



OSTRICHE

Ostriche GF Fresh Scottish oysters, choose from:
Balsamic and shallot
Ponzu (soy) and fresh ginger
Cucumber, apple cider vinegar and mustard seeds
x2 9.00 x4 16.00 x8 30.00



PER INIZIARE

Tartare di salmone GF*

Fresh salmon tartare with avocado mousse and Amalfi lemon dressing **16.50**

Tartare di manzo GF

Scottish beef fillet tartare served with crispy curly lettuce, pears, goats cheese, blueberries and walnuts with an apple vinegar dressing **19.50**

Arancini gamberi e 'nduja

Breaded and fried balls of risotto, king prawn, mozzarella & 'nduja with a spicy mayo **11.50**

Arancini alla ligure V

Breaded and fried balls of pesto risotto, green beans, peas and mozzarella served with a saffron mayo **9.00**

Lasagne frita

Fresh spinach egg pasta lasagne, filled with rich beef ragu, breaded and fried, topped with Grana Padano fondue, tomato sauce and pesto **11.50**

Burrata e pomodori antichi V GF*

Fresh Apulian burrata with heritage tomatoes, crushed bread sticks and a grape must dressing **11.50**

Bruschetta peperoni arrosto e straciatella V*

Toasted bread topped with roasted red peppers, straciatella cheese & anchovies **11.00**

Bruschetta tri colore V VG*

Toasted bread topped with fresh burrata cheese, cherry tomatoes and homemade pesto **9.50**

Bruschetta gamberi e cavalo nero

Toasted bread topped with king prawns, fresh chillies & garlic sautéed black cabbage **12.50**

Calamari fritti

Lightly floured and deep fried fresh squid served with homemade saffron mayo **11.50**

Gamberi tempura

Tempura battered king prawns served with our homemade chilli jam, crispy purple potatoes and crispy sage **12.50**

Polpette e burrata

Beef, lamb & pork meatballs in spicy tomato sauce, topped with Apulian burrata cheese **11.50**

Capesante scottate GF*

Scallops with pancetta, buttered mash, salsa, 'nduja & Amalfi lemon dressing **13.50**

Insalata di pollo GF V* VG*

Chopped roasted chicken breast marinated in lemon juice, baby spinach, sweet plums, chicory, roasted hazelnuts, creamy brie with mustard & fresh yogurt dressing **12.50**

Antipasto all'italiana GF*

Selection of cured Italian meats and cheeses, served with an 'nduja bruschetta and pickled vegetables **17.50**

Olive di nocellara VG GF

Nocellara olives **4.50**

Zucchini fritti V

Our signature thinly cut, lightly floured & deep fried zucchini **7.50**



PRIMI

La gran carbonara

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**

Paccheri della casa V VG*

Fresh paccheri in a tomato, aubergine and burrata cheese sauce **16.50**

Creste di gallo piccante

Fresh creste di gallo in a creamy tomato, 'nduja, primi franciacorta and pecorino spicy sauce **19.00**

Fettuccine carbonara

Fresh fettuccine with egg yolk, black pepper, crispy guanciale and lots of pecorino cheese **17.50**

Pappardelle con ragù di agnello

Fresh pappardelle cooked with our lamb ragù, mint and pecorino cheese **19.50**

Paccheri frutti di mare

Fresh paccheri with mussels, clams, prawns, squid, and scallops in a garlic, chilli & cherry tomato sauce **24.50**

Tonnarelli ai tre pomodori V

Fresh tonnarelli in a red and yellow Datterini tomato sauce **17.00**

Tagliolini al tartufo V

Fresh tagliolini cooked in a butter sauce topped with freshly shaved black truffle **19.50**

Tonnarelli cacio e pepe V

Fresh tonnarelli with Pecorino cheese cream and black pepper **18.50**

Tagliolini all'astice

Fresh tagliolini with Scottish lobster, cherry tomato sauce and fresh chillies **39.50**

Risotto alla capesante

Risotto with scallops, tomato concassé and lemon zest **22.50**

The one & tortelli

Hand shaped fresh tortelli stuffed with 'nduja, burrata and ricotta cheeses in a brown butter & sage sauce topped with toasted hazelnuts and balsamic glaze **19.50**

Lasagna verde

Fresh spinach egg pasta layered 7 times with rich beef ragu and bechamel served with a Grana Padano fondue **19.00**

Pappardelle gamberi, 'nduja e verdura

Fresh pappardelle with king prawns, broccoli and leeks in an 'nduja, anchovy & garlic sauce **21.50**

Parmigiana di melanzane V

Oven baked layers of aubergine with mozzarella, Grana Padano & basil in a rich tomato sauce **17.00**

