

## ANTIPASTI

### Rosemary & Garlic Focaccia 5.95

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 8.75

Smoked mackerel, olives, celery,  
spring onion, citrus dressing

## BURRATA

### Caponata di Melanzane 14.5

Burrata, Sicilian aubergine  
ragù, pine nuts, green olives (v)

### Primavera 14.5

Burrata, peas, broad beans,  
mint & lemon vinaigrette (v)

### Caprese 14.5

Burrata, Datterini tomatoes,  
basil, oregano, aged balsamic  
dressing (v)

### Truffle Arancini 9.75

Black truffle, Parmigiano  
Reggiano, arborio rice (v)

### Superstraccia é Carciofi 12.5

Vegan stracciatella, artichoke  
hearts, gremolata (ve)

### Calamari Fritti 14.25

Fried calamari, spring onion,  
chilli & lime aioli

### Prosciutto di Parma é Melon 14.5

Parma ham, melon, basil,  
olive oil

## PASTA

### Spaghetti Pomodoro 14

Tomato sauce, Parmigiano  
Reggiano, basil (v)

### Linguine al Pesto Genovese 15

Basil pesto, Parmigiano  
Reggiano, pine nuts (v)

### Crab & Black Spaghetti 21.5

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

### Ragù Bolognese 18.5

Paccheri, classic meat sauce,  
parsley, Pecorino Romano

### King Prawn Gnocchi 21.5

Potato gnocchi, king prawns,  
creamy white wine sauce, chives,  
lemon zest

### Rigatoni alla Norma 16.95

Spicy tomato sauce, aubergine,  
pangrattato (ve)

## PIZZA

### Margherita 16

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

### Prosciutto é Rucola 19.25

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

### Tonno Sotto Olio & Cipolla 19.5

Tuna, tomato sauce, mozzarella  
fior di latte, pickled red onions,  
garlic mayo, olives

### Burrata é Funghi 21.5

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

### Ve'Du-ya 17.5

Vegan mozzarella, caramelised  
onion, vegan spiced sausage,  
rocket (ve)

### Piccante 18.5

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

## MAINS

### Caesar 16.75

Cos lettuce, egg, crispy pancetta,  
anchovies, croutons, parmesan  
Add seared chicken breast 8.5

### Panzanella 16.75

Heritage tomatoes, cucumber, olives,  
capers, basil, oregano, foccacia  
croutons, balsamic dressing (ve)  
Add seared chicken breast  
or sea bream fillet 8.5

### Orata 24.5

Seared sea bream, fregola,  
herb salad, citrus & chilli dressing

### Lasagne 19.75

Beef ragù, 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 9.75 (v) | Chips 5.75 (ve) | Tenderstem Broccoli 6.5 (ve)  
Garden Salad 5.75 (ve) | Caponata 6.5 (ve)

MANAGED BY RHC



LARCH