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● Winter A La Carte ●

Bottomless Brunch



Unlimited Pizza or 3 Cicchetti plates of your choice & free flowing prosecco, wine or bottled beer.

Every Saturday | 12pm - 3pm

£27.95

Hire Our Space



Hosting a birthday or event?
Private space, fully serviced bar & dining.

Locally Sourced



We source our products locally where possible in order to minimise our carbon footprint and support small local businesses.

pane + olive

{breads + olives}

| | |
|------------------------------------|-----|
| HOUSE MARINATED GORDAL OLIVES (VE) | 4.5 |
| GARLIC BREAD (VE) | 6 |
| GARLIC BREAD with cheese (V) | 7 |
| GARLIC BREAD with tomato (VE) | 7 |
| ROSEMARY & SEA SALT FOCACCIA (VE) | 6 |

10% discretionary service charge for parties of 6 or above

antipasti + cicchetti

{starters + small plates}

| | single | share | |
|--------------------------------|--------|-------|---|
| ANTIPASTO ILCORTILE | 9 | 18 | SELECTION OF ITALIAN CHEESES & CHARCUTERIE, SEASONAL ACCOMPANIMENTS |
| COZZE ALLA CREMA | | 10 | FRESH SCOTTISH MUSSELS, SHALLOT, GARLIC, WHITE WINE CREAM, LEMON, PARSLEY & HERB PANGRATTATO |
| BURRATA & FICHI (GF) | | 9 | FRESH CREAMY CHEESE FROM PUGLIA, DRY CURED PORK COPPA NECK FROM EMILIA-ROMAGNA, FRESH RIPE FIGS, ACACIA HONEY & AGED BALSAMIC |
| GAMBERONI | | 10 | CHILLI & GARLIC PRAWNS, TOASTED BREAD & LEMON |
| COCKTAIL DI GAMBERI | | 10 | ROYAL GREENLAND COLDWATER PRAWNS, TANGY COCKTAIL SAUCE, SHREDDED LETTUCE, RIPE AVOCADO & PANE CARASAU CROUTES |
| BRUSCHETTA FUNGHI (VE) | | 7 | GARLIC SAUTEED FIELD MUSHROOMS ON TOASTED CIABATTA |
| INSALATA DI MOZZARELLA (V)(GF) | | 9 | BUFFALO MOZZARELLA FROM CAMPANIA D.O.P., VINE RIPPEDED TOMATO, AVOCADO, RED ONIONS AND FRESH BASIL |
| CALAMARI (GF) | | 10 | CRISPY FRIED SQUID, SMOKED GARLIC MAYO & LEMON |
| COSTOLETTE (GF) | | 11.5 | SLOW ROASTED PORK RIBS, HOUSE BBQ SAUCE |
| ARANCINI CACCIO E PEPE | | 9 | CRISPY FRIED PECORINO CHEESE & BLACK PEPPER RICE BALLS, CREAMY FONDUE |

Gluten free available.

pasta + risotto

| | starter | main |
|---|---------|------|
| LINGUINE GABERETTI | 9.5 | 19 |
| Long pasta, king prawns, marsh samphire grass, chilli & garlic, touch of tomato, white wine & parsley | | |
| RIGATONI 'NDUJA | 7.5 | 15 |
| Short pasta, spicy Calabrian salami, tomato, 'Nduja & white wine ragu, cool mozzarella cream | | |
| ORECCHIETTE (N)(VE) | 7 | 14 |
| Puglian pasta, friaerelli, fresh broccoli, chilli & garlic, toasted pine nuts & herb pangrattato | | |
| TORTELLONI CACCIO E PEPE (V) | 8.5 | 17 |
| Pecorino cheese & black pepper filled pasta, wilted spinach & black pepper butter | | |
| RISOTTO PORCINI & FUNGHI (VE)(GF) | 7.5 | 15 |
| Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil | | |
| FUSILLI POLLO | 7.5 | 15 |
| Short pasta, chicken, broccoli, cream, Parmesan | | |
| LASAGNA BOLOGNESE | | 15 |
| Beef & pork ragu, cheese sauce & parmesan | | |
| SPAGHETTI ALLA CARBONARA | 7.5 | 15 |
| Crispy pancetta, creamy egg & parmesan, black pepper | | |
| RAVIOLI ARAGOSTA | 9.5 | 19 |
| Lobster & ricotta filled pasta, samphire grass, cherry tomato & caper butter | | |

pizza

Our dough is made in-house using our own blend of Italian flours and proved slowly for light & crisp texture.

