



## CICCHETTI

<b>Bread selection VG</b> Homemade selection of sourdough bread and focaccia	5.50
<b>Olive di nocellara VG GF</b> Nocellara olives	4.50
<b>Arancini alla Ligure</b> Pesto risotto, seasonal greens & mozzarella arancini, with saffron mayo	8.00
<b>Crocchetta di cavolfiore V</b> Cauliflower and cheese croquettes, with homemade chilli jam	8.00
<b>Pollo fritto alla Toscana</b> Our Italian style chicken thigh bites, tossed in a spicy honey 'nduja sauce	8.00
<b>Zucchini fritti V</b> Our signature thinly hand cut lightly floured and deep fried zucchini	7.00



## PER INIZIARE

<b>Bruschetta all'Italiana</b> Bruschetta with red Datterino tomatoes, Scottish buffalo mozzarella and homemade green pesto	9.50
<b>Burrata e Caponata V</b> Fresh Apulian Burrata with sweet and sour mixed vegetables	11.50
<b>Insalata di Granchio</b> Fresh Scottish crab with avocado mousse, apple and crostini	13.50
<b>Capasante 'nduja GF</b> Diver scallops with 'nduja, salsa verde and Amalfi lemon	13.00
<b>Calamari fritti</b> Lightly floured deep fried fresh squid with homemade saffron mayo	11.50
<b>Gamberi in guazzetto GF*</b> King prawns cooked in a fresh tomato, basil, capers and olive broth, garnished with paprika crumbled bread	13.50
<b>Polpette e burrata</b> Beef, lamb & pork meatballs in a spicy tomato sauce, topped with Apulian Burrata cheese	11.50
<b>Fritto misto</b> Fresh market fish selection lightly floured and deep fried, served with homemade saffron mayo and chilli jam	16.50pp
<b>I fritti</b> Selection from our "Cicchetti" Arancini alla Ligure, Crocchetta di cavolfiore and Pollo fritto, Served with homemade saffron mayo and chilli jam	9.00
<b>Battuta di manzo GF*</b> Fillet of beef tartare, with capers, anchovy dressing, fruit mustard and carasau	17.50
<b>Vitello tonnato GF</b> Scottish veal with homemadetuna sauce, capers and pickled vegetables. Served cold	14.50



## FOCACCIA

<b>Sea salt &amp; rosemary V VG</b>	6.50
<b>Wild garlic &amp; extra virgin olive oil V VG</b>	6.50
<b>Wild garlic and chilli oil V VG</b>	6.50
<b>Wild garlic butter &amp; Grana Padano cheese</b>	8.50
<b>Apulian burrata cheese, rocket &amp; Parma ham</b>	14.50




## SALUMI

<b>Il Nostro Taglieri GF</b> Selection of our finest charcuterie, cheeses, breads and vegetables	15.00pp
<b>Prosciutto di Parma DOP (24 mesi) GF</b> 24 month cured Parma ham	9.50
<b>Spianata Calabrese GF</b> Spicy Calabrian salami	6.50
<b>Capocollo Banca di Roma GF</b> Chef Giuseppe Cafaro's homemade Italian dry-cured pork neck	9.50
<b>Porchetta GF</b> Homemade thinly sliced slow roasted pork belly	8.50



## CRUDO

<b>Tonno tartare GF</b> Fresh tuna tartare, served with lemon dressing and an avocado mousse	14.50
<b>Qstriche GF</b> Fresh Scottish oysters, choose from: *Balsamic and shallot *Ponzu (soy) and fresh ginger *Cucumber, apple cider vinegar & homemade mustard seeds	x2 9.00 x4 15.00 x8 27.00 x12 39.50



# FISH

---

**PIRA OVEN**  
All our fish are grilled to order in our Pira Charcoal Oven and served with either a Salsa Verde or Salmoriglio sauce and your choice of skin-on fries, buttered mash or spring salad

