

M E N U

Aperitivi

Negrini		£8.50
Winter Aperol Spritz		£8.95
Prosecco DOC	125ml	£6.50
VII Hills G&T	50ml	£10.75
Olive Nocellara (V, Ve) marinated sicilian olives		£4.00
Pane (V) focaccia, extra virgin olive oil, balsamic		£4.00

Antipasti

Arancini (V) mini rice balls, mozzarella, tomato sauce, truffle oil		£8.00
Burrata creamy burrata cheese, homemade fig chutney, toasted ciabatta		£9.00
Carpaccio fillet beef, crispy capers, horseradish mayo, pine nuts		£11.00
Insalata Barbabietola (V, Ve) beetroot salad, green beans, dried cranberries, bulgar wheat		£12.00
Anatra alla Contadina duck breast, red wine, broad beans, spinach, pancetta, redcurrants		£10.00
Bianchetti Fritti crispy whitebait, lemon mayonnaise		£8.50

Pizza

Pane all'Aglio (V) garlic bread: plain, tomato or mozzarella	£6.50	£7.50	£8.50
Margherita (V) tomato, mozzarella, fresh basil			£11.00
Siciliana tomato, mozzarella, nduja, chilli, black olives, oregano			£13.50
Avaiana tomato, mozzarella, parma ham, pineapple chutney, rocket, parmesan			£13.50
Fichi e Gorgonzola (V) tomato, mozzarella, fig, blue cheese, walnuts			£14.00
Pizza alla Premier tomato, mozzarella, chicken, sprouts, pancetta, stuffing, cranberries			£14.50
Vegeteriana (V, Ve) basil pesto, sunblushed tomato, wilted spinach, pine nuts			£12.50

Pasta

Mafaldine al Tartufo (V) mascarpone, black truffle, mushrooms			£17.00
Rigatoni con Salsiccia fennel sausage, tomato, parmesan shavings			£14.00
Ravioli Rossi (V, Ve) beetroot, vegetable & chickpea parcels, tendestem, hazelnuts			£14.00
Mafaldine con Coniglio slow-cooked rabbit, italian breadcrumbs			£14.00
Lasagne al Forno layered pasta, slow-cooked beef ragù, mozzarella			£14.00
Rigatoni Carbonara smoked pancetta, cream, egg			£14.00

Secondi

Stufato di Eglefino pan-fried cod supreme, mixed bean cassoulet, pancetta			£24.00
Branzino al Forno whole butterflied seabass, basil pesto, rocket			£23.00
Aragosta e Gamberoni half lobster, shell-on prawns, crispy whitebait			£32.00
Porchetta stuffed belly pork, garlic new potatoes, spinach, olive tapenade			£21.00
Salsiccia e Caponata sicilian fennel sausages, caponata, garlic new potatoes			£17.00
Filetto alla Griglia 10oz fillet steak, polenta mash, vine tomatoes, red wine jus			£26.00

Contorni

Insalata Panzanella (V, Ve) heritage tomato, red onion, black olives, croutons			£4.50
Insalata Rucola rocket & parmesan salad			£4.50
Cavoletti di Bruxelles pan-fried brussels sprouts, pancetta, aged balsamic			£4.50
Pane (V) ciabatta, butter			£4.00
Patatine Fritte (V, Ve) skin-on chips, sea salt			£4.00
Patatine con Tartufo (V) truffle & parmesan skin-on chips			£4.75

Dolci

Cannolo Siciliano (V) pastry shell, sweet ricotta, candied fruit, pistacchio			£6.50
Crema al Limone lemon cream dessert, violet jelly, meringue			£6.50
Panettone e Burro (V) panettone & butter pudding, clementine curd, vanilla ice cream			£6.50
Tiramisù di Bosco (V) forest fruits, savoiardi, mascarpone, cherry amaretto gel			£6.50
Budino al Cioccolato (V) mint chocolate pot, popping candy, chocolate soil			£6.50
Affogato al Caffé vanilla ice cream, espresso			£6.50

(please ask your server for our selection of italian liqueurs & coffee)

A 10% discretionary service charge will be added to your final bill.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

(V) Vegetarian (Ve) Vegan