

ANTIPASTI

ARANCINI 'NDUJA E SALSICCIA

Crispy calabrian 'nduja and italian sausage arancini served on a bed of wild rocket, finished with parmigiano reggiano and chilli oil.

£8.50

CROSTINI AL RAGÙ DI MANZO

Toasted crostini topped with slow-braised beef shin ragù, finished with parmigiano reggiano, caramelised red onions and fresh chives.

£10.50

DOUGH BALLS ALL'AGLIO

Mozzarella-filled dough balls tossed in garlic butter and finished with maldon sea salt.

£7.50

BRUSCHETTA CLASSICA

Finely diced tomatoes served on our house focaccia, finished with parmigiano reggiano and a drizzle of basil oil.

£7.00

BURRATA E VERDURE ALLA GRIGLIA

Creamy burrata served with smoky grilled mediterranean vegetables, blistered cherry tomatoes, wild rocket and fresh basil oil.

£8.50

MOZZARELLA IN CARROZZA

Golden panko-crusted mozzarella served on a bed of wild rocket with arrabbiata sauce, finished with parmigiano reggiano and fresh parsley.

£8.50

GAMBERI AL POMODORO

Pan-seared king prawns with garlic and confit cherry tomatoes, finished with white wine and butter, served with our house focaccia.

£9.50

PASTA

TAGLIATELLE AL GAMBERONI E LIMONE

Tagliatelle pasta with pan-seared marinated king prawns in a fragrant lemon, garlic and white wine cream sauce.

£16.00

PACCHERI AL RAGÙ D'OSSOBUCO

Large artisan paccheri pasta tubes served with melt-in-the-mouth beef shin, braised for 12 hours in San Marzano tomatoes and Italian red wine, finished with Parmigiano Reggiano.

£16.00

PACCHERI CALABRESE CON RICOTTA

Large artisan paccheri pasta tubes tossed in a rich, fiery Calabrian 'nduja and blistered cherry tomato sauce, finished with creamy ricotta.

£14.50

TAGLIATELLE ALLA TOSCANA

Ribbon pasta tossed with caramelised mediterranean vegetables and sweet blistered cherry tomatoes in a light garlic and white wine reduction, finished with fresh herbs.

£14.50

SECONDI

FILETTO DI BRANZINO

Pan-seared sea bass fillets with crispy skin, finished with fresh lemon butter and extra virgin olive oil. Served over seasonal mediterranean vegetables with roasted garlic baby new potatoes.

£23.50

TAGLIATA DI CONTROFILETTO AL GORGONZOLA

Pan-seared sirloin steak topped with a Gorgonzola Dolce cream sauce, served with charred tenderstem broccoli and roasted garlic baby new potatoes or crispy fries.

£23.50

SIRLOIN STEAK (80Z)

Served with crispy fries and a parmigiano reggiano, rocket and tomato salad.

£20.00

RISOTTO ALLA CALABRESE

Creamy Arborio rice infused with spicy Calabrian 'nduja and rustic Italian sausage, topped with pan-seared king prawns.

£16.50

POLLO ALLA TOSCANA

Pan-seared chicken breast simmered in a rich garlic and parmigiano reggiano cream sauce with sun-dried tomatoes. Served with charred broccolini and rosemary butter new potatoes.

£14.00

PIZZA

MARGHERITA

San Marzano tomato base with the finest fior di latte mozzarella

£ 10.50

Also available with Vegan cheese

PROSCIUTTO, POLLO, FUNGHI

San Marzano tomato base, fior di latte mozzarella, prosciutto, chestnut mushroom & chicken drizzled with a touch of garlic oil

£ 14.00

GENOVESE DOLCELATE

Whipped ricotta base, slow braised beef shin & Dolcelate cheese finished with caremlised red onions

£ 15.50

THE LUCINDA

The Pizza we've become famous for! San Marzano tomato base, fior di latte mozzarella & traditional Italian pepperoni drizzled with hot honey and sesame seeds.

£ 13.50

CANADESE

San Marzano tomato base, fior di latte mozzarella, prosciutto, pineapple & maple syrup drizzle

£ 14.50

VEDURE

San Marzano tomato base, fior di latte mozzarella, roasted mediteranean vegetables, blistered cherry tomatoes, olives

£ 13.50

Also available with Vegan cheese

SPEZIATO

San Marzano tomato base, fior di latte mozzarella, spianata calabrese, salami milano, n'duja & pepperoni garnished with house pickled chillis and sriracha drizzle

£ 15.50

CARNI

San Marzano tomato base, fior di latte mozzarella, prosciutto, chicken, pancetta & salami milano

£ 15.50

TRUFFLE MUSHROOM

San Marzano tomato base, fior di latte mozzarella, Portobello mushrooms, red onion finished with fresh rocket, parmesan and the finest truffle oil

£ 14.00

Also Available with vegan cheese

CREATE YOUR OWN

Margherita pizza, add any choice of toppings below:

Chicken, pepperoni, olives, mushrooms, salami ventricina, salami milano, N'duja, chillis, red onion, pineapple, pancetta, prosciutto, caramelised red onions, blistered cherry tomatos, mediteranen vegetables

£ 11.50 + £ 1.50 Per Topping

SALAD

INSALATA DI CETRIOLI

Lollo Rosso, bronze lettuce and frisée with pickled cucumber, tomatoes and house dressing.

£6.50

INSALATA DI RUCOLA CON CIPOLLE ROSSE CAMELLATE

Peppery wild rocket with caramelised red onions, dressed with aged balsamic and lemon-infused extra virgin olive oil, finished with shaved Parmigiano Reggiano.

£7.50

FAMIGLIA

Choose our family style dining option to enjoy a wide selection of our menu to share between your table.

You'll get to enjoy a wide choice of Starters, pizzas, Pastas, fries and dips

£ 28.50 Per Person

FRIES

LIGHTLY SALTED FRIES

£ 4.00

GARLIC, SEA SALT & ROSEMARY FRIES

£ 4.50

TRUFFLE OIL & PARMESAN FRIES

£ 4.50

DIPS

AIOLI

£ 1.50

HOT HONEY

£ 1.50

TRUFFLE AIOLI

£ 1.50

GARLIC BUTTER

£ 1.50

FOR ALL ALLERGIES & DIETRY REQUIREMENTS, PLEASE ASK A MEMBER OF STAFF