---

**Astice alla griglia GF**  
Fresh Scottish lobster with salt water samphire  
**Half 29.50 Whole 49.50**

---

**Basso di pietra GF**  
Stone bass, with saffron and a seafood guazetto  
**24.00**

---

**Salmone grigliato GF**  
Scottish fillet of salmon lightly cured with lemon & dill  
**18.50**

---

**Gamberi marinati GF**  
Green herb & fresh chilli marinated king prawns  
**22.50**



## CHEF'S SELEZIONE

<b>Parmigiana di melanzane V</b> Oven baked layers of aubergine and mozzarella in a rich tomato sauce	13.50
<b>Suprema di pollo GF</b> Chicken supreme with buttered mash in a wild mushroom and mascarpone sauce	22.50
<b>Costolette di Agnello Impanate</b> Breaded Lamb Chops, served with a seasonal salad, herb butter potatoes and saffron mayo	26.50
<b>Merluzza in crosta</b> Green herb crust Scottish cod fillet, served with a cherry tomato, Taggiasche olive and caper guazzetto broth	23.50



## PASTA E RISOTTO

All of our pasta & risotto can be made gluten-free apart from our Tortelli & Lasagne Verde.

<b>Paccheri della casa V VG*</b> Our signature fresh paccheri in a tomato, aubergine and burrata cheese sauce	15.00
<b>Paccheri salsiccia e funghi</b> Fresh paccheri with wild mushroom and Chef Giuseppe's Italian sausage ragù, with freshly shaved winter truffle	23.50
<b>Fettuccine carbonara</b> Fresh fettuccine with egg yolk, black pepper, crispy guanciale and lots of Pecorino cheese	17.50
<b>Pappardelle al Ragù di Cervo</b> Fresh pappardelle in our slow cooked venison ragù	19.50
<b>Fettuccine Frutti di Mare</b> Fresh fettuccine with mussels, clams, prawns, squid, scallops in a garlic, chilli and cherry tomato sauce	25.00
<b>Tagliolini al Granchio</b> Fresh tagliolini with fresh Scottish crab, dill, fresh chillies and lemon zest	23.50
<b>Tonnarelli cacio e pepe</b> Fresh tonnarelli, pecorino cheese, black pepper, topped with freshly shaved winter truffle	22.50
<b>Tagliolini all' astice</b> Fresh tagliolini with Scottish lobster, cherry tomato sauce and fresh chillies	39.50
<b>Risotto e tartufo</b> Risotto cooked with parmesan, Amantata sparkling wine and freshly shaved winter truffle	22.50
<b>The one &amp; tortelli</b> Hand shaped fresh tortelli stuffed with Burrata cheese and 'Nduja in a brown butter sage sauce topped with toasted hazelnuts	18.50
<b>Lasagne verde</b> Fresh spinach egg pasta layered 7 times with a rich beef ragu and bechamel topped with a Grana Padano fondue	18.50
<b>Pappardelle aglio olio peperoncino e gamberi</b> Fresh pappardelle with king prawns in a spicy 'nduja tomato sauce.	21.50

**La gran carbonara (For 2)** Fresh fettuccine served at the table in a whole round of Pecorino, crispy guanciale, egg yolk, black pepper and lots of Pecorino cheese **21.50pp**



## PIZZA

Thin crust Roman style pizza made with a 48hr proven sourdough.

<b>Margherita V</b> San Marzano tomato sauce, Fiordilatte, and fresh basil	12.00
<b>Mammargherita di bufala V</b> San Marzano tomato sauce, Fiordilatte, mozzarella di bufala, and fresh basil	14.50
<b>The Calabrian fire</b> San Marzano tomato sauce, Fiordilatte, Spianata Calabrese salami, spicy 'nduja, peppers, fresh chillies and EVOO	15.50
<b>Troppo forte</b> Four cheeses, black cabbage, hazelnut and spicy 'nduja honey	16.50
<b>Parma</b> San Marzano tomato sauce, Fiordilatte, 24 month cured Parma ham and EVOO.	16.50
<b>Giuseppe's Italian sausage</b> San Marzano tomato sauce, wild broccoli, chef Giuseppe Cafaro's homemade Italian sausage, and EVOO	15.00
<b>Puglia V</b> Fiordilatte, wild broccoli, Burrata Pugliese cheese, fresh red chilli pepper and EVOO	16.50
<b>Porchetta</b> Smoked Scamorza cheese, Fiordilatte, homemade pork belly, rosemary butter potatoes and tuna sauce	15.00
<b>Tartufona</b> Fiordilatte, Porcini mushrooms and lots of freshly shaved winter truffle	22.50



