

MEZE DIPS SERVED WITH FLAT BREADS

ARTICHOKE - PARMESAN , CHEDDAR AND MAYONNAISE (V)	4
'NDUJA - SPICY ITALIAN PORK PATE	4
TAPENADE - OLIVES, CAPERS, GARLIC AND PARSLEY(V)	4
TRIO OF DIPS	10

OPENERS NIBBLES FOR THE TABLE

MARINATED OLIVES	4
BREAD with dipping oils	4
WHITEBAIT	5
GARLIC BREAD WITH CHEESE	6

CICCHETTI ITALIAN TAPAS

ARANCINI	7	ITALIAN DEEP FRIED RICE BALLS FILLED WITH SLOW COOKED BEEF BRISKET, SERVED WITH SMOKED PAPRIKA MAYONNAISE
CALAMARI	7	DEEP FRIED SQUID RINGS COATED IN PAPRIKA FLOUR SERVED WITH ROAST GARLIC AND CHARCOAL MAYONNAISE
CHICKEN WINGS (GF)	7	CHILLI, SMOKED PAPRIKA AND HONEY MARINATED WINGS WITH SMOKED PAPRIKA MAYONNAISE
POLPETTE	7	ITALIAN BEEF AND PORK MEATBALLS WITH PARMESAN CHEESE IN A RICH TOMATO SAUCE
ADOBO BIANCO	7	WHITE FISH MARINATED IN WHITE WINE VINEGAR AND FENNEL SEEDS, DEEP FRIED AND SERVED WITH CHARCOAL MAYONNAISE
MOZZARELLA STICKS (V)	7	DEEP FRIED MOZZARELLA STICKS COATED IN HERBS, SERVED WITH HOUSE KETCHUP
BURRATA SALAD (V)	7	A WHOLE FRESH BURRATA CHEESE SERVED WITH ROCKET, TOMATOES AND EXTRA VIRGIN OLIVE OIL

SHARING BOARDS IDEAL FOR 2 AS A STARTER OR FOR 1 AS A MAIN COURSE

FRITO MISTO 20
CALAMARI RINGS, TIGER PRAWNS, KING PRAWNS, ADOBO BIANCO AND WHITEBAIT
ALL LIGHTLY FLOURED AND DEEP FRIED SERVED WITH LEMONS AND ROAST GARLIC CHARCOAL MAYONNAISE

ANTIPASTI (N) 20
SLICES OF PARMA HAM, MORTADELLA AND CHORIZO, OLIVES, BURRATA AND PROVOLONE CHEESE,
SUNDRIED TOMATOES, RUSTIC BREAD SERVED WITH ROAST PEPPER AND SUNDRIED TOMATO CHUTNEY

TAGLIATA DI MANZO 20
SLICES OF SEARED SIRLOIN STEAK WITH ROCKET, PARMESAN SHAVINGS, BALSAMIC GLAZE
SERVED WITH RUSTIC BREAD, XV OLIVE OIL AND SEA SALT FLAKES

GAMBAS A LA PLANCHA 20
A PLATTER OF WHOLE KING PRAWNS, COOKED ON OUR PLANCHA,
SERVED WITH ROAST GARLIC AND CHARCOAL MAYONNAISE

FRESH PASTA

ALL OF OUR PASTAS ARE MADE FRESH IN HOUSE

TORTELLONI (V) 14

FRESH HANDMADE STUFFED PASTA WITH PUMPKIN AND PECORINO CHEESE
IN A CREAMY TRUFFLE BUTTER SAUCE FINISHED WITH SAGE

RIGATONI RAGU 13

RIDGED PASTA TUBES WITH SLOW COOKED BEEF BRISKET RAGU IN A RICH TOMATO SAUCE
GLUTEN FREE OPTION AVAILABLE

CASARECCE AL LA PESTO (N) 12

SHORT TWISTED PASTA WITH CLAY ROASTED CHICKEN, SUNDRIED TOMATOES, PINE NUTS AND BASIL PESTO
VEGATARIAN OPTION AVAILABLE

FETUCINE CARBONARA 13

FLAT LONG PASTA WITH GUANCIALE, PECORINO CHEESE AND EGGS
GLUTEN FREE OPTION AVAILABLE

CASARECCE VALENCIANA 14

SHORT TWISTED PASTA WITH CHORIZO, CLAY ROASTED CHICKEN, ROAST PEPPERS IN A CREAMY WHITE SAUCE

MALFADE CON BURRATA (V) 12

LONG FLAT RIBBON PASTA IN A SPICEY TOMATO SAUCE, TOPPED WITH A WHOLE BURRATA AND BASIL OIL
GLUTEN FREE OPTION AVAILABLE

FETUCINE ROSSO 14

FLAT LONG CHARCOAL PASTA WITH TIGER PRAWNS, CHILLI, IN A RICH TOMATO SAUCE FINISHED WITH MASCARPONE
GLUTEN FREE OPTION AVAILABLE

AGNOLOTTI LARRAGOSTA 15

FRESH HANDMADE PASTA SHELLS FILLED WITH LOBSTER AND RICOTTA, IN A CREAMY WHITE WINE SAUCE,
FINISHED WITH TIGER PRAWNS AND LEMON

