



# STARTERS



# HOMEMADE PASTA



# FOCACCE

<b>Soup of the Day (VV)</b> <i>Served with homemade sourdough bread.</i>	7
<b>Burrata (V)</b> <i>Served on a bed of rocket and cherry tomatoes drizzled with homemade pesto.</i>	8
<b>Garlic Prawns</b> <i>Served in a cherry tomato, garlic and chilli sauce on toasted homemade bread.</i>	11
<b>Homemade Arancini</b> <i>All served on top of our homemade tomato sauce topped with Parmesan cheese:</i> • Traditional bolognese, peas and mozzarella • Spinach & Mozzarella (V) • Truffle, mushroom and mozzarella (V)	6.5
<b>Nduja and Smoked Provola Croquettes</b> <i>Three croquettes served with spicy nduja mayo, topped with parmesan.</i>	6
<b>Polpette</b> <i>Beef meatballs in a rich tomato sauce served in a homemade bread basket topped with parmesan cheese</i>	8
<b>Vegan Meatballs (VV)</b> <i>Vegan meatballs in a rich tomato sauce served with homemade bread.</i>	8
<b>Parma Ham and Mozzarella</b> <i>Served with sourdough bread and tomato.</i>	12
<b>Mortadella and Burrata</b> <i>Served with sourdough bread.</i>	12

## BRUSCHETTA

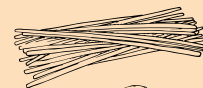
All served on sourdough bread

<b>Classica (VV)</b> <i>Cherry tomatoes, oregano and garlic.</i>	7
<b>Caprese (V)</b> <i>Tomatoes and Mozzarella.</i>	8
<b>Mushrooms (V)</b> <i>Served in a creamy mushroom sauce.</i>	8
<b>Nduja</b> <i>Spicy Nduja and roasted peppers topped with Burrata topped with honey.</i>	8

## SALAD

<b>Chicken Caesar Salad</b> <i>Served with gem lettuce, grilled chicken, croutons, parmesan &amp; Caesar dressing.</i>	11
<b>Caprese Salad (V)</b> <i>Served with lettuce, mozzarella, tomatoes topped with olive oil.</i>	8
<b>Mediterranean Salad (VV)</b> <i>Served with lettuce, cucumber, tomatoes, olives and olive oil.</i>	8

## 1. Choose your pasta type



**SPAGHETTI**



**TAGLIATELLE**



**PAPPARDELLE**



**FUSILLI**



**PENNE**



**PACCHERI**



**GNOCCHI**



**REGINETTE**



**RAVIOLI**

filled with ricotta and spinach +£2



**TRIANGOLI**

with a prawns and herbs filling +£3



## OVEN BAKED CLASSICS

<b>Traditional Lasagna</b> <i>Our homemade beef and pork lasagna layered with bolognese sauce, bechamel and Parmesan.</i>	14
<b>Pesto Lasagna (V)</b> <i>Lasagna sheets layered with our homemade pesto, bechamel and Parmesan.</i>	14

## SIDES

<b>Truffle parmesan fries (V)</b>	5
<b>French fries (VV)</b>	4
<b>Sweet potato fries (VV)</b>	4.5
<b>Garlic Bread (V)</b>	6
<b>Garlic &amp; Mozzarella Bread (V)</b>	7

## 2. Choose your pasta sauce

### CLASSICS

<b>Pomodoro (VV)</b> <i>Our homemade tomato sauce.</i>	8
<b>Arrabbiata (VV)</b> <i>Homemade tomato sauce, garlic, fresh chillies and parsley.</i>	10
<b>Homemade Pesto (V)</b> <i>Traditional homemade pesto sauce with pine nuts, basil, garlic and Parmesan cheese.</i>	10
<b>Carbonara</b> <i>Our traditional carbonara sauce with guanciale, pecorino cheese, black pepper &amp; egg yolk combined to make a creamy sauce.</i>	13
<b>Traditional Bolognese</b> <i>Cooked with our homemade tomato sauce, pork and beef mince.</i>	14
<b>Sausage Ragù</b> <i>Served with our Slow cooked sausage ragù, tomato sauce and pecorino cheese.</i>	14
<b>Homemade Meatballs</b> <i>Beef meatballs cooked in our homemade tomato sauce.</i>	14
<b>Amatriciana</b> <i>Guanciale and our homemade tomato sauce, topped with pecorino cheese and black pepper.</i>	13

