

Castelvetro Olives 2.75
Homemade bread & focaccia 2.50
Garlic bread + cheese add £1 5.00
Truffle Ricotta crostini 4.75

ANTIPASTI

POLPETTE DELLA NONNA:

Beef meatballs in a rich tomato sauce 6.75

TRIS DI BRUSCHETTE:

Classic bruschetta; Olives paste; Ricotta & anchovies 8.50

PARMIGIANA DI MELANZANE:

Layers of Aubergines, mozzarella, tomato sauce 8.95

KUOP NAPOLETANO: Vegetarian rice ball, potato croquette, & fried pizza dough balls 8.95

FRITTO MEDITERRANEO: Fried calamari, prawns, zucchini, carrot chips, parsley, lemon 12.50

SORRISO DI MOZZARELLA: Fried bread crumbed mozzarella, cherry tomato dip 6.95

SOUP OF THE DAY: ask your waiter 6.50

CAPRESE: Tomato, homemade mozzarella, basil, oregano 7.95

BURRATA

WITH CHOICE OF:

Pesto & Toasted bread 8.50

Sicilian cherry tomatoes, basil, oregano 8.50

Pistachio mortadella & rocket 9.90

Stracciatella (burrata's heart), EV Olive oil, black pepper, toasted bread 7.90

LARGE BURRATA 250 gr for 2 ppl to share, pesto 15.0

SHARING BOARDS -

ANTIPASTO MISTO:

Parma ham, pistachio mortadella, Salami, homemade burrata, homemade ricotta, marinated olives, served with toasted bread 20.0

ANTIPASTO VEGETARIANO:

Grilled vegetables, Truffle ricotta crostini, bruschetta, homemade burrata, & mozzarella, olives, basil pesto, toasted bread 20.0

PASTAS

Handmade fresh TORTELLONI, ricotta & spinach in a butter & sage sauce with mashed peas 14.5

PACCHERI, mixed seafood, chilli 16.5

PAPPARDELLE, mushrooms, Italian sausage, truffle oil & a touch of cream 12.5

SPAGHETTI, tomato sauce & a whole burrata 13.50

PACCHERI ALLA NORMA, aubergines, tomato sauce, salted ricotta cheese. Sicily's most famous pasta. 13.0

SPAGHETTI ALLA CARBONARA, The Italian way, Italian bacon, pecorino & egg cream 12.5

PACCHERI, homemade ricotta, nduja, cherry tomatoes & black pepper 12.5

GNOCCHI, gorgonzola, wholenuts & pecorino 13.0

RISOTTO OF THE MONTH, ask your waiter 15.0

SALADS

BURRATA, Parma ham, Rocket 13.5

POLLO Poached chicken breast, gem lettuce, sun blushed tomato, avocado, chives mayo & croutons 13.9

SEAFOOD SALAD, served cold 15.9

MAINS

POLLETTO MARINATO, deliciously marinated ½ chicken served with Roast potatoes 15.5

MILANESE DI POLLO CON INSALATA DI RUCOLA Breadcrumbed Chicken Milanese served with rocket & chopped cherry tomatoes 16.9

BISTECCA DI MANZO, 8oz (220gr) Rib eye steak served with Roast potatoes 22.0

TAGLIATA DI TONNO ALLA GRIGLIA, Chargrilled tuna steak, sliced and served with grilled vegetables 21.5

FILETTO DI SPIGOLA, chargrilled seabass fillet served with mixed salad 18.5

SIDE

Roast Potatoes 4.5

Rocket salad 4.5

Mixed salad 4.0

Chips 3.9

Grilled vegetables 4.5

PIZZA

48 HOURS slow fermented sourdough & only using the finest Italian flours. We are literally obsessed with selecting the best ones because we truly believe that a better pizza starts with better flour.

Most of our pizzas contain Parmesan, basil & extra virgin olive oil

STEP 1: Choose Your Flour:

Double 00, Following an old recipe which results in an easily digestible Neapolitan pizza

Multigrain, packed with health benefit. Very high digestibility & low calories. 4 different contents, 4 kind of cereals. +£1

Gluten free, baked in the same oven as other pizzas, so they may contain traces of gluten + £2.5

STEP 2: Choose Your Mozzarella:

Homemade, made daily in Battersea, by our award winning cheese maker

Vegan, made with coconut oil. Dairy free, soya free. (+ £1)

Burrata, as extra topping + £3

STEP 3: Choose Your Pizza

V= Vegetarian VEG= Vegan W= No tomato Sauce

MARINARA Tomato sauce, garlic, oregano £ 6.95 (VEG)

MARGHERITA : Tomato sauce, Mozzarella £ 8.75 (V)

NAPOLI Tomato sauce, Mozzarella, Sicilian anchovies & capers £ 9.95

DIAVOLA Margherita with spicy salami £ 10.50

SALSICCIA E FRIARIELLI Neapolitan Friarielli & Italian wild fennel sausages £ 11.50 (Try it with Burrata + £ 3) (W)

ORTOLANA Tomato sauce, mozzarella, Courgettes, mushrooms, sun blushed tomatoes & pesto (pesto contains parmesan & nuts) £ 10.95 (V)

P.R.P Mozzarella, Parma ham, Rocket, cherry tomatoes, Parmesan shavings, £ 12 (W)

TRUFFLY Mozzarella, mushrooms, ricotta & truffle oil 11.90 (New) (V) (W)

QUATTRO FORMAGGI PLUS ONE Gorgonzola, mozzarella, parmesan cheese, smoked mozzarella & ricotta (V) (W) £ 12.5

BURRATINA Margherita + Stracciatella di burrata £ 11.75 (V)

BRUNCH CARBONARA (New) Mozzarella, Italian bacon, egg, parmesan & black pepper £ 10.95 (W)

VEGAN PARADISE Vegan mozzarella, tomato sauce, Vegan salami, mushrooms, basil, cherry tomatoes £ 12.5 (VEG)

FUNGHI E SEITAME: Vegan Mozzarella, tomato sauce, vegan salami, mushrooms & black olives £ 12.5 (VEG)

THE SPECIAL ONES:

LA GIANLUCA VIALLI Tomato sauce, Mozzarella, spicy spreadable salami, spicy salami, stracciatella di burrata & fresh chilli £ 13.50

LA ANTONIO CONTE Tomato sauce, Mozzarella, 24 months aged San Daniele ham, stracciatella di burrata £ 13.50

LA RINGHIO GATTUSO (New) Mozzarella, nduja, Wild fennel sausages, onion, ricotta & chilli flakes £ 14.50 (V) (W)

LA BO.CA Mozzarella, Mortadella from Bologna, Stracciatella di burrata & Bronte Pistachios £ 13.50 (W)

LA PARMIGIANINA (New) Mozzarella, tomato sauce, aubergines Parmigiana & Parmesan shavings £ 14.50 (V)