**IMPASTO
@ HOME**

SOME OF OUR PASTA SHAPES ARE
AVAILABLE TO TAKEAWAY AND COOK AT HOME
ASK YOUR SERVER FOR TODAY'S SHAPES AVAILABLE

DIRTY FRIES

CARBONARA 7

SKIN ON FRIES TOPPED WITH
CREAM SAUCE, PANCETTA, PARMESAN AND CRISPY ONIONS

RAGU 7

SKIN ON FRIES TOPPED WITH SLOW COOKED BEEF BRISKET,
PROVOLONE CHEESE AND CRISPY ONIONS

TRUFFLE (V) 7

SKIN ON CHIPS TOPPED WITH AGED PARMESAN CHEESE,
CREAMY TRUFFLE BUTTER SAUCE AND CRISPY ONIONS

SIDE ORDERS

GARLIC PIZZA BREAD AND CHEESE (V) 6

SKIN ON CHIPS (V) 3

SIDE SALAD (V, G.F) 4

ROAST GARLIC AND CHARCOAL MAYONNAISE 1.5

SMOKED PAPRIKA MAYONNAISE 1.5

ROAST TOMATOES AND CHILLI KETCHUP 1.5

N - contains nuts

V- vegetarian

GF- gluten free

VE - vegan

12" SOURDOUGH PIZZA HAND STRETCHED AND COOKED IN OUR CLAY OVEN

MARGHERITA (N) 9

SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, FRESH BASIL

FORMAGGIO 12

SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, GORGONZOLA, PROVOLONE

CARNIVORE (N) 13 (AVAILABLE AS A CALZONE)

SAN MARZANO TOMATOES, FIOR DI LATTE, PEPPERONI, MORTADELLA, CHORIZO, SALSICCIA

ESPANOLA 13 (AVAILABLE AS A CALZONE)

SAN MARZANO TOMATOES, FIOR DI LATTE, CHORIZO, CLAY ROASTED CHICKEN, CHILLI, ROAST PEPPERS

QUATTRO STAGIONI 13 (AVAILABLE AS A CALZONE)

SAN MARZANO TOMATOES, FIOR DI LATTE, KALAMATA OLIVES, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKE

SALSICCIA 12

SAN MARZANO TOMATOES, FIOR DI LATTE, SALSICCIA, 'NDUJA, HONEY

PROSCIUTTO FUNGHI 12

SAN MARZANO TOMATOES, FIOR DI LATTE, PROSCIUTTO COTTO, CHESTNUT MUSHROOMS, MASCARPONE

VERDURA (V) 13 (AVAILABLE AS A CALZONE)

SAN MARZANO TOMATOES, FIOR DI LATTE, ROAST PEPPERS, CIME DI RAPA (wild spinach), CHESTNUT MUSHROOMS, ARTICHOKE

CAPRESSE 13

SAN MARZANO TOMATOES, FIOR DI LATTE, PARMA HAM, ROCKET, PARMESAN SHAVINGS

NAPOLI 12

SAN MARZANO TOMATOES, FIOR DI LATTE, ANCHOVIES, KALAMATA OLIVES, CAPERS, XV OLIVE OIL

POLPERRO 13

SAN MARZANO TOMATOES, FIOR DI LATTE, ITALIAN MEATBALLS, PROVOLONE CHEESE, RED ONION

PESTO (N) 13

SAN MARZANO TOMATOES, FIOR DI LATTE, BASIL PESTO, SUN DRIED TOMATOES, CLAY ROASTED CHICKEN

PESCATORE 14

SAN MARZANO TOMATOES, FIOR DI LATTE, TIGER PRAWNS, MUSSELS, SQUID, CHILLI FLAKES

PIZZA BIANCO (NO TOMATO BASE)

AGLIO E FORMAGIO 14 (AVAILABLE AS A CALZONE)

CREAM SAUCE, FIOR DI LATTE, CHESTNUT MUSHROOMS, CLAY ROASTED CHICKEN, GORGONZOLA, CHEESE, TRUFFLE OIL

FINOCCHI 12

CREAM SAUCE, FIOR DI LATTE, FENNEL SAUSAGE, CIME DI RAPA (wild spinach), PARMESAN CHEESE

CARBONARA 14

CREAM SAUCE, FIOR DI LATTE, EGG, PARMESAN, SMOKED PANCETTA

FLORENTINE 13

CREAM SAUCE, FIOR DI LATTE, EGG, PROSCIUTTO COTTO, CIME DI RAPA (wild spinach)

EXTRA TOPPINGS 1.5 each

VEGAN CHEESE AVAILABLE

DESSERT'S

AFFOGATO (V,N) 7

ITALIAN VANILLA GELATO TOPPED WITH CRUMBLED ALMOND BISCOTTI AND ESPRESSO COFFEE

TIRAMISU (V,N) 7

LAYERS OF COFFEE SOAKED SAVOIARDI BISCUITS, VANILLA MASCARPONE, AMERETTO INFUSED CREAM, FINISHED WITH DUSTING OF COCOA POWDER

TORTA DELLA NORNA (N) 7

SHORTCRUST PASTRY FILLED WITH LEMON CREAM CUSTARD SERVED WITH VANILLA GELATO

NUTELLA CHEESECAKE (N) 7

A BISCUIT BASE WITH CHOCOLATE AND HAZEL NUT WHIPPED MASCARPONE FINISHED WITH COCOA POWDER AND HAZELNUT BRITTLE

TORTA CAPRESSE BIANCO (GF,N) 7

AN ITALIAN ALMOND CAKE SERVED WITH HONEY, TOASTED ALMONDS AND VANILLA GELATO

ITALIAN GELATO OR FRESH FRUIT SORBET

1 SCOOP 2.25 / 3 SCOOPS 6.25

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

PLEASE ASK YOUR SERVER FOR TODAY'S VEGAN DESSERT

COFFEE AND CANNOLI 3.95

DON'T FANCY A FULL DESSERT WHY NOT END YOUR MEAL WITH A FILLED CANNOLI AND A COFFEE OF YOUR CHOICE

SINGLE CANNOLI 1.75

3 CANNOLI 4.95

ALSO AVAILABLE IN A GIFT BOX TO TAKE AWAY