## CONTORNI

<b>Fries with fresh truffle and Grana Padano cheese</b>	9.50
<b>Buttered mash with fresh truffle</b>	9.00
<b>Fries VG</b>	6.00
<b>Buttered mash V GF</b>	5.00
<b>Mixed leaf salad VG GF</b>	6.00
<b>Roasted seasonal vegetables</b>	7.50
<b>Sautéed black cabbage with garlic and chilli V GF</b>	7.50
<b>Fries &amp; Padron peppers V VG</b>	7.50



# MEAT

---

**PIRA OVEN**  
All meats are grilled to order in our Pira Charcoal Oven

**Grigliata mista GF\***  
Scottish Angus beef ribeye, chef Giuseppe's homemade Italian sausages, spicy marinated lamb chops, served with sautéed potatoes, spring salad and your choice of sauce  
**For 2 59.50**

---

**Filetto di manzo GF\***  
30 days aged Scottish Angus beef fillet. Served with skin-on fries, buttered mash or spring salad and your choice of sauce  
**200g 35.00 / 300g 50.00 / 400g 60.00**

---

**Costata di manzo GF\***  
30 days aged Scottish Angus beef ribeye. Served with skin-on fries, buttered mash or spring salad and your choice of sauce  
**300g 40.00 / 400g 50.00 / 500g 60.00**

---

**Filetto di cervo GF**  
Scottish Venison fillet, served with mash potatoes, winter vegetables and a blueberry magliocco wine jus  
**250g 39.50**

---

**SALSE 3.50**

**Peppercorn & brandy GF**  
**Porcini mushroom & thyme GF**  
**Salsa verde**  
**Blueberry Magliocco wine jus GF**  
**Blue cheese V GF**



## DESSERTS

With suggested dessert wine pairings.

<b>Gelato mantecato (Serves 2) V GF*</b> Fiordilatte soft ice cream served with a selection of sauces & toppings <b>Castello del Poggio, Moscato d'Asti</b>	19.50 6.00
<b>Torta al Mirtillo V</b> Italian baked blueberry cheesecake with vanilla mascarpone & blueberry coulis <b>Vin Santo del Chianti, Castello d'Albola, Toscana</b>	9.00 11.00
<b>Panettone Tiramisú al Marsala V</b> Our classic panettone tiramisú with marsala & coffee infused savoiardi <b>Marsala Vergine Riserva, Curatolo Arini, Sicilia</b>	9.50 8.50

<b>Signature Roma celebration cake V</b> Our signature homemade chocolate sponge layered with vanilla and chocolate custards, topped with a dark chocolate glaze and raspberries. (Available in different sizes for that special occasion) <b>Recioto della Valpolicella, Giovanni Allegrini, Veneto</b>	10.00 12.00
<b>Tronchetto al cioccolato V GF</b> Chocolate & Vanilla Cream Tronchetto <b>Vin Santo</b>	8.00 6.50
<b>Millefeuille alla crema V</b> Mille-feuille layered with vanilla Chantilly cream and a mixed berry coulis <b>Passito di Pantelleria, Pelleggrino, Sicilia</b>	9.50 6.00
<b>Ananas arrosto V</b> Roast pineapple with cinnamon, maraschino and lime sorbet <b>Primis Spumante Metodo Classico Extra Brut</b>	8.50 7.50
<b>Bailey's Irish Cream soft serve ice cream V</b> (contains alcohol)	7.00
<b>Homemade lemon sorbet VG GF</b>	6.50

V=Vegetarian VG=Vegan GF=Gluten Free GF\*=Gluten Free available  
Please inform your server of any allergies or intolerances before placing your order.