



Starters

Pane, burro e mozzarella Black Artisan bread lightly toasted with garlic butter and mozzarella	7.5
Frickles Deep fried homemade pickles, with Parmigiano served with house sauce	8
Burrata & grapes Fresh burrata with roasted sweet grapes, crushed pistachio and lemon zest	13
Bruschetta con peperonata Grilled slice of bread topped with slow-roasted pepper, anchovies and a touch of balsamic glaze	8
Asparagi alla carbonara Sautéed asparagus with carbonara-style sauce, egg, pecorino cheese and slices of guanciale	11
Cavolfiore sale e pepe Crispy cauliflower florets tossed in spiced salt, rocket salad and Parmesan cheese	8.5
Prosciutto e melone Delicate slices of Parma Ham with ripe, juicy melon	13

Burger & Salads

All burgers served with fries (swap with truffle fries £2.5)

Cheese Double smashed beef patty in a soft golden brioche bun, cheese, grilled onion, house sauce	17.5
Spicy crispy chicken Deep-fried chicken in a soft golden brioche bun, lettuce, house pickles, jalapeno, cheese and spicy mayo	17
Cesarina Little gem, avocado, croutons and grilled chicken breast tossed with parmesan dressing	17
Tuscan Bowl Heritage tomatoes, basil, red onion, cannellini beans, polenta croutons and balsamic vinegar	16
Quinoa Caprese Quinoa salad with mixed cherry tomatoes, basil, mozzarella and watermelon	16.5
Add grilled chicken £4.5, tofu £3, king prawns £2.5 each	

Boutique Bedrooms Now Open!

Pasta

Casarecce al ragù Short twist pasta tossed in our traditional slow-cooked Bolognese ragù	18
Rigatoni al pesto Ridges tube pasta with fresh basil pesto, topped with creamy burrata and pinenuts	18
Tagliolini con gamberi e zucchini Long ribbon pasta sautéed with king prawns and courgettes cream	24
Paccheri cacio e pepe Fresh paccheri tossed with Pecorino Romano DOP and cracked black pepper, a Roman classic	17.5
Ravioli verdi ricotta e spinaci Handmade green ravioli filled with ricotta and spinach with brown butter sage and a hint of nutmeg	21.5
Bucatini Amatriciana Thick spaghetti with a "buco" tossed in tomato sauce, Pecorino Romano DOP, crispy guanciale (pork cheek bacon) and black pepper	18
Spaghetti della Trattoria Fresh spaghetti tossed in a rich slow-cooked tomato sauce topped with chicken Milanese and a sprinkle of freshly grated parmesan	20

Sides & Snacks

Nocellara Green Olives 5.5 / Garden Salad - 9

Truffle & Parmesan Fries - 7.5 / Mozzarella Bites - 6.5

Desserts

Tiramisù al pistacchio Our signature tiramisù with Savoiardi, mascarpone cream and pistacchio	10
Caramel Brûlée	8
Profiteroles with cream and chocolate sauce	8
Panna cotta with strawberries	8

