

PER INIZIARE

Arancini alla ligure V Breaded and fried balls of pesto risotto, green beans, peas and mozzarella with a saffron mayo	9.00
Lasagna frita Breaded fresh spinach egg pasta lasagne with a rich beef ragu, topped with a Grana Padano fondue and deep fried	11.50
Bruschetta burrata e pomodori secchi V Toasted bread topped with fresh burrata cheese and sundried tomatoes	9.50
Crostino burro e acciughe Toasted bread topped with fresh butter and anchovies	8.50
Calamari fritti Lightly floured & deep fried fresh squid with homemade saffron mayo	11.50
Burrata con indivia rossa e gialla Fresh Apulian buratta cheese with red and yellow chicory, orange segment, balsamic dressing and a celery cress	10.50
Gamberi tempura King prawns in our tempura batter served with our homemade chilli jam	12.50
Polpette e burrata Beef, lamb, pork meatballs in spicy tomato sauce, topped with Apulian burrata cheese	11.50
Fritto misto Fresh market fish selection, lightly floured and deep fried served with homemade saffron mayo and chilli jam	16.50pp
Capesante 'nduja GF* Diver scallops with 'nduja, salsa verde and Amalfi lemon	13.50
Fiore di zucca V GF Courgette flowers filled with ricotta cheese, lemon, Grana Padano cheese, broad beans and peas served with homemade saffron mayo	11.50
Battuta di wagyu GF* Wagyu fillet tartare, with capers, anchovy dressing, fruit mustard and carasau bread	22.50

Olive di nocellara VG GF 4.50 Nocellara olives
Zucchini fritti V 7.50 Our signature thinly cut, lightly floured and deep fried zucchini

FOCACCIA

Sea salt & rosemary VG	7.00
Wild garlic & extra virgin olive oil VG	7.00
Wild garlic and chilli oil VG	7.00
Wild garlic butter and Grana Padano cheese V	9.00

SALUMI

Prosciutto Parma GF (24 month) 24 month cured Parma ham	9.50
Capocollo Banca di Roma GF Chef Giuseppe's homemade Italian dry-cured pork neck	9.50
Porchetta GF Thinly sliced homemade slow roasted pork belly	9.50

CRUDO DI PESCE

Tartare di gamberi, burrata e caviale con crostino di patate GF King prawns tartare with burrata cheese and caviar served on a bed of potato croutons	22.50
Tonno tartare avocado e mango GF* Fresh tuna tartare served with lemon dressing, avocado mousse and fresh mango	16.50
Ostriche GF Fresh Scottish oysters, choose from: *Balsamic and shallot *Ponzu (soy) and fresh ginger *Cucumber, apple cider vinegar & homemade mustard seeds	x2 9.00 x4 16.00 x8 30.00

DA DIVIDERE TO SHARE

Branzino sotto sale Wild whole sea bass in a salt and herb crust, served with a seasonal salad and herb potatoes	49.50
Risotto con aragosta e caviale GF Fresh Scottish lobster and caviar risotto	35.50pp
Cotoletta alla milanese (for 2) Breaded veal outlet, served with a seasonal salad and roast potatoes	49.50

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

PRIMI

Paccheri della casa V VG* Fresh paccheri in a tomato, aubergine and burrata cheese sauce	16.50
Cavatelli salsiccia e funghi Fresh cavatelli with wild mushroom and chef Giuseppe's Italian sausage ragu'	18.50
Fettuccine carbonara Fresh fettuccine with egg yolk, black pepper, crispy guanciale and lots of pecorino cheese	17.50
Fettuccine wagyu bolognese Fresh fettuccine in our signature wagyu bolognese	21.50
Paccheri frutti di mare Fresh paccheri with mussels, clams, prawns, squid, scallops in a garlic, chilli and cherry tomato sauce	24.50
Tonnarelli ai tre pomodori V Fresh tonnarelli in a red and yellow Datterini tomato sauce	17.50
Gnocchi vongole e bottarga Homemade potato gnocchi served in a garlic sauce topped with bottarga	18.50
Tonnarelli cacio e pepe V Fresh tonnarelli, Pecorino cheese cream and black pepper	18.50
Tagliolino all'astice Fresh tagliolini with Scottish lobster, cherry tomato sauce and fresh chillies	39.50
Risotto e zafferano e asparagi V Parmesan, saffron and asparagus risotto	19.50
The one & tortelli Hand shaped fresh tortelli stuffed with burrata cheese, 'nduja in a brown butter and sage sauce topped with toasted hazelnuts	19.50
Lasagna verde Fresh spinach egg pasta layered 7 times with a rich beef ragu and bechamel topped with a grana padano fondue	19.00
Pappardelle asparagi e gamberi Fresh pappardelle with king prawns and asparagus	21.50
Parmigiana di melanzane V Oven baked layers of aubergine and mozzarella in a rich tomato sauce	16.00

