

SPECIAL MONTHLY MENU

SEPTEMBER

PASTA

SPAGHETTI CHITARRA CON GAMBERI E DATTERINI / 14.95

Fresh spaghetti chitarra with king prawns, yellow and red datterini cherry tomatoes.

RAVIOLI SALMONE E RUCOLA / 16.95

Buffalo mozzarella ravioli in a creamy sauce with smoked salmon, rocket and Parmesan shavings.

PACCHERI AI FRUTTI DI MARE / 14.95

Paccheri pasta with fresh clams, mussels, cockles and spicy datterini tomato sauce.

MAIN

COTOLETTA DI VITELLO CON RUCOLA E POMODORINI / 16.95

Pan fried breadcrumbed veal escalope served with rocket, cherry tomatoes and Parmesan shavings.

SALAD

FICHI, BURRATA E CRUDO / 14.95

Mixed green salad, fresh figs, creamy burrata cheese, Parma ham and toasted almonds with a sun-dried tomato dressing.

PIZZA

24-hour proofed dough selection

Fried pizza

DATTERINO GIALLO E NDUJA / 12.95

Deep fried pizza stuffed with buffalo ricotta and chilli, topped with yellow cherry tomato sauce, spicy nduja, fresh basil and pecorino cheese shavings.

Traditional Neapolitan dough

BURRATA E PEPERONI / 13.95

Creamy burrata cheese, Neapolitan salami and gratin peppers with breadcrumbs, olives and capers.

Whole wheat dough

MELANZANE E CAPRINO / 13.95

Whole wheat focaccia with fresh goat caprino cheese, fresh heritage tomatoes, grilled aubergines and fresh basil.

Multigrain dough

FICHI E PANCETTA / 13.95

Multigrain pizza with buffalo mozzarella, figs, crispy pancetta and Parmesan cheese shavings.

**ROSSO
POMO
DORO**

Allergens information: Please speak to our staff about the ingredients in your meal, when making your order.

An optional 12.5% service charge is added to your bill. All prices include VAT.