house casere dressing, with Parmesan shavings, garlic-rubbed croutons, anchovies, and a soft-boiled egg Add chicken for £1.75

### **Avocado Prawns Salad**

**£14.95**

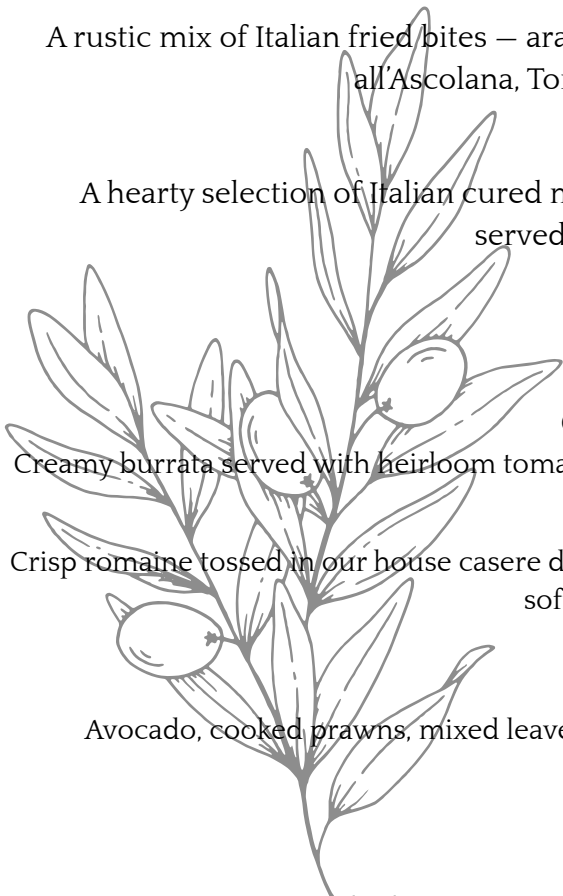
Avocado, cooked prawns, mixed leaves, cherry tomatoes, drizzle of extra-virgin olive oil and cocktail dressing

## **On the side £4.20**

House Salad

Fries

Rucola e Parmigiano



# Pasta

## Spaghetti alla Bolognese £15.95

Slow-cooked beef ragù simmered with tomatoes, red wine, and aromatic herbs

## Spaghetti Salmone £17.95

Linguini with fresh salmon, tossed in a light tomato and cream sauce, finished with herbs

## Spaghetti alla Carbonara £14.95

Classic pasta with crispy pancetta, creamy egg yolk sauce, pecorino Romano, and a touch of black pepper

## Penne Arrabiata VVE £14.95

Tomato sauce simmered with garlic, crushed red chili flakes & olives

## Penne Primavera V £14.95

Penne pasta tossed in a silky white sauce with sautéed shallots, zucchini, and sweet peas – creamy

# Pizza

## Margherita V £12.25

Nonna sauce, mozzarella cheese & fresh basil

## Quattro Stagioni £14.95

Nonna sauce, mozzarella cheese, ham, olives, mushrooms, artichokes ,

## Pepperoni £14.25

Nonna sauce, mozzarella cheese, pepperoni

## Quattro Formaggi V £14.95

Mozzarella cheese, goat cheese, gorgonzola, cheddar

## Vecchia Vegetariana V £14.95

Nonna sauce, mozzarella cheese, peppers, mushrooms, red onion ,aubergine, zucchini

## Suprema picante £14.95

Nonna sauce, mozzarella cheese, ham, pepperoni, beef, peppers, red onion, chilli

## Rialto £14.95

Nonna sauce, mozzarella cheese, three toppings of your choice

## Toppings £1.75

Chilli, Garlic, Olives, , Mushroom, Egg, Onion, Pineapple, Peppers, Artichokes, Capers, Anchovy, Rocket, Tuna, Ham, Chicken, Pepperoni, Beef, Nduja, Parma ham, Mozzarella, Ricotta Cheese, Goat Cheese, Gorgonzola Cheese

## Crust Dippers £1.00

Parmesan cheese, Ketchup, Mayo, Barbeque sauce, Mustard, Tartar sauce, Garlic butter, Garlic mayo, Sweet chilli sauce

# Mains

## Pollo Montecassino £17.95

Crispy, golden-breaded chicken breast with a spicy kick, topped with melted mozzarella and savoury Parma ham, served with fries and a fresh mixed salad

## Veal or Pork Parmigiana £18.95

Crispy breaded ,pork or tender veal escalope, smothered in rich house-made tomato sauce and topped with melted mozzarella and parmesan, served with a side of tomato sauce spaghetti

## Lasagna alla Nonna £14.95

Hand-layered sheets of pasta with slow-simmered beef ragù, creamy béchamel, and aged Parmigiano,

## Costata di Manzo alla Griglia 280 gr £25.25

Prime rib steak, grilled over flame—succulent, marbled, and full of bold flavour served with shaved parmesan, mushrooms, rocket & balsamic drizzle