

PASTA CLUB

STARTERS

HOUSE FOCACCIA

Selection of focaccia; garlic & rosemary, semi-dried tomatoes & oregano, pesto & mozzarella

Serves 1 5.5

Serves 2 9

FENNEL SALAMI

A sharing plate of our favourite salami, finely sliced and flavoured with fennel

8

SICILIAN ARANCINI

Golden fried risotto balls with mozzarella & tomato or gorgonzola & mushroom

8

NOCELLARA OLIVES

Sweet Sicilian nocellara olives, with stones 4.5

DRINKS

SPRITZES

Aperol, Hugo, Limoncello, Campari, Sarti or Amaretto Spritz 9.5

Non-alcoholic Crodino or San Bitter Spritz 6

HOUSE WINE

Vino Bianco (House White) 8 | 10 | 28

Vino Rosso (House Red) 8 | 10 | 28

Vino Rosato (House Rose) 8 | 10 | 28

Prosecco | Prosecco Rosato 7 | 9 | 32

Wine of the Month - speak to the team about this month's special, served by the glass, bottle or carafe from 8

SOFT DRINKS & COFFEE

San Pellegrino, fruit juices and coffee available from 2.5

FRESH PASTA

LASAGNE SALSICCIA

A twist on the classic lasagne - made with sausage, ricotta, pecorino & fennel

12

MELANZANE PARMIGIANA

Our gluten free alternative to pasta; layers of grilled aubergine, cherry tomato and basil salsa and vegetarian cheese, topped with gluten free bread crumbs.

12

PASTA CON NDUJA & MASCARPONE

A rich, creamy sauce of nduja, lemon and mascarpone.

Please ask your server for details of the pasta we'll be serving it with this evening.

12

PASTA E CECI

A warming sauce, made with chickpeas, perfect for colder nights and suitable for vegans.

Please ask your server for details of the pasta we'll be serving it with this evening.

11

DESSERTS

CANNOLI, PASTRIES & TORTES

See our selection of Italian cannoli, pastries & tortes on the counter

from 0.95

TIRAMISÙ

Classic coffee-soaked sponge layered with sweet mascarpone cream; a generous serving for two, made in-house

8

TORTA AL CIOCCOLATO

Our notoriously indulgent chocolate torte, served warm with two scoops of gelato

7.5

AFFOGATO

Fresh espresso poured over two generous scoops of vanilla gelato, served with almond cantuccini

6

With hazelnut liqueur

8.5