Ravioli di cervo

Fresh ravioli stuffed with venison served on a smoked black cabbage cream sauce **19.50**



PESCE

PIRA OVEN: All our fish are grilled to order in our Pira Charcoal Oven

Astice alla griglia GF

Fresh Scottish lobster served with samphire, catalana salad and balsamic dressing
Half **29.50** Whole **49.50**

Salmonе grigliato su crema di spinaci GF

Fresh Scottish salmon served with creamed spinach, caviar and a side of your choice **26.50**

Filetto di branzino GF

Pan-fried sea bass served with spinach and cherry tomatoes **24.50**

Sogliola con verdure di stagione GF

Fresh Lemon sole baked in the oven, served with mixed seasonal veg **26.50**

Fritto misto

Market fresh fish selection, lightly floured and deep fried served with homemade saffron mayo and chilli jam **24.50**



CARNE

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

Costata di manzo GF

30 day aged 12oz Scottish beef ribeye, served with your choice of sauce and contorni **39.50**

Filetto di manzo GF

30 day aged 9oz Scottish beef fillet, served with your choice of sauce and contorni **45.50**

Pollo con nduja e miele GF

Chicken breast supreme topped with an 'nduja honey & lemon sauce served with roasted seasonal vegetables & potatoes **27.50**

Pollo funghi e mascarpone GF

Chicken breast supreme topped with a wild mushroom & mascarpone sauce served with buttered mash **27.50**

Porchetta arrosto GF

Homemade slow roasted pork belly served with roasted potatoes, sautéed garlic & chilli black cabbage & gremolata sauce **25.50**

Stinco di agnello GF

Scottish lamb shank with gravy, buttered mash, sautéed fresh chillies & garlic black cabbage **29.50**

Pollo alla parmigiana (serves 2) 45.50

Pan-fried breaded chicken breasts topped with melted mozzarella and tomato sauce, served with two sides of your choice

SALUMI E FORMAGGI

Prosciutto Parma GF

24 month cured Parma ham **9.50**

Selection of cheeses 12.50



SALSE

Peppercorn V GF 3.50

Porcini mushroom & thyme V GF 3.50

Salsa verde 3.50

Magliocco wine jus V GF 3.50

Blue cheese GF 3.50



CONTORNI

French fries V 6.50

Truffle fries V 9.50

Sweet potato fries V 6.50

Mixed leaf salad VG GF 6.00

Roasted seasonal veg VG GF 8.00

Padron peppers V 9.00

Buttered mash V 6.00

Lemon & lime mash V 6.00

Zucchini fritti V 7.50

Garlic & fresh chilli sautéed black cabbage VG GF 7.50



PIZZA

THIN AND CRISPY ROMAN STYLE PIZZA

Margherita V

Tomato sauce, mozzarella, grated parmesan, basil, evoo **14.00**

Mamma Margherita V

Tomato sauce, buffalo mozzarella, basil, grated parmesan, evoo **17.00**

'Nduja

Tomato & nduja sauce, Spianata Calabrese salami, mozzarella, fresh ricotta, basil **18.50**

Piccante

Tomato sauce, fiordilatte mozzarella, Spianata Calabrese salami, spicy honey, grated parmesan **17.50**

Parma

Tomato sauce, burrata, 24 month aged Parma ham, black olive powder, basil, evoo **18.50**

Capricciosa Roma

Tomato sauce, burrata, 24 month-aged Parma ham, fried egg, roasted artichokes, mushrooms, black olive powder, basil, evoo **19.50**

Pollo

Chicken, tomato sauce, fiordilatte mozzarella, spicy honey, pesto **19.50**

Carbonara

Guanciale, carbonara sauce, pecorino cheese, black pepper **17.50**

Nerano

Zucchini sauce, mozzarella, smoked pancetta, fried zucchini, basil, grated parmesan **18.50**

Ortolana V

Zucchini sauce, mozzarella, yellow & red datterini tomatoes, zucchini, peppers, broccoli, fresh mint **18.50**



FOCACCIA

Sea salt & rosemary VG 7.50

Garlic & extra virgin olive oil VG 7.50

Garlic & chilli oil VG 7.50

Garlic butter & Grana Padano cheese 9.00

Parma ham, buffalo mozzarella & balsamic glaze 14.50



SIGNATURE FOCACCIA

Arrabbiata VG

Homemade garlic sauce and chilli threads **8.50**

Marinara VG

Slow cooked tomato sauce, homemade garlic sauce, oregano, black olive powder, basil and evoo **8.50**

Truffle V

Butter sauce, fresh black truffle and parmesan cheese **13.50**

Parma

Burrata, 24 month-aged parma ham, pesto, evoo **14.50**

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.