| | |
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| MARGHERITA (V) | 10 |
| Classic tomato & Fior di latte mozzarella & fresh basil with Buffalo Mozzarella from Campania D.O.P (V) | |
| TOSCANA | 16 |
| Field mushrooms, aged Parma ham & Parmesan shavings, tomato & Fior de latte mozzarella, white truffle oil | |
| TONNO PICCANTE | 15 |
| Flaked sustainable tuna, roast peppers, tomato, chilli flakes & Fior di latte mozzarella | |
| VEGETARIANA (VE) | 15 |
| Red onions, field mushrooms, roast peppers, olives & spring onions, tomato & vegan mozzarella, aged balsamic | |
| CARNIVORA | 18 |
| Italian sausage, smoked pancetta, beef brisket, spicy Calabrian salami, tomato & fior di latte mozzarella | |
| CALZONE NAPOLETANO | 15 |
| Salami Napoli, fresh basil, tomato & Fior di latte mozzarella | |
| DIAVOLA | 15 |
| Calabrian 'Nduja, spicy salami, tomato & Fior di latte mozzarella | |
| CHILLI BEEF | 15 |
| Slow cooked beef brisket, jalapeños, Italian smoked mozzarella, fresh chillies, tomato & spring onions | |
| POLLO & FUNGHI | 15 |
| Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella | |

carne, pesce + insalate

{meat, fish, and salad}

| | | |
|---|-------------------------------|------|
| SOGLIOLA (GF) | | 23 |
| Pan fried Lemon sole fillet, parsley new potatoes, charred tenderstem broccoli caper & lemon butter | | |
| ANATRA (GF) | | 25 |
| Honey roasted breast of duck, fondant potatoes, charred broccoli, spiced orange sauce | | |
| BRANZINO (GF) | | 21 |
| Pan fried sea bass fillets, sauteed new potatoes, marsh samphire grass, cherry tomato, parsley, olive & spicy Calabrian 'Nduja butter | | |
| POLLO CESARE | starter | main |
| Chargrilled chicken Caesar salad | | |
| BISTECCA (GF) | 8 | 16 |
| 10 oz English rump steak | | |
| | 8 oz Black Angus ribeye steak | 28 |
| Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce | | |
| AGNELLO CACCIATORA (GF) | | 24 |
| Roasted rump of English lamb, smoked pancetta, rosemary & tomato red wine sauce, crispy herb potato rosti | | |
| POLLO CON FUNGHI PORCINI (GF) | | 19 |
| Roast chicken fillet, creamy mash, field mushrooms & porcini cream | | |
| POLLO ALLA MILANESE | | 19 |
| Breaded chicken fillet escalope, spaghetti pomodoro, lemon | | |
| I L C O R T I L E B U R G E R | | 16 |
| Homemade 6oz burger, smoked Italian cheese, house slaw, fries & 'Nduja ketchup | | |

contorni

{sides}

| | |
|--------------------------------|-----|
| PARMESAN & TRUFFLE FRIES | 6 |
| FRESH BROCCOLI chilli + garlic | 4.5 |
| SEASONED FRIES | 4.5 |
| COURGETTE FRITTI | 4.5 |
| ROCKET & PARMESAN SALAD | 4.5 |
| MIXED SALAD | 4.5 |

• domenica • {Sunday Roast}

16
Sunday's only

BEEF BRISKET

Cooked low & slow, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

CHICKEN

Pan roasted chicken breast fillet, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

LAMB

Slow cooked shoulder of lamb, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

ALL EXTRAS £2

If you have any food allergies, intolerances, or specific dietary requirements, please let us know – we are happy to help where we can.

n=contains nuts | v=vegetarian | ve=vegan | gf=gluten free