



Starters

Antipasto italiano £16 N Prosciutto di Parma, capocollo di Martina Franca, salame, caciocavallo cheese and carasau crispy flat bread

Burrata £14 V GF Fresh creamy mozzarella served with roasted peppers and capers

Bruschetta Apulia £11 Toasted bread topped with cherry tomatoes, anchovies, grana cheese and ricotta cheese foam

Carpaccio di manzo con pere e grana £16 GF Beef carpaccio with diced pear and grana padano shavings

Fave, cicoria e gamberi pastellati £16 DF Broad bean purée, chicory and prawns fried in tempura batter

Crostone con moscardini e piselli £16 DF Baby octopus with peas and chilly in a tomato sauce, served on toasted bread and garnished with olives powder

Pasta & Risotto

Orecchiette con ragù pugliese e cacioricotta £21 Fresh pasta in tomato ragù with succulent pieces of pork and beef topped with cacioricotta cheese

Orecchiette rape e acciughe £21 DF Fresh pasta with bitter turnip tops, salted anchovies, onions and chilli

Mezzi paccheri con ragu' di agnello e pecorino £23 Fresh short pasta with lamb ragu' and pecorino cheese

Ravioloni di ricotta e spinaci con funghi misti £23 V Large ravioli filled with ricotta and spinach and served with mixed mushrooms

Scialatielli ai frutti di mare £24 DF Fresh long pasta with mussels, clams, prawns and cherry tomatoes

Risotto zucca e pesce spada £24 GF Carnaroli rice with pumpkin and swordfish

Fish & Meat

Branzino in crosta di mandorle con peperoni arrostiti £27 N DF GF Sea bass fillet in almond crust with roasted peppers

Tagliata di manzo (medium rare) £31 GF Beef entrecôte sous vide served medium rare with roasted yellow datterini tomatoes and topped with shavings of grana cheese and salad

Arrosto di pollo farcito con spinacci al burro £32 GF Pot-roasted stuffed chicken with buttered spinach

Baccalà in umido alla pugliese £32 DF Pugliese-style stewed cod terrine (tomatoes, potatoes, olives and parsley)

Bread & Focaccia

Focaccia Barese £8 V VG DF

Pizza dough with tomatoes, olives and oregano

Focaccia bianca £9 V

Pizza dough, Grana cheese, onions and rosemary

Focaccia salsiccia £11

Pizza dough with mozzarella, Italian sausages and rosemary

Focaccia con mozzarella funghi e tartufo £14 V

Focaccia with mozzarella, mushroom and truffle

Basket of home-made bread £4.5

Apulian Olives £3.5

Taralli £3.5

Salted biscuits made with wine and extra-virgin oil

Sides and Salads

Cime di rape stufate £9 DF GF V VG

Stewed bitter turnip tips, onions

Patate arrosto £6 DF V VG GF

Roasted potatoes with rosemary

Insalata all'arancia £10 GF V S

Orange, rocket, fennel, sesame seeds, grana cheese

Insalata al caprino £10 GF V N

Goat cheese, green leaves, cherry tomatoes, pistachios, balsamic dressing

Insalata verde mista £6 DF GF V VG

Green leaves mix

Insalata Pumo £10 DF GF

Green leaves mix, rocket, tuna, taggiasche olives, cucumber and citronette

Traditional Handcraft Italian white pizzas (12")

Quattro Formaggi £17.5 V Mozzarella, burrata, gorgonzola, pecorino, smoked scamorza

Trani £18.5 Mozzarella, truffle & mushroom sauce, Italian sausages, mushrooms, grana padano cheese

Pugliese £17.5 Mozzarella, turnip tops, Italian sausages, cherry tomatoes

Tartufina £18.5 Mozzarella, Parma ham, burrata, and truffle & mushroom sauce

Cruaiola £16.5 V Mozzarella, cherry tomatoes, rocket, grana cheese

Funghi e tartufo £18.5 V Mozzarella, mushrooms, caciocavallo cheese and truffle & mushroom sauce

Traditional Handcraft Italian pizzas (12")

Margherita £12.5 V Tomato, mozzarella, basil, extra-virgin olive oil

Napoli £16.5 Tomato, mozzarella, anchovies, capers, olives, oregano

Calabria £17 Tomato, mozzarella, nduja, burrata, artichokes

Vegan £15.5 V VG DF Tomato, tofu, artichokes, aubergines, peppers, rocket

Valenzano £17 Tomato, mozzarella, Italian sausages, mushrooms, pecorino cheese

Quattro Stagioni £17 Tomato, mozzarella, ham, mushrooms, olives, artichokes

Siciliana £17 Tomato, mozzarella, aubergines, Italian sausages, smoked scamorza

Italia £18.5 Tomato, buffalo mozzarella, Parma ham, rocket, balsamic glaze

Capurso £17.5 Tomato, mozzarella, Ventricina spicy salami, black olives, sun-dried tomatoes

Modugno £18.5 Tomato, mozzarella, fresh burrata, smoked ham, rocket

Diavola £15.5 Tomato, mozzarella, spicy Italian salame

Polignano £17 Tomato, mozzarella, smoked scamorza, aubergines, goat cheese, pancetta

Ortolana £16 V VG DF Tomato, roasted aubergines and basil

Nostramo £17.5 Tomato, mozzarella, tuna, onion, capers and olives

(GF) Any main is available with Gluten free pasta
Please be aware that our gluten free pasta may come into contact with gluten during preparation
GF=gluten free DF=dairy free N=contains nuts V=vegetarian VG=vegan S=contains sesame

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Any of the dishes may contain: nuts-celery-mustard-sesame-sulphites-lupin-molluscs-cereals-wheat-crustaceans-eggs-fish-peanuts-soya-milk
If you have any queries about a specific dish/allergy please ask a member of staff
We use sunflower oils and these may be present in any of our dishes