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● Summer 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

£29.95

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)	5
GARLIC BREAD (VE)	6
GARLIC BREAD with cheese (V)	7
GARLIC BREAD with tomato (VE)	7
ROSEMARY & SEA SALT FOCACCIA (VE)	6
FOCACCIA ESTIVA (V)	8
Goats cheese, ripe fresh nectarine, olive oil & fresh basil on hand stretched stone baked bread, acacia honey	

10% discretionary service charge
for parties of 6 or above

antipasti + cicchetti
{starters + small plates}

	single	share	
ANTIPASTO I L C O R T I L E	12	20	
Selection of Italian cheeses & charcuterie, seasonal accompaniments			
GNUDI (GF)		10	
“Naked“ home made crabcakes, lemon, homegrown green herbs, hit of chilli, brown crab mayo			
BURRATA (GF)(V)(N)		10	
Fresh creamy cheese from Puglia, roasted vegetable Sicilian Caponata salad, toasted pine nuts & basil oil			
GAMBERONI		11	
Chilli & garlic prawns, toasted bread & lemon			
COCKTAIL DI GAMBERI		12	
Royal Greenland coldwater prawns, tangy cocktail sauce, shredded lettuce, ripe avocado & Pane Carasau croutes			
BRUSCHETTA (VE)			8
Fresh vine ripened local tomatoes, garlic, fresh basil & artisan olive oil on toasted ciabatta			
INSALATA DI MOZZARELLA (V)(GF)			10
Buffalo Mozzarella from Campania D.O.P., vine ripened tomato, avocado, red onions & fresh basil			
CALAMARI (GF)			11
Crispy fried squid, smoked garlic mayo & lemon			
COSTOLETTE (GF)			12.5
Slow roasted pork ribs, house BBQ sauce			
ARANCINI ALLA CARBONARA			9
Crispy fried smoked pancetta & Parmesan rice balls, creamy egg fondue			

Gluten free available.

pasta + risotto

	starter	main
SPAGHETTI ALLA NORMA (V) (VOA)	7.5	15
Sicilian special, long pasta, aubergine, tomato & basil ragu, hint of chilli, aged Ricotta cheese		
LINGUINE GAMBERETTI	10	20
Long pasta, king prawns, marsh samphire grass, chilli & garlic, touch of tomato, white wine & parsley		
RIGATONI	8.5	17
Short pasta, spicy Calabrian ‘Nduja & spring lamb ragu, olives & parsley		
ORECCHIETTE (N)(VE)	7.5	15
Puglian pasta, friaerielli, fresh broccoli, chilli & garlic, toasted pine nuts & herb pangrattato		
RISOTTO PORCINI & FUNGHI (VE)(GF)	7.5	15
Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil		
FUSILLI POLLO	8	16
Short pasta, chicken, broccoli, cream, Parmesan		
LASAGNA BOLOGNESE		16
Beef & pork ragu, cheese sauce & parmesan		
SPAGHETTI ALLA CARBONARA	8	16
Crispy pancetta, creamy egg & parmesan, black pepper		
RAVIOLI ARAGOSTA	11	22
Lobster & Ricotta filled pasta, Samphire grass, Royal Greenland prawns & caper butter		

pizza

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

MARGHERITA (V)	
Classic tomato & Fior di latte mozzarella & fresh basil	
with Buffalo Mozzarella from Campania D.O.P (V)	11
TOSCANA	13
Field mushrooms, aged Parma ham & Parmesan shavings, tomato & Fior de latte mozzarella, white truffle oil	
FRUTTI DI MARE	16
Flaked sustainable tuna, fresh squid, Royal Greenland prawns, tomato, chilli flakes & Fior di latte mozzarella	
VEGETARIANA (VE)	18
Red onions, field mushrooms, roast peppers, olives & spring onions, tomato & vegan mozzarella, aged balsamic	
CARNIVORA	16
Italian sausage, smoked pancetta, beef brisket, spicy Calabrian salami, tomato & fior di latte mozzarella	
CALZONE NAPOLETANO	18
Salami Napoli, fresh basil, tomato & Fior di latte mozzarella	
DIAVOLA	16
Calabrian ‘Nduja, spicy salami, tomato & Fior di latte mozzarella	
CHILLI BEEF	16
Slow cooked beef brisket, jalapenos, Italian smoked mozzarella, fresh chilli, tomato & spring onions	
POLLO & FUNGHI	16
Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella	

carne, pesce + insalate
{meat. fish, and salad}

MERLUZZO (GF)		24
Pan roasted North Atlantic cod fillet, ‘Nduja spiced new potatoes, marsh samphire, olives & cherry tomato hash, house grown herb butter		
ANATRA (GF)		26
Honey roasted breast of duck, fondant potatoes, charred broccoli, spiced summer, berry sauce		
BRANZINO (GF)		23
Pan fried sea bass fillets, garlic & herb new potatoes, lemon & parsley Gremolata dressing		
POLLO CESARE	starter	main
Chargrilled chicken Caesar salad	8.5	17
BISTECCA (GF)		22
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 (GF)		25
Roasted rump of English lamb, potato Bolangere, fresh tomato, pea & red wine sauce		
POLLO ALLA CACCIATORA (GF)		19
Roast chicken fillet, creamy mash, smoked pancetta, rosemary, tomato & red wine sauce		
POLLO ALLA ERBE (GF)		19
Lemon & herb marinated chargrilled chicken fillet, green salad & parmesan shavings		
I L C O R T I L E BURGER		16
Homemade 6oz burger, smoked Italian cheese, house slaw, fries & ‘Nduja ketchup		

contorni
{sides}

PARMESAN & TRUFFLE FRIES	6.5
FRESH BROCCOLI chilli + garlic	4.95
SEASONED FRIES	4.95
COURGETTE FRITTI	4.95
ROCKET & PARMESAN SALAD	4.95
MIXED SALAD	4.95

• domenica •
{Sunday Roast}

18
Sunday's
only

BEEF BRISKET
<i>Cooked low & slow, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy</i>
CHICKEN
<i>Pan roasted chicken breast fillet, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy</i>
LAMB
<i>Slow cooked shoulder of lamb, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy</i>

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. Be advised that our food is prepared in an environment that handles allergens.

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