

FOOD MENU

Bruschette

£10

Two toasted Pure Sea Water Bread served with: Mixed Red and Yellow "Datterino" tomatoes, garlic & basil.

Burrata al Tartufo (V) (GF)

£14.5

Organic white truffle burrata from Puglia topped with Italian black truffle and served with our hand made Sardinian "carasau" crunchy bread.

Contorno Partenopeo (V) (GF)

£16

"Scapece" courgettes (fried and then marinated in wine vinegar, mint & garlic S), "Funghetto" aubergines (sautéed with tomatoes, basil & garlic), Friarielli (wild leafy broccoli from Vesuvio S).

Heritage Tomato Salad

£15

Fresh organic ricotta served with a smooth mix of green, red and yellow tomatoes, black Gaeta's olives dust, capers, "Guttiao" bread and fresh basil.

Vitello Tonnato

£17

Thin sliced farm bred tender veal covered with a creamy homemade mayonnaise-like sauce flavoured with tuna and capers.

Carpaccio di Manzo

£17

Farm bred British beef carpaccio served with 24 months aged Parmesan cheese, with a dressing of organic olive oil, Sorrento's lemons and honey.

Parmigiana di melanzane (V)

£14

Neapolitan style aubergine parmigiana with San Marzano DOP tomato sauce, smoked mozzarella, Parmesan cheese and basil.

Calamari & Gamberi

£18

Lightly fried Scottish squid and Mediterranean prawns in a Peroni beer battered tempura, served with our crab & lemon mayo.

Selection of Naples Street Food

£15

FIORILLI DI ZUCCA: Deep-fried courgette flowers stuffed with fresh buffalo ricotta cheese, smoked mozzarella, Sciacca's anchovies, black pepper CROCCHÈ : Creamy mash potatoes, pecorino cheese, parsley, smoked mozzarella and black pepper FRITTATINA DI PASTA: Gragnano macaroni tart filled with mozzarella, Parmesan cheese, bechamel sauce, black pepper and a heart of tomato and beef ragú.

Mediterranean (V) (GF)

£13

Green & red "Lollo" salad, cherry tomatoes, dry ricotta from Sicily, Nocellara olives, avocado and organic cold pressed extra virgin olive oil from Sicily and balsamic vinegar dressing.

Tavolara (V) (GF) (N)

£14

“Songino” & rocket salad, fresh black figs, Sardinian pecorino cheese, walnuts and honey & orange dressing

Green Salad (V)

£6

Green & red "Lollo" & rocket salad.

Gnocco alla Sorrentina (V)

£18

Handmade potatoes gnocchi, cooked in a fresh cherry tomato sauce, smoked mozzarella, Parmesan cheese aged 24 months, organic extra virgin olive oil from Sicily and fresh basil. (Available Vegan)

Fusillo Paolone

£21

Neapolitan Fusillo pasta, Italian pork sausage from Tuscany simmered with white wine, Porcini mushrooms, a touch of San Marzano DOP tomato sauce, cherry tomatoes, shallots, rosemary, thyme & Parmesan cheese.

Pappardelle Bolognese

£21

Fresh egg Pappardelle with slow-cooked beef & pork ragu' in a rich “San Marzano” tomato sauce and sautéed celery, onion & carrots topped with 24 month aged Parmesan cheese, organic extra virgin olive oil from Sicily & fresh basil.

Tortellone Amalfitano

£22

Handmade Tortelloni, filled with fresh buffalo ricotta cheese and lemon zest from Sorrento, cooked in a yellow “Datterino” tomato sauce. with a reduction of parmesan cheese, red “Datterino” tomato and fresh basil.

Polpetta Napoletana (N)

£18

Farm bred beef and pork meatballs with parmesan cheese, breadcrumbs and pine nuts, served in a rich San Marzano D.O.P. tomato sauce and our homemade seawater bread.

Orata e Caponata £26 (GF)

£25

Pan- fried Mediterranean sea bream fillet, served on a creamy mash potato, sauteed endive and orange zest, with a nutty butter & “ caponata ” of sundries tomato, black olives, parsley & crunchy salicornia

Cotoletta Milanese

£32.5

Crisp and golden breaded veal chop, served with truffle potatoes, rocket salad & our 'O ver lemon mayo.

