

## NIBBLES

**Mediterranean Mixed Olives VG GF £5**  
A combination of classic fresh Italian olives, mixed with Herbs de Provence

**Sourdough Loaf V (VG) £6**  
Sprinkled with oats before baking, served with homemade date butter

**Arancini V GF £6**  
Fried rice balls stuffed with pumpkin, mozzarella and vegan nduja

**Mozzarella Sticks and Parmigiano V £9**  
Deep fried breaded mozzarella with parmesan and chives, with a tomato dipping sauce

**Pane Fino**  
Hand stretched, flat focaccia bread  
**Cheesy garlic V £6**  
**Rosemary & Maldon sea salt V £5**

Try them all - £20 for two people, £38 for four people

## SMALL PLATES & SHARING

**Burrata al Tartufo V £15**  
Served with king oyster mushrooms and truffle emulsion  
**ADD Truffle £4**

**Bresaola (GF) £15**  
Dry cured sliced salted beef, Grana Padano & rocket salad, served with grissini sticks

**Calamari Fritti GF £14**  
Fried baby squid served with roast garlic aioli and lemon

**Smoked Salmon Carpaccio GF £13**  
Celery, pickled beetroot, watercress served with honey & mustard sauce

**Baked Truffle Camembert to share (GF) £30**  
Red onion chutney, pear jelly and toasted sliced sourdough bread

## PASTA

Our fresh hand-rolled pasta is skilfully made onsite every day, in classic Italian style, paired with the finest ingredients.

**Spaghetti Alla Carbonara £20**  
Guanciale, pecorino Romano, black pepper, free range egg yolk - traditional recipe made without cream

**Gnocchi Alla Sorrentina V £18**  
Tomato sauce, extra virgin olive oil, basil and Burrata  
**ADD Vegan Nduja for £3**  
Go Arrabiata for a little extra spice

**Tagliatelle Alla Bolognese £24**  
Slow cooked beef ragu, tomato and chives

**Spaghetti Alla Puttanesca £20**  
Anchovy, tomato sauce, capers, olives, shallots, chilli flakes and parsley served with an aromatic toasted crumb

**Tagliolini Al Gambero £21**  
King prawns, white wine, cherry tomato, chilli flakes, garlic and parsley

**Maccheroncini Al Tartufo V £24**  
Butter emulsion with truffle and Burrata

**Tagliolini Alle Cozze £21**  
Fresh mussels, tomato sauce, extra virgin olive oil, chilli flakes, garlic and parsley

## CALZONE

**Prosciutto £19**  
Tomato sauce, fiordilatte mozzarella, cured ham, mushroom, parmesan, basil and basil oil

**Margherita V (VG) £13**  
Tomato sauce, fiordilatte mozzarella, fresh basil, oregano and extra virgin olive oil

**Pepperoni £16**  
Tomato sauce, fiordilatte mozzarella, spicy pepperoni, spring onion, oregano and extra virgin olive oil  
**ADD Spicy Nduja £3**

**Bufala V £16**  
Tomato sauce, buffalo mozzarella, sun-dried tomato, fresh basil, oregano and basil oil

**Funghi (V) (VG) £19**  
White base pizza, fiordilatte mozzarella, Portobello mushroom, speck ham, toasted walnut, oregano and extra virgin olive oil  
**ADD Truffle £4**

## PIZZA

Our easy to digest, light, crispy, and fluffy pizza dough is the result of a special 72hr fermentation process, with biga, which adds complexity, lightness and flavour. We won't need to tell you to eat your crusts!

**Parma Ham £19**  
Tomato sauce, fiordilatte mozzarella, rocket, Parma Ham, parmesan, oregano and basil oil

**Carciofo V £17**  
Tomato sauce, fiordilatte mozzarella, artichoke, black olives, capers, oregano and extra virgin olive oil

**Biancaneve (V) £21**  
White base pizza, fiordilatte mozzarella, gorgonzola, Guanciale, black olives, oregano and extra virgin olive oil

Our ethos is simple goodness. We make fresh dishes simply prepared using extraordinary produce, whether that's home-reared cured meats from Royal Berkshire or sweet sun-kissed tomatoes from Naples. It's all good.

All pizza and pasta can be made gluten-free upon request