



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

**Pumpkin & Gorgonzola
Bruschetta 8.75**

Roasted pumpkin, creamy
gorgonzola, pine nuts (v)

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)

Figs & Parma Ham 14.25

Burrata, Parma ham, figs,
pistachio, extra virgin olive oil

Minestra 8.75

Soup of roasted peppers, tomatoes,
oregano, 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 13.5

Tomato sauce,
Parmigiano Reggiano, basil (v)

Crab & Black Spaghetti 21.5

White crab, wine, chilli & garlic,
Datterini tomatoes, chives, lemon

Ragù Bolognese 17.5

Paccheri, classic meat sauce,
parsley, Pecorino Romano

Italian Sausage & Broccoli 16.95

Rigatoni, fennel sausage,
tenderstem broccoli, Parmigiano
Reggiano, lemon ricotta

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 15

Tomato sauce, mozzarella
fior di latte, basil (v)

Speck & Gorgonzola 16.95

Speck, mozzarella fior di latte,
gorgonzola, walnuts, honey

Prosciutto e Rucola 18.95

Prosciutto, tomato sauce,
mozzarella fior di latte, rocket,
extra virgin olive oil

Burrata e Funghi 19.5

Burrata, mixed wild mushrooms,
chives, truffle oil (v)

Pizza con la Zucca 16.5

Pumpkin, vegan mozzarella,
caramelised onion, ve-du-ya,
crispy sage (ve)

Piccante 17.5

Tomato sauce, pepperoni,
mozzarella fior di latte, Nduja
sausage, chilli flakes

MAINS

Caesar 16.5

Cos lettuce, egg, crispy pancetta,
anchovies, croutons, parmesan
Add seared chicken breast 7.5

Panzanella 16.5

Heritage tomatoes, cucumber, olives,
capers, basil, oregano, focaccia
croutons, balsamic dressing (ve)
Add seared chicken breast
or sea bream fillet 7.5

Orata 24

Seared sea bream, pepperonata,
cavolo nero

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 (ve)
Garden Salad 5.5 (ve) | Caponata 6.5 (ve)

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.





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