

FOR THE TABLE

ROCK OYSTERS (GF)			
<i>Maldon rock oysters, fresh lemon, tabasco, and a shallot & Cabernet Sauvignon vinegar</i>			
2 oysters 19kcal	7.75	6 oysters 29kcal	18.95
GIARRAFFA OLIVES 167kcal (VE) (GF)			
<i>Large, green giarrafra olives</i>			
	4.25		

HAND-STRETCHED FLATBREAD	
<i>Garlic oil and rosemary 493kcal (VE) (GO)</i>	5.75
<i>Garlic and mozzarella 647kcal (V) (GO)</i>	6.75
HOUSE BREAD SELECTION 1124kcal (VE)	
<i>Home-baked rosemary focaccia, rosemary cracker bread, ciabatta, olive oil & balsamic vinegar. Perfect for sharing</i>	
	8.45

CREMA DI FORMAGGIO 298kcal (V)	
<i>Whipped ricotta and feta cheese, drizzled with blossom honey, served with rosemary cracker bread</i>	
	6.45
GRANELLO CHEESE TUILE 143kcal (V) (GF)	
<i>2 of our crispy baked pecorino tuiles</i>	
	3.45

ANTIPASTI

Starters

GAMBERI 470kcal	
<i>Large king prawns pan seared in garlic, chilli & parsley butter with ciabatta bread</i>	
	9.25
BURRATA 474kcal (V)	
<i>Italian cheese made from mozzarella & cream. Fresh figs & sugar cane molasses, served with our freshly-baked focaccia bread</i>	
	9.95

CALAMARI FRITTI 300kcal	
<i>Lightly dusted calamari with aioli dip</i>	
	8.75
FONDUTA DI FUNGHI 398kcal (V)	
<i>Mozzarella, porcini, chestnut and wild mushroom fondue served with ciabatta slices</i>	
	7.95
BRUSCHETTA 321kcal (VE)	
<i>Sliced ciabatta topped with cherry & plum tomatoes, basil, red onion and a flamed red pepper tapenade</i>	
	7.25
BRESAOLA CARPACCIO 205kcal (GF)	
<i>Cured beef, granello cheese, fresh rocket and balsamic glaze</i>	
	11.25

ANTIPASTO PERFECT FOR SHARING 733kcal per person	
<i>Selection of cured meats, home-baked focaccia bread, buffalo mozzarella, olives and grilled artichokes</i>	
	18.95
’NDUJA SPICED ARANCINI 394kcal	
<i>Sicilian-style rice balls coated in breadcrumbs, served with chorizo spiced mayo</i>	
	8.45
POLPETTE 327kcal (GF)	
<i>Italian meatballs with rich pomodoro sauce and basil dressing</i>	
	8.45
FILETTO DI ANCHOVY 274kcal	
<i>Anchovy fillets with crushed confit garlic, served with home-baked focaccia bread</i>	
	7.25

STONE BAKED SOURDOUGH PIZZA

ALL OUR PIZZAS ARE HAND STRETCHED AND UPON REQUEST, CAN BE MADE ON A GLUTEN FREE BASE	
MARGHERITA 845kcal (V) (GO)	
<i>Mozzarella, tomato and basil</i>	
	11.95
GIARDINO 1194kcal (VE) (GO)	
<i>Roasted peppers, courgette, red onions, artichoke, plant-based mozzarella cheese, toasted pine nuts, finished with a balsamic glaze</i>	
	14.75
TARTUFO FUNGHI 908kcal (V)	
<i>Chestnut, wild & piccolo mushrooms, mozzarella on a dolcelatte & truffle cream base, served with a porcini dip</i>	
	14.50
QUATTRO FORMAGGIO 1219kcal (V) (GO)	
<i>Melted mozzarella, dolcelatte cheese, topped with pecorino, torn buffalo mozzarella and fresh basil</i>	
	14.95
PARMA BUFFALO 1265kcal (GO)	
<i>Parma ham, rocket and topped with buffalo mozzarella</i>	
	16.95
FIORENTINA 941kcal (V) (GO)	
<i>Spinach, confit garlic cloves, black olives, fresh mozzarella and free-range egg</i>	
	13.95
PEPPERONI ’NDUJA 1336kcal (GO)	
<i>Ventricina salami, ’Nduja, pepperoni, roquito chilli drops and mozzarella</i>	
	16.45

ADDITIONAL TOPPINGS	
<i>Black olives 53kcal (VE) (GF) Fresh red chillies 3kcal (VE) (GF)</i>	
<i>Roquito chilli drops 45kcal (VE) (GF)</i>	
<i>Roasted red pepper 36kcal (VE) (GF)</i>	
<i>Dolcelatte 142kcal (V) (GF) ’Nduja 168kcal (GF)</i>	
<i>Pepperoni 268kcal (GF) Free-range egg 79kcal (V) (GF)</i>	
<i>Roast chicken 115kcal (GF)</i>	
<i>Buffalo mozzarella 339kcal (V) (GF) Parma ham 138kcal (GF)</i>	
	3.25

