

SMALL PLATES (COLD) SHARING .

Grilled Peppers/Burrata/Anchovy/Balsamic £10

(Grilled Peppers, Rich Creamy Mozzarella, Cetara Anchovy, Aged Balsamic)

Red Prawn Tartare (Raw)/Straciatella/Avocado/Truffle Dust/Truffle Pearls £14

(Raw Red Prawns, Pulled Creamy Mozzarella, Avocado Puree, Summer Truffle Dust and Pearls, Crisp Bread)

Beef Tonnato/Capers/ Beef Jus,£12

(Thin Sliced Roast Beef, Dressed In Tuna Sauce, Capers and Beef Jus)

Italian Bread/Aged Balsamic/Extra Virgin Olive Oil/Maldon/ Tomato Powder £6

(Selection of breads With Dipping Condiment)

Panzanella £8

(Italian Tomato, Cucumber, Onion, Oregano Salad and Softened Bread)

HOT PLATES SHARING

Sicilian Sausage/ Cannellini/ Pugliese Bread/ Chilli £11

(Grilled Sausage From Nebrodi Pigs, Cannellini Beans, Golden Altamura Bread)

Aubergine Parmigiana £10

(Baked Aubergine, Layered With Fresh Mozzarella, Parmesan and Basil)

Saffron Risotto/ Osso Buco/ Gremolata/ £12

(Aged Carneroli Rice, Saffron, Braised Beef Stew, Parsley/Garlic/Lemon dressing)

Busiate/ Green Beans/ Potatoes/ Pesto £10

(Small Handmade Twisted Pasta, Fresh Pesto, Green Beans and Potato)

King Prawn and Scallop Ravioli/ Tomato/ Basil/Garlic £12

(Fresh Pasta Parcels, Stuffed With King Prawn and Scallop, House Tomato Sauce)

Duck, Cabbage, Foie Gras, Ravioli/Sage/Brown Butter/Parmesan/Biscotti £12

(Handmade Pasta Parcels, Stuffed With Slowly Braised Duck, Spring Cabbage and Foie Gras. Finished In Sage Butter and Biscotti)

Local Lamb Chops/Mint/ Evo/Lemon £12

(Yorkshire Trimmed Lamb Chops Cooked Roman Style With Fresh Mint, Lemon and Olive Oil)

SIDES

Patate Forno £5

(Roast Potatoes, Garlic, Butter, Parsley)

Spinaci £5

(Spinach, Garlic, EVO, Lemon)

Green Beans £5

(Dressed with EVO, White Balsamic Condiment)

Dietary Choices So We Can Ensure An Optimum Dining Experience Please Make Us Aware of Any Allergies, Intolerances O

BIG PLATES

Bistecca, £28

(Prime Yorkshire Steak, Pizzaiolo sauce, tomato, garlic, oregano, chilli - OR - Garlic Butter)

Grilled Branzino .£24

(Sea Bass dressed with EVO, Lemon, Oregano, Garlic, Parsley, Chilli)

DESSERT

Baba/Pistachio/Chocolate £9

(Handmade In Napoli, A Soft Enriched Sponge Soaked In Rum. Finished With Chocolate Cream and Pistachio)

Brownie Gelato £9

(Home Made Brownie, Yorkshire Gelato)

Tiramisu, £9

(Iconic Venetian Party Cake. This Can Be Prepared Gluten Free and Lactose Free)

Lee's Sticky Toffee Pudding, £9

(Home Made, Classic)

WHITE WINE

Verdicchio Stefano Antonucci £25

175ml/£7. 250ml/£10.50

(Dry, Crisp, Fresh, Mineral-Marche, ITA)

Prediale Btl.£28.

175ml/£7.50. 250ml/£12

(Floral, Ripe Summer Fruits -Friuli-Venezia Giulia, ITA)

SPARKLING

Prosecco "Reguta" DOC £28

125ml/£7.

(Veneto, ITA)

RED WINE

Rosso Piceno DOC Stefano Antonucci £25

175ml/£7. 250ml/£10.50

(Medium bodied, fresh berries-Marche, ITA)

Altro Passo £28

175ml/£7.50. 250ml/£12

(Fruity, Rich, Smooth Red- Friuli-Venezia Giulia ITA)

DIGESTIVO

Limoncello "Il Convento" £9

(Campagna, ITA)

Vermouth "Giusti" £9

(Emilia-Romagna, ITA)



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