MARINARA (V)

£10

San Marzano DOP tomato sauce, Italian “Spunzillo” cherry tomatoes from Vesuvio, organic Italian garlic, basil, wild oregano

MARGHERITA (V)

£14

Fior di latte mozzarella from Monti Lattari, San Marzano DOP tomato sauce, basil

REGINA (V)

£17

Neapolitan buffalo mozzarella, Italian cherry tomatoes, San Marzano DOP tomato sauce, basil

CAPRICCIOSA

£18

Fior di latte mozzarella from Monti Lattari, San Marzano DOP tomato sauce, basil, Roman grilled artichokes, Italian cooked ham, black Gaeta's olives

SALSICCIA E FRIARIELLI (white)

£18

Smoked buffalo mozzarella from Sorrento, Italian pork sausage from Tuscany, Friarielli (wild leafy broccoli from Vesuvio simmered with white wine and chili), basil

CALZONE NAPOLETANO

£18.5

Folded pizza stuffed with fior di latte mozzarella from Monti Lattari, smoked mozzarella, fresh buffalo ricotta, Neapolitan salame, San Marzano DOP tomato sauce, black pepper, fresh basil

CALZONE VEGETARIANO (V)

£17.5

Folded pizza stuffed with fior di latte mozzarella from Monti Lattari, smoked mozzarella, fresh buffalo ricotta, wild Chiodini mushrooms, San Marzano DOP tomato sauce, black pepper, fresh basil

PIACENTINA

£19

Neapolitan buffalo mozzarella, yellow cherry tomatoes from Vesuvio, crispy rolled italian bacon, fried aubergines, black pepper.

ORTOLANA (V) (green)

£17

Nocellara green olives cream, fior di latte mozzarella from Monti Lattari, roasted peppers, fried aubergines, crispy broccoli and fresh basil

OSTUNI (white)

£19.5

Fior di latte mozzarella from Monti Lattari, yellow cherry tomatoes from Vesuvio, basil, topped with organic burrata from Apulia & artisan Capocollo ham

QUATTRO POMODORI

£19

Four different slices each one with a different type of tomato : "Datterino", "Pizzuttiello", "Yellow Cherry" & "San Marzano" on a base of Fior di latte mozzarella from Monti Lattari and smoked mozzarella from Agerola

NOVEMBRINA

£20

Fior di latte mozzarella from Monte Lattari, pumpkin cream, crispy rolled Italian bacon, 24-months aged Parmesan cheese fondue , pumpkin seeds & basil

SORRENTO (V) (white)

£15

Fior di latte mozzarella from Monti Lattari, Vesuvio yellow cherry tomatoes, Sorrento's lemon zest, black pepper, basil

CINQUE FORMAGGI (V) (white)

£17.5

Fior di latte mozzarella from Monti Lattari, smoked buffalo mozzarella, fresh ricotta, gorgonzola, brie, parmesan aged 24 months and basil.

DIAVOLA (S)

£18

Fior di latte mozzarella from Monti Lattari, San Marzano DOP tomato sauce, Spianata Calabria (spicy salame), N'duja (spicy pork sausage paste), basil

SALSICCIA E FUNGHI "All'ombra"

£18

Smoked buffalo mozzarella from Sorrento and Fior di latte mozzarella from Monti Lattari, "shade" of San Marzano DOP tomato sauce, Italian pork sausage from Tuscany, chiodini mushrooms

PARMA

£18

Fior di latte mozzarella from Monti Lattari, San Marzano DOP tomato sauce, Parma ham DOP cured 24 months, wild rocket and parmesan cheese flakes aged 24 months

CANNOLO SCOMPOSTO

£8

A home made mousse of Sicilian ricotta cheese mixed with chocolate chips, Bronte's pistachios, and crushed cannolo

TIRAMISÙ

£8

The most famous and worldwide known Italian dessert, made in our own way.

IL GELATO

£8

Artisan vanilla ice cream or dark chocolate or dairy-free lemon sorbet from the Borough market

AFFOGATO

£8

Vanilla ice cream from the Borough market served with a shot of espresso Swap the espresso for a shot of Baileys for just £2 extra