SIDES

FRIES 194kcal (GF)	
<i>Skin-on potato chips with Maldon sea salt</i>	
	4.50
TOMATO AND ONION SALAD 107kcal (VE) (GF)	
<i>Plum tomatoes, red onion and fresh basil drizzled with basil oil</i>	
	4.50
ZUCCHINI FRITTI 374kcal	
<i>With our chorizo mayo dip</i>	
	5.95
PECORINO TRUFFLE FRIES 515kcal (V) (GF)	
<i>House fries seasoned with pecorino cheese and black truffle oil</i>	
	5.25
ROCKET AND GRANELLO CHEESE SALAD 86kcal (V) (GF)	
<i>Wild rocket leaves topped with Granello cheese and balsamic dressing</i>	
	4.50
FRIED GNOCCHI 288kcal (V)	
<i>With sage and pecorino cheese</i>	
	4.50
THYME-ROASTED BABY POTATOES 263kcal (V) (GF)	
	4.50

PASTA & RISOTTO

RIGATONI SICILIANA 588kcal (VE) (GO)	
<i>Baby tomatoes & capers, in a garlic & chilli tomato sauce, drizzled with basil oil</i>	
	12.25
RISOTTO VERDE 451kcal (VE) (GF)	
<i>With samphire, pea & mint</i>	
	13.75
RIGATONI TARTUFO 749kcal (V)	
<i>Wild & piccolo mushrooms in a porcini & mascarpone cheese sauce with Italian black truffle</i>	
	14.35
SPAGHETTI CARBONARA 964kcal (GO)	
<i>Classic egg yolk & cream sauce with pecorino cheese, smoked crispy pancetta and black pepper</i>	
	15.75
LINGUINE AI GAMBERONI 726kcal (GO)	
<i>King prawns in a baby tomato, garlic, chilli and white wine sauce, drizzled with extra virgin olive oil</i>	
	17.45

LINGUINE BOLOGNESE 675kcal (GO)	
<i>Drizzled with basil oil</i>	
	14.75
RAVIOLI DI CARNE 573kcal	
<i>Handmade veal & beef filled ravioli parcels with piccolo mushrooms, in a rich porcini mushroom sauce, drizzled with black truffle oil</i>	
	19.45
SPAGHETTI LOBSTER 738kcal (GF)	
<i>Rock lobster tails, served with spaghetti in a light tomato bisque, cherry tomatoes and fresh lemon</i>	
	31.25
DOLCELATTE GNOCCHI 894kcal (V)	
<i>Creamy spinach, dolcelatte cheese & walnuts</i>	
	15.75
HAND-MADE RICOTTA & SPINACH TORTELLONI 570kcal (V)	
<i>In sage butter sauce, finished with shaved cheese</i>	
	17.95

SECOND

POLLO MILANESE 898kcal	
<i>Chicken breast lightly breaded, served with fries & a truffle sauce</i>	
	16.95
POLLO CAESAR SALAD 590kcal	
<i>Baby gem lettuce, roasted chicken, focaccia croûte, anchovies, caesar dressing with one of our cheese tuiles</i>	
	14.25
AMALFI BURGER 708kcal	
<i>100% beef 6oz patty, with baby gem lettuce, smoked chorizo mayonnaise, crispy chorizo and fries</i>	
	16.50
Upgrade to Pecorino truffle fries 515kcal	
	0.75

LEMON & THYME BAKED SEA BREAM 589kcal (GF)	
<i>With buttered samphire and thyme-roasted potatoes</i>	
	18.25
PORCHETTA 788kcal (GF)	
<i>Pan-seared porchetta with roasted red onion & salsa Verde, served with thyme-roasted potatoes</i>	
	24.95

Seasonal specials

ASK US ABOUT OUR SEASONAL ITALIAN-INSPIRED SPECIALS

DESSERTS

There’s always room

ITALIAN CHOCOLATE FONDANT 696kcal (V)	
<i>Soft centred warm chocolate sponge, served with pistachio gelato and toasted pistachio nuts</i>	
	7.45
MANGO AND PISTACHIO BUDINO 378kcal (VE)	
<i>Mango sorbet with toasted pistachios and plant-based vanilla gelato rolled in lemon polenta crumb, served with a warm chocolate sauce</i>	
	7.45
GELATO / SORBET 200kcal (V) (GF)	
<i>3 balls of gelato or sorbet, ask your server for today’s flavours</i>	
	5.75

DOLCE SORRENTO 423kcal (V)	
<i>Our take on the classic cheesecake, fresh passion fruit, Madagascan vanilla, and lemon on an Amaretti biscuit crumb</i>	
	7.45
TIRAMISU 514kcal (V)	
<i>Classic layer of coffee liqueur, sponge and mascarpone cream finished with cocoa, served with a rich coffee syrup</i>	
	7.45
SALTED CARAMEL CHOCOLATE POT 433kcal (V) (GF)	
<i>Dark chocolate ganache, Maldon sea salted caramel sauce, whipped cream and flaked chocolate</i>	
	7.45



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (VO) VEGAN ON REQUEST (GO) GLUTEN FREE ON REQUEST

All information correct at time of printing. For live allergen and calorie information please scan the QR code

Dishes/drinks may contain items not mentioned in the menu descriptors. If you suffer from nut or other allergies, please ask your server for more information. All dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour etc) are commonly used and we therefore cannot guarantee our dishes will be free from traces of these products. Adults need around 2000 kcal a day. Olives may contain stones. Chicken and fish may contain bones. Please clearly let your server know you want a gluten free, vegetarian or vegan option. *Approx weight uncooked.

AMALFI

RISTORANTE