CELEBRATION MENU

2 Courses 28 / 3 Courses 33

STARTERS

ZUPPA (V)
Please ask your server for today's soup.

COZZE AL POMODORINO GIALLO E SALICORNIA
Mussels cooked in a rich yellow tomato sauce, garlic and chilli, finished with samphire and served with garlic bread. (1,8,12)

ARANCINA SALSICCIA N'DUJA
Crispy saffron arancina filled with Italian sausage & 'nduja, served with a spicy parmesan fondue. (1,4,8)

FRITTURA DI PESCE (£3 supplement)
Crispy fried seafood with grilled polenta stick & rich crab bisque. (1,3)

BRUSCHETTA CLASSICA (V)
Toasted sourdough bread with roasted cherry tomatoes, caramelised onion gel, basil & pecorino crumble. (1,8)

BURRATA E PEPERONI (V)
Creamy burrata with piquillo red pepper cream, grilled mixed peppers & toasted almonds. (8,6)

SIDES

ROSEMARY FOCACCIA 7.5
Freshly baked focaccia with rosemary. (1)

ROASTED CHERRY TOMATO FOCACCIA 9.5
Freshly baked focaccia with roasted cherry tomatoes. (1)

KOFFMANN SKIN ON FRIES 5

SOURDOUGH BREAD 5

MIXED OLIVES 6.5

GARLIC BREAD (1,8) 5

CHEESY GARLIC BREAD (1,8) 6.5

MIXED SALAD 6

RUCOLA CON ZUCCA ARROSTO 8
Rocket, Grana Padano, toasted almonds & roasted butternut squash salad (8,6)

SPAGHETTI AL POMODORO 7
Spaghetti with a classic Napoli sauce. (1)

Should you suffer from any food allergies can you please inform your server.

Unfortunately we cannot guarantee that our kitchen will be free of peanut or nut traces.

Gluten free pasta is available upon request.

A 10% discretionary service charge is automatically applied to all bills

This menu will not be available on Mother's Day, Father's Day, Valentine's Day, During Easter, the Festive and Graduation period

List of allergens

1. Gluten
2. Celery
3. Crustaceans
4. Eggs
5. Fish
6. Nuts
7. Soy
8. Dairy
9. Mustard
10. Sesame
11. Sulphites
12. Molluscs
13. Peanuts
14. Lupin

MAINS

SPAGHETTI ARRABBIATA 2.0 (V)
Spaghetto Quadrato in a rich yellow tomato sauce, finished with fresh chilli gel and basil oil (1)

MEZZE MANICHE AL PESTO ROSSO (V)
Mezze Maniche pasta tossed in a creamy sun-dried tomato, toasted almond and parmesan pesto. (1,6)

GNOCCHI CULURGIONES (V)
Handmade Sardinian potato gnocchi made with Pecorino & garlic-infused olive oil, served with slow-cooked Napoli sauce & a basil and pecorino crumble. (1,8)

SPAGHETTI GAMBERI E LIMONE
Spaghetto Quadrato with prawns in a rich cherry tomato and crab bisque sauce, finished with chilli and fresh lemon zest. (1,3,11)

RISOTTO MILANESE
Creamy saffron risotto served with tender slow-cooked beef cheek. (8,11)

MEZZE MANICHE ALL'AMATRICIANA
Mezze Maniche pasta with a rich tomato sauce and crispy guanciale, finished with spicy Parmesan fondue. (1,8)

SALMONE (£3 supplement)
Fillet of Scotch salmon, served on a silky potato and saffron cream, finished with crispy spring onion nest. (5,8)

CONTROFILETTO (£6 supplement)
Scotch sirloin steak served with mixed mushrooms and our homemade rich red wine and jus reduction. (8,2,11)

PIZZA

MARGHERITA (V)
San Marzano base, parmesan cheese, fresh basil, fior di latte (1,8)

CICORIA E PEPERONI (V)
Yellow tomato base, grilled white chicory, mixed grilled peppers, chilli gel (1)

PROSCIUTTO E FUNGHI
Fior di latte base, cotto ham, roasted mixed mushrooms, spicy parmesan fondue and beef jus (1,8,2,11)

ADD ONS: VEG £1.50 CHEESE £2.50 MEAT £2.50

DESSERT

TIRAMISÙ
Classic Italian tiramisù with coffee-soaked savoiardi, mascarpone cream & cocoa. (1,4,8)

CANNOLO SCOMPOSTO
Deconstructed cannolo with chocolate crumble, sweet ricotta and orange zest (1,4,8)

DELIZIA AL CAFFÈ
Silky coffee cream paired with white chocolate crumble and amaretto powder (4,8,6)

GELATO
Two scoops of vanilla ice cream