CONTORNI

Fries VG	6.50
Mixed leaf salad VG GF	6.00
Roasted seasonal veg VG GF	8.00
Fries & padron peppers VG	9.00
Spinach with garlic & chilli VG GF	7.50
Buttered mash V	6.00
Zucchini fritti V	7.50

Please inform your server of any allergies or intolerances before placing your order.
V =Vegetarian / VG =Vegan / GF =Gluten Free
GF* =Gluten Free available
A discretionary 12.5% service charge is added to your bill, shared between our team.

PIZZA

Margherita V Tomato sauce, fiordilatte and fresh basil	13.00
Mamma Margherita V Tomato sauce, fiordilatte, mozzarella di bufala and fresh basil	16.00
Calabria Tomato sauce, fiordilatte, spianata calabrese salami, spicy 'nduja, peppers, fresh chillies & evoo	17.50
Tartare di gamberi e caviale Fiordilatte baked in the oven then topped with fresh burrata cheese, king prawn tartare and caviar	27.50
Parma Tomato sauce, fiordilatte,24 month cured parma ham and evoo	17.50
Salsiccia, patate e parmigiana Fiordilatte, chef Giuseppe's homemade Italian sausage,roast potatoes and a tomato and aubergine parmigiana cream	18.00
Puglia V Fiordilatte, wild broccoli, burrata Pugliese cheese, fresh red chilli pepper and evoo	17.50
Siciliana V Tomato sauce, fiordilatte, fresh basil, fried aubergine and salted ricotta	16.50
Tartufo e funghi V Fiordilatte, truffle cream and wild porcini mushrooms	16.50
Ricotta piccante Tomato and spicy 'nduja sauce, fiordilatte, fresh ricotta cheese,spianata calabrese salami and chilli oil	18.50

PESCE

PIRA OVEN All our fish are grilled to order in our Pira Charcoal Oven
Astice alla griglia Half 29.50 Whole 49.50 Fresh Scottish lobster, served with a salmoriglio sauce and a Catalana salad GF
Rombo in crosta di patate croccanti 24.50 Turbot guazzetto topped with a potato crisp GF
Merluzzo nero di liquirizia 24.50 Black cod marinated in liquorice, served with an onion jam, baby gem and crispy purple potatoes GF
Salmone grigliato con crema di piselli e salsa verde 22.50 Scottish salmon fillet lightly cured and grilled served with a pea cream, green herb sauce and salmon caviar. GF*

CARNE

PIRA OVEN All meats are grilled to order in our Pira Charcoal Oven	
Galletto nduja miele limone e pangrattato	27.50
Poussin chicken coated in breadcrumbs with a 'nduja honey and lemon. served with seasonal salad and herb potatoes	
Filetto d'agnello con carciofi e salsa magliocco	39.50
Roast cannon of Scottish lamb served with buttered mash, artichokes, baby gem and magliocco wine jus	
Filetto di manzo	47.50
30 day aged 9oz Scottish beef fillet served Served with buttered mash, asparagus and magliocco wine jus	
Costata di manzo	39.50
30 day aged 9oz Scottish beef ribeye. served Served with buttered mash, borettane onion gravy and land cress	

SALSE

Peppercorn & brandy V GF	3.50
Porcini mushroom & thyme V GF	3.50
Salsa verde	3.50
Magliocco wine jus V GF	3.50
Blue cheese V GF	3.50