



MENU

SMALL BITES

Italian green olives (vg)	5
Home made bread , salted butter & extra-virgin olive oil	5
Fried padron peppers with lime & sea salt (vg)	7
Garlic bread (vg)	5.5
Zucchini fritti	6
Sicilian arancini with arrabbiata sauce	6
Burrata cheese with Maldon salt & extra virgin olive oil (vg)	7
Provolone cheese croquette with spicy tomato sauce	7

STARTER

Soup of the day (vg)	7
Tomato & basil bruschetta (vg)	8
Orange beetroot salad , balsamic, hazelnut, coconut & pomegranate (v)	9
Insalata caprese , Buffalo Mozzarella, vine ripened tomatoes, avocado & basil (vg)	10
Beef carpaccio with Parmesan & wild rocket leaves & mustard dressing	12
Crispy fried calamari with aioli sauce	11
King prawns Alla Busara "Venetian Style" , bisque, tomato sauce, garlic, white wine, fresh chilli & parsley	12
Torched mackerel , avocado & mixed leaves	12
Chicken liver pâté , red onion chutney & charred bread	11

HOMEMADE PASTA AND RICE

Creamy seafood risotto with king prawns, baby clams mussels, calamari, garlic & chilli (gf)	18
Homemade lobster ravioli , served in a creamy bisque sauce, cherry tomatoes, olives & fresh basil	18
Wild mushroom risotto with peas puree, burrata & aged parmesan (vg)	16
Tuscan wild boar ravioli , wild mushrooms, creamy white wine sauce & aged parmesan	17
Ravioli ricotta & spinach with butter noisette, sage & parmesan crumble (vg)	17
Lasagne al Forno , layers of pasta with slow cooked beef ragu, béchamel & parmesan	16

SELECTION OF PASTA GRAGNANO

Scottish lobster linguine , crustacean bisque sauce cherry tomato, garlic, lemon, chilli & parsley	31
Seafood linguine with king prawns, baby clams, mussels, calamari, garlic & chilli	19
Pacchero with lamb ragout , chorizo crumble & pecorino cheese	18
Linguine with wild mushroom , broccoli, garden peas & cherry tomatoes in white wine sauce (vg)	16
Spaghetti alla carbonara , free range Italian eggs, pancetta & pecorino cheese	16
Crab linguine with hand-picked Dorset crab, rocket, fresh tomatoes, garlic, chili & lemon	26
Linguine with king prawns, garlic & chilli	20

MAIN COURSE

Roast cauliflower steak with herbed quinoa yogurt, pomegranate, romesco sauce (vg) (v)	18
Lamb shank slow cooked with mashed potatoes, broccoli tender stems & rosemary jus (gf)	23
Corn-fed chicken breast with mash potatoes, broccoli tender stem & wild mushroom	21
10oz, 30-day matured rib eye , triple cooked chips, broccoli tender stem & red wine jus	34
9oz, 30-day matured fillet of beef , roast potatoes, wilted spinach & peppercorn sauce (gf)	35
Calves' liver with mash potatoes, pancetta, broccoli tender stems, melted onion & red wine jus (gf)	20
Veal Milanese with Spaghetti Napoli, or Classic, with roast potatoes & broccoli	22
Pork belly with mash potatoes, broccoli tender stems & wild mushroom (gf)	20
Roast fillet of sea bass with roast potatoes broccoli, wilted spinach & limoncello sauce (gf)	23

SIDES

Tender stem broccoli with olive oil & sea salt (vg) (v)	7
Roast potato with rosemary & sea salt (vg) (v)	6
Triple cooked chips (vg) (v)	5
Tomato & red onion salad with olive oil & salt (vg) (v)	6
Creamy mash potato (vg) (v)	6
Rocket & parmesan salad with olive oil & salt (vg) (v)	7
Wilted spinach with garlic & olive oil (vg) (v)	6
Mixed salad with olive oil & sea salt (vg) (v)	7

(vg) – Vegetarian (v) – Vegan (gf) – Gluten free

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Menu descriptions do not contain all ingredients.



HOME MADE PIZZA

Margherita Tomato sauce & mozzarella cheese (vg)	10	Funghi Tomato sauce, mozzarella cheese & mushroom (vg)	13
Americana Tomatoes, mozzarella cheese & pepperoni	14	American hot Tomatoes, mozzarella cheese, peppers, onions, pepperoni & chilli peppers	15
Burrata & Parma Mozzarella, Parma ham, parmesan, rocket, burrata & cherry tomatoes	16	Hawaiian Tomatoes, mozzarella cheese, pineapple & ham	13
Aversa capricciosa Tomato sauce, mozzarella cheese, prosciutto, mushroom, eggs & artichokes	15	Napoli Tomato sauce, mozzarella cheese, capers, anchovies & black olives	13
Italia Tomato, mozzarella, parma ham, wild rocket & parmesan cheese	14	Prosciutto Tomato sauce, mozzarella cheese & ham	13
Calabrese Tomato sauce, mozzarella, nduja & chorizo sausage, pepperoni, tropea onion & fresh chilli	15	Klodian Tomato sauce, mozzarella cheese, pepperoni & chicken	15
Calzone Folded pizza with tomato, mozzarella cheese, pepperoni & ricotta	15	Tonno e cipolla 'Tuna & red onion' Tomato sauce, mozzarella cheese, tuna & red onion	13
Vegetariana Seasonal vegetables, tomato sauce & mozzarella cheese (vg)	14	Regina 'Queen' Tomato sauce, mozzarella cheese, ham, mushroom & black olives	14
		4 formaggi '4 cheeses' Mozzarella, gorgonzola, parmesan & mascarpone (vg)	14

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