

Apulia

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 tartufo nero e grana £16 **GF** Beef carpaccio with truffle and grana padano shavings

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

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 caciocotta £21 Fresh pasta in tomato ragù with succulent pieces of pork and beef topped with caciocotta cheese

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

Pappardelle all'uovo con ragù di agnello e pecorino £23 Long fresh egg pasta with lamb ragù 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

Gnocchi di patate con gamberi, pistacchio e pomodorini £24 Potato gnocchi with prawns, pistachio and cherry tomatoes

Risotto ai frutti di mare £24 **GF DF** Carnaroli rice with mussels, clams, prawns and cherry tomatoes

Fish & Meat

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

Bavetta di manzo £31 Beef flank steak with roasted potatoes and pink pepper sauce

Bombette pugliesi £29 **GF** Roll pork filled with caciocavallo cheese served with celeriac purée and cavolo nero

Baccalà in tempura £31 **DF** Fried cod, mashed potatoes with saffron, sweet and sour red onions

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

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 VVG**
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

Crudaiaola £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-vergin 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

Nostromo £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

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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 our dishes