### FARINA SPECIALS

<b>Genovese</b> <i>Our homemade slow cooked beef and onion sauce topped with parmesan cheese</i>	15
<b>Nduja Carbonara</b> <i>Our carbonara sauce with guanciale, nduja, pecorino cheese, black pepper &amp; egg yolk combined to make a creamy sauce.</i>	14
<b>Black Truffle &amp; Mushroom (V)</b> <i>Rich and creamy truffle and mushroom sauce.</i>	14
<b>Nduja &amp; Burrata</b> <i>Lightly spiced nduja and red peppers sauce topped with burrata.</i>	14
<b>4 Formaggi (V)</b> <i>Our homemade 4 cheese sauce, Parmesan, smoked provola, blue cheese and Pecorino topped with herb breadcrumbs.</i>	12
<b>Alla Zozzona</b> <i>A hybrid between Carbonara &amp; Amatriciana, our homemade tomato sauce and guanciale all combined with pecorino cheese and egg yolk.</i>	14

### SEAFOOD

<b>Allo Scoglio</b> <i>Cherry tomato and garlic sauce with clams, mussels and king prawns topped with parsley.</i>	15
<b>Salmone</b> <i>Homemade creamy smoked salmon and tomato sauce.</i>	14
<b>Cherry Tomatoes &amp; Pesto Prawns</b> <i>Served in a rich cherry tomato sauce on a bed of basil pesto.</i>	14

## 3. Choose your extras

Add Chicken	3	Add Mushrooms	2
Add Spicy Salame	2	Add Peppers	2
Add Italian Sausage	2	Add Olives	2
Add Ham	2	Add Meatballs	4
Add Prawns	4	Add Burrata	3
Add Clams	6	Add Truffle Oil	2
Add Mussels	6		

### CLASSICS

All served with fries

<b>Caprese (V)</b> <i>Pesto, mozzarella, tomatoes and wild rocket.</i>	12
<b>Parma</b> <i>Parma Ham, tomatoes, mozzarella, wild rocket</i>	12
<b>Spicy</b> <i>Spicy salami, peppers &amp; Nduja sauce, wild rocket &amp; burrata.</i>	12
<b>Emiliano</b> <i>Mortadella, burrata, wild rocket &amp; truffled mushrooms sauce.</i>	12
<b>Porchetta</b> <i>Cured pork belly, smoked provola cheese, caramelised onions &amp; wild rocket.</i>	12
<b>Ham &amp; Mozzarella</b> <i>Ham and Mozzarella.</i>	12
<b>Chicken Milanese</b> <i>Fried chicken breast, garlic mayo, salad &amp; tomato.</i>	12

### PIZZA ROMANA

Roman speciality, which is a thin and crispy style of pizza  
Vegan cheese swap available(VV) £1 extra

<b>Marinara (VV)</b> <i>San Marzano tomato, black olives, oregano.</i>	9
<b>Garlic &amp; Mozzarella (V)</b> <i>Fior di latte mozzarella, garlic butter, topped with parsley.</i>	9
<b>Margherita (V)</b> <i>San Marzano tomato, fior di latte mozzarella, basil.</i>	10
<b>Diavola</b> <i>San Marzano tomato, fior di latte mozzarella, spicy salami, basil.</i>	11
<b>Meat Feast</b> <i>San Marzano tomato, mozzarella, Italian sausage, bham, spicy salame, basil.</i>	13
<b>Pollo</b> <i>San Marzano tomato, mozzarella, chicken, mushrooms, basil.</i>	13
<b>Zingara</b> <i>San Marzano tomato, mozzarella, cooked ham, mushrooms, basil.</i>	12
<b>Rustica (V)</b> <i>San Marzano tomato, mozzarella, roasted peppers, olives &amp; mushrooms.</i>	13
<b>Quattro Formaggi (V)</b> <i>Fior di latte mozzarella, gorgonzola blue cheese, smoked provola, Parmesan.</i>	13
<b>Italiana</b> <i>Mozzarella, Parma ham, rocket and cherry tomatoes.</i>	14
<b>Nduja</b> <i>Cream of spicy peppers, Burrata, Nduja topped with basil.</i>	13
<b>Porchetta</b> <i>San Marzano tomato, mozzarella, cured sliced pork belly, caramelised onions.</i>	14
<b>Mortadella</b> <i>White base pizza with mozzarella, mortadella, pesto topped with