

BREAD & OLIVES

PANE AGLIO (V)	3.50	BRUSCHETTA NAPOLITANA (V)	4.25
Stone baked bread served seasoned with garlic and olive oil		Stone baked bread topped with tomatoes, garlic and olive oil	
PANE AGLIO e MOZZARELLA (V)	4.25	BRUSCHETTA MISTE (V)	5.25
Stone baked bread with topped with melted mozzarella cheese		Our own stone baked bread topped with mozzarella, chopped tomatoes and grilled aubergine	

STARTERS

CALAMARI FRITTI	7.95	TARTAR di TONNO al MARTINI	9.50
Crispy, lightly floured and fried fresh squid served with a salad garnish, tartar sauce and lemon		Fresh tuna finely chopped and marinated with Martini, lemon and green olives served on a crostini	
GAMBERI all'AGLIO	8.90	INSALATA di POLIPO	9.00
Pan fried king prawns in white wine, garlic and chilli served on a crostini		Warm finely sliced octopus and courgette with purple majesty potatoes and taggasche olives	
POLPETTE NAPOLITANA	7.00	FUNGHI GRATINATI (V)	7.50
Homemade meatballs on a crostini served with our classic tomato sauce		Baked mushrooms filled with herbs and mozzarella cheese	
MELANZANE PARMIGIANA (V)	7.00	MOZZARELLA di BUFALA	9.00
Layered aubergines baked with tomato sauce, mozzarella and parmesan		Bufala mozzarella with sliced peaches and Parma ham	

TO SHARE

RISOTTO		ANTIPASTO LUCIANO	
RISOTTO con GAMBERI e ZUCCA	12.50	Our classic selection of cured meats, salami, prosciutto, mortadella, grilled vegetables, mozzarella and bread	
Arborio rice with king prawns and cream of pumpkin		INDIVIDUAL / TO SHARE	9.00 / 17.00
RISOTTO alla MILANESE (V)	11.50	GRAN MISTO MARE LUCIANO	
Arborio rice with saffron topped with parmesan wafers		Our selection of fresh seafood, including king prawns, calamari, salmon carpaccio, sliced octopus, marinated tuna and marinated anchovies	
RISOTTO con BRANZINO	14.50	INDIVIDUAL / TO SHARE	9.50 / 17.50
Arborio rice in a cream of rucola, parmesan and pine nuts pesto topped with a filet of seabass			

KIDS

SPAGHETTI POLPETTE	5.50
Spaghetti with homemade meatballs	
SPAGHETTI BOLOGNESE	5.50
Spaghetti with homemade bolognese sauce	
PENNE POMODORO (V)	5.00
Penne pasta with classic tomato sauce	
MILANESE con SPAGHETTI	5.00
Breaded chicken breast with spaghetti	

SALADS

INSALATA SPINACI e POLLO	8.50
Spinach leaves salad, with chicken, tomato, onions, mushrooms, avocado and roasted vegetables (V) option	
INSALATA SALMONE	9.50
Mixed leaves salad with tomato and onions topped with fillet of salmon	
INSALATA MEDITERRANEA	9.50
Burrata mozzarella and rocket based salad with cherry tomatoes, crostini, bresaola and pine nuts	

## FRESH PASTA

Our bronze drawn pasta is made fresh on our premises daily by our own team

<b>TAGLIATELLE ai FUNGHI PORCINI (V)</b> 11.50 Tagliatelle with wild mushrooms and spinach with thyme and garlic in a white wine cream sauce	<b>LINGUINE ai FRUTTI di MARE</b> 14.50 Linguine with a seafood selection, garlic, chilli, parsley, olive oil and cherry tomatoes
<b>LASAGNE TRADIZIONALE</b> 10.50 Fresh lasagne made in house with polpettini	<b>LINGUINE alle VONGOLE VERACI</b> 13.50 Linguine with fresh clams, garlic, chilli, parsley, olive oil in a light cherry tomato sauce
<b>PAPPARDELLE al POLPETTE</b> 10.50 Fresh pappardelle with meatballs in a tomato and basil sauce	<b>RAVIOLI di RICOTTA e SPINACI (V)</b> 12.50 Fresh ravioli stuffed with spinach and ricotta in a fresh tomato and basil sauce
<b>MACCHERONI al RAGU di BRACIOLA</b> 10.50 Fresh pasta with a slow cooked classic ragu sauce	<b>RAVIOLI NERO con BRANZINO</b> 14.50 Fresh squid ink ravioli stuffed with seabass in a light soup with fresh clams
<b>TAGLIATELLE al SALMONE FRESCO</b> 13.50 Fresh tagliatelle with filet of salmon in a cream sauce	<b>CASARECCE con SALSICCIA e PORCINI</b> 11.50 Twisted tube pasta with sausage, mushroom in a cherry tomato sauce with pecorino shavings
<b>GNOCCHI al NERO di SEPPIA</b> 14.50 Fresh gnocchi with calamari, courgettes in a saffron sauce topped with bottarga	<b>CASARECCE con POLLO e FUNGHI</b> 11.50 Twisted tube pasta with chicken and mushroom in a cream sauce
<b>PACCHERI con GAMBERI e BRANDY</b> 14.50 Fresh large tube pasta with king prawns in a light cherry tomato and brandy sauce	

