

GLUTEN FREE MENU

Please confirm if you are gluten intolerant, as these dishes are specially prepared and may differ from the main menu

NIBBLES

Puglian Olives VEGAN 4
Queen green olives (contain stones)

CLASSICS

Burrata v 10.5 **Nduja Prawns** 10.5
Handmade creamy mozzarella, heritage tomatoes, olive oil, pesto Prawns, nduja sausage, tomato, cream

RAW

Beef Carpaccio 16
Beef carpaccio, rocket salad, truffle, olive oil, parmesan

FRESH PASTA

All pastas served with gluten free penne

Beef Ragù 16.5 **Frutti di Mare** NEW 19
Beef fillet tail ragù with a dash of pesto Mussels, squid, prawns, garlic, parsley, crushed chilli, fresh tomato sauce

Carbonara 17
Guanciale, pecorino, parmesan, egg

Crab & Prawn 19 **Harissa Chicken** 18
With red chilli, tomato, cream sauce Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream

GOURMET PIZZA

Margherita Buffalo v 15.5 **Sette Formaggi (7 Cheeses!)** NEW 18.5
Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze Pecorino, parmesan, bella lodi, buffalo mozzarella, gorgonzola, fior di latte mozzarella, whole burrata ball, tomato

Salsiccia NEW RECIPE 18
Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato, organic honey

SECONDI

Chicken Gorgonzola NEW 20 **Butterflied Sea Bass** 26
Grilled breast, gorgonzola sauce, mushrooms, fresh leeks, smashed potatoes With samphire, tenderstem broccoli, cherry tomatoes, capers, taggiasche olives, smashed potatoes (may contain some bones)

Steak Tagliata 28 **Prawn & Saffron Risotto** NEW 19
10oz grilled sirloin on a bed of pasta shells with porcini ragù, truffle, pecorino Prawns, saffron, red chilli, balsamic pearls

Sicilian Meatballs NEW 17.5
Pork meatballs, homemade tomato sauce, smashed potatoes, rainbow carrots, taggiasche olives, pecorino

CONTORNI

Smashed Potatoes VEGAN NEW 5.5
With fresh rosemary and garlic