

ANTIPASTI

**Rosemary & Garlic
Focaccia 4.95**Extra virgin olive oil,
aged balsamic (ve)**Classic Bruschetta 7.75**Datterini tomato, basil, oregano,
extra virgin olive oil (ve)**Ricotta & Parma
Ham Bruschetta 8.75**

Ricotta, Parma ham, rocket

Mackerel Bruschetta 8.75Smoked mackerel, olives, celery,
spring onion, citrus dressing

BURRATA

**Caponata di
Melanzane 14.25**Burrata, Sicilian aubergine
ragù, pine nuts, green olives (v)**Caprese 14.25**Burrata, Datterini tomatoes,
basil, oregano, aged balsamic
dressing (v)**Capocollo & Cantaloupe
Melon 14.25**Burrata, cured coppa,
cantaloupe melon, mint**Superstraccia & Zucchine 9.5**Vegan stracciatella, courgette, fennel,
dill, tarragon, extra virgin olive oil (ve)**Truffle Arancini 9.5**Black truffle, Parmigiano
Reggiano, arborio rice (v)**Antipasto Misto 18.75**Parma ham, pancetta, salame,
capocollo, focaccia**Calamari Fritti 13.75**Fried calamari, spring onion,
chilli & lime aioli

PASTA

Spaghetti Pomodoro 13.5Tomato sauce,
Parmigiano Reggiano, basil (v)**Crab & Black Spaghetti 21.5**White crab, wine, chilli & garlic,
Datterini tomatoes, chives, lemon**Ragù Bolognese 17.5**Classic meat sauce,
pappardelle, parsley, Parmigiano
Reggiano**Linguine al Pesto Genovese 15.95**Basil pesto, Parmigiano Reggiano,
pine nuts (v)**King Prawn Gnocchi 21.5**Potato gnocchi, king prawns,
creamy white wine sauce, chives,
lemon zest**Rigatoni alla Norma 15.95**Spicy tomato sauce, aubergine,
pangrattato (ve)

PIZZA

Margherita 15Tomato sauce, mozzarella
fior di latte, basil (v)**Tonno Sotto Olio & Cipolla 18.95**Tuna, tomato sauce, mozzarella
fior di latte, pickled red onions,
garlic mayo, olives**Prosciutto e Rucola 18.5**Prosciutto, tomato sauce,
mozzarella fior di latte, rocket,
extra virgin olive oil**Burrata e Funghi 18.5**Burrata, mixed wild mushrooms,
chives, truffle oil (v)**Vegan Sausage & Tenderstem
Broccoli 18.5**Tomato sauce, vegan stracciatella,
vegan sausage, broccoli, red onion
& chilli (ve)**Piccante 17.5**Tomato sauce, pepperoni,
mozzarella fior di latte, 'Nduja
sausage

MAINS

Caesar 16.5Cos lettuce, egg, crispy pancetta,
anchovies, croutons,
parmesan

Add seared chicken breast 7.5

Panzanella 16.5Heritage tomatoes, cucumber, olives,
capers, basil, oregano, foccacia
croutons, balsamic dressing (v)Add seared chicken breast
or sea bream fillet 7.5**Orata 24**Seared sea bream, fregola, herb salad,
citrus & chilli dressing**Lasagne 19.5**Beef ragu, ricotta cream,
pangrattato**Parmigiana di Melanzane 16.75**Baked aubergine, mozzarella, tomato
sauce, basil (v)**Bistecca Tagliata 49**Aged rib eye steak, gremolata, shaved
parmesan, mixed leaf salad, aged
balsamic dressing

SIDES

Truffle & Parmesan Chips 9.5 (v) | Chips 5.5 (ve) | Tenderstem Broccoli 6 (v)**Garden Salad 5.5 (v) | Caponata 6.50 (v)**

MANAGED BY RHC

(V) = Vegetarian (Ve) = Vegan. For allergy or intolerance information, please speak to your server before you order. 13.5% discretionary service charge will be added and given directly to the staff. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. All prices include VAT.



LARCH