## MEAT & FISH

<b>VERA COTOLETTA alla MILANESE</b> 16.50 The classic dish of breaded veal on the bone served with rocket and cherry tomatoes.	<b>SCALOPPINA di POLLO alla DIAVOLA</b> 14.95 Pan fried chicken breast cooked with peppers in a spicy tomato sauce and potatoes
<b>SCALOPPINA di POLLO al MARSALA</b> 14.95 Pan fried chicken in marsala wine and mushrooms served with potatoes or a side of spaghetti	<b>TAGLIATA di MANZO</b> 17.55 Sliced sirloin cut of beef with balsamic vinegar and parmesan wafer served with potatoes
<b>BRANZINO al LIMONE</b> 16.95 Seabass pan seared with a touch of lemon then oven baked with a side of veg and potatoes	<b>CONTROFILETTO al PEPE VERDE</b> 17.50 Sirloin cut of beef grilled with a peppercorn sauce, beans and potatoes
<b>FRITTO MISTO di PESCE e ZUCCHINE</b> 15.50 Lightly battered mussels, calamari, king prawns, whitebait and courgettes topped with a tiger prawn	<b>FILETTO di MANZO al PRIMITIVO</b> 19.95 Fillet of beef served in a cheese sauce with green beans and potatoes
<b>PESCE SPADA all' ISOLANA</b> 16.95 Fresh sword fish pan fried with potatoes, capers, olives, cherry tomatoes, rosemary in white wine	<b>FILETTO di MANZO ai PORCINI</b> 19.95 Fillet of beef served in a mushroom sauce with green beans and potatoes
<b>ZUPPETTA MISTA di MARE</b> 15.50 Fresh seafood selection, including mussels, king prawns and clams, in a light spicy cherry tomato sauce, served with crostini	<b>STRACOTTO di MANZO</b> 15.50 Beef braised in a creamed red wine, vegetables and potatoes sauce served with a polenta cubes

## PIZZA

Our Pizza is stone baked using our own dough recipe made in house by our Pizzaiolo

<b>MARGHERITA</b> Mozzarella, tomato sauce (V)	8.50	<b>LUGANICA</b> Mozzarella, tomato sauce, spicy sausage and rocket	10.50
<b>NAPOLETANA</b> Mozzarella, tomato sauce, capers, anchovies and olives	9.50	<b>PARMA</b> Mozzarella, tomato sauce and prosciutto di Parma	10.50
<b>CRUDAIOLA</b> White base, buffalo mozzarella, cherry tomatoes, fresh basil and rocket	10.50	<b>NDUJA</b> Mozzarella, tomato sauce, nduja spicy sausage, bufala mozzarella, rocket and parmesan shavings	10.50
<b>QUATTRO FORMAGGI</b> Mozzarella, white base and four cheeses (V)	10.50	<b>VESUVIO</b> Mozzarella, tomato sauce, chopped onions, salami and meatballs	11.50
<b>FIorentINA</b> Mozzarella, tomato sauce, spinach, grana padano, egg and black olives (V)	10.50	<b>FRUTTI DI MARE</b> Mozzarella, tomato sauce, seafood selection with chilli	11.75
<b>LA REGINA</b> Mozzarella, tomato sauce, ham and mushrooms	10.50	<b>SOFIA</b> Mozzarella, tomato sauce, chicken, red peppers, spicy sausage, chilli and rocket	10.50
<b>ENZO</b> Mozzarella, tomato sauce, tuna, pesto, spicy sausage and rocket	11.50	<b>CALZONE SPINACI e FUNGHI</b> Filled with spinach, mushrooms and mozzarella (V)	11.50
<b>DIAVOLA</b> Mozzarella, tomato sauce, chilli and spicy salami	10.00	<b>CALZONE LUCIANO</b> Filled with mozzarella, tomato sauce, spicy salami and smoked cheese	11.50
<b>QUATTRO STAGIONI</b> Mozzarella, tomato sauce, ham, salami, artichokes, and mushrooms	10.50		

## SIDES

<b>VERDURA MISTA</b> Home made marinated grilled vegetables (V)	3.50	<b>PATATE con PANCETTA</b> Sautéed potatoes tossed with rosemary	3.00
<b>FAGIOLINI VERDE</b> Green beans in olive oil and vinegar (V)	3.00	<b>INSALATA MISTA</b> Mixed salad with cucumber and onions (V)	3.00
<b>SPINACI</b> Spinach and chilli (V)	3.00		