

pane + olive

{breads + olives}

HOUSE MARINATED GORDAL OLIVES (VE)	4.5
GARLIC BREAD (VE)	5
GARLIC BREAD with cheese (V)	6
GARLIC BREAD with tomato (VE)	6
ROSEMARY & SEA SALT FOCACCIA (VE)	5

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	8	16
Selection of Italian cheeses & charcuterie, seasonal accompaniments		
GNUDI (GF)		8
Panfried“naked“ crabcakes, capers, lemon & hint of chilli, brown crab mayo		
BURRATA & PANZANELLA (V)		9
Fresh creamy cheese from Puglia, flame roast pepper, tomato, red onion & ciabatta crouton Panzanella salad, smoked sea salt		
GAMBERONI		9
Chilli & garlic prawns, toasted bread & lemon		

BRUSCHETTA POMODORO (VE)	6
Tomato, garlic, fresh basil & oregano on toasted ciabatta, basil oil	
INSALATA DI MOZZARELLA (V)(GF)	8
Buffalo Mozzarella from Campania D.O.P, vine ripped tomato, avocado, red onions and fresh basil	
CALAMARI (GF)	8
Crispy fried squid, smoked garlic mayo & lemon	
COSTOLETTE (GF)	11.5
Slow roasted pork ribs, house BBQ sauce	
ARANCINI (N)(V)	7
Crispy fried sundried tomato & basil rice balls, tomato sauce & fresh basil pesto dressing	

Gluten free available.

pasta + risotto

	starter	main
LINGUINE GRANCHIO	8	16
Long pasta, fresh crab, chilli, garlic, lemon & parsley, marsh samphire grass		
RIGATONI AGNELLO & ‘NDUJA	6.5	13
Slow cooked lamb & spicy Calabrian ‘Nduja ragu, black olives & grated Pecorino Romano		
ORECCHIETTE (N)(VE)	6.5	13
Puglian pasta, friarielli, fresh broccoli, chilli & garlic, toasted pine nuts & herb pangrattato		
TORTELLONI SPINACHI & RICOTTA (V)(N)	7.5	15
Spinach & Ricotta filled pasta, sage butter, Parmesan & toasted almonds		
RISOTTO PORCINI & FUNGHI (VE)(GF)	6.5	13
Field mushrooms & Porcini risotto, vegan Parmesan & white truffle oil		
FUSILLI POLLO	6.5	13
Chicken, broccoli, cream, parmesan		
LASAGNA BOLOGNESE		13
Beef & pork ragu, cheese sauce & parmesan		
SPAGHETTI ALLA CARBONARA	6.5	13
Crispy pancetta, creamy egg & parmesan, black pepper		
RAVIOLI ARAGOSTA	8.5	17
Lobster & ricotta filled pasta, samphire grass, cherry tomato & caper butter		

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

MARGHERITA (V)	9
<i>Classic tomato & Fior di latte mozzarella & fresh basil with Buffalo Mozzarella from Campania D.O.P (V)</i>	10
TOSCANA	14
<i>Field mushrooms, aged Parma ham & Parmesan shavings, tomato & Fior de latte mozzarella, white truffle oil</i>	13
BOSCAIOLA	13
<i>Fresh Tuscan sausage, a splash of tomato, field mushrooms, extra virgin olive oil & Fior di latte mozzarella</i>	16
VEGETARIANA (VE)	13
<i>Red onions, field mushrooms, roast peppers, olive, & spring onions, tomato & vegan mozzarella, aged balsamic</i>	13
CARNIVORA	16
<i>Italian sausage, smoked pancetta, beef brisket, spicy Calabrian salami, tomato & fior di latte mozzarella</i>	13
CALZONE NAPOLETANO	13
<i>Salami Napoli, fresh basil, tomato & Fior di latte mozzarella</i>	13
DIAVOLA	13
<i>Calabrian 'Nduja, spicy salami, tomato & Fior di latte mozzarella</i>	14
CHILLI BEEF	14
<i>Slow cooked beef brisket, jalapeños, Italian smoked mozzarella, fresh chillies, tomato & spring onions</i>	13
POLLO & FUNGHI	13
<i>Chargrilled chicken, field mushrooms, fresh rosemary, tomato & Fior di latte mozzarella</i>	

carne, pesce + insalate

{meat. fish, and salad}

MERLUZZO (GF)		20
Pan roasted North Atlantic cod, ‘Nduja spiced new potato, olive, tomato & samphire hash, lemon & parsley		
ANATRA (GF)		23
Honey roasted breast of duck, fondant potato, charred broccoli, blackcurrant sauce		
BRANZINO (GF)		19
Pan fried sea bass fillets, galic sauteed Lancashire potatoes, scarola endive, lemon verbina, red chilli & toasted fennel Salmoriglio dressing		
POLLO CESARE	starter	main
Chargrilled chicken Caesar salad		7 14
BISTECCA (GF)		21
10 oz English rump steak		
8 oz Black Angus ribeye steak		26
Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce		
AGNELLO (GF)		22
Roasted rump of lamb, parsley new potatoes, wilted spinach, sundried tomato & peppermint red wine sauce		
POLLO CON FUNGHI PORCINI (GF)		17
Roast chicken fillet, creamy mash, field mushrooms & porcini cream		
SPIEDINO DI POLLO (GF)		17
Pancetta wrapped chicken, red pepper & onion on a skewer, fries & house BBQ sauce		
I L C O R T I L E BURGER		15
Homemade 6oz burger, smoked Italian cheese, house slaw, fries & ‘Nduja ketchup		

contorni

{sides}

FRESH BROCCOLI	3.5
chilli + garlic	
SEASONED FRIES	3.5
COURGETTE FRITTI	3.5
ROCKET & PARMESAN SALAD	3.5
MIXED SALAD	3.5

• domenica •

{Sunday Roast}

14.95
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>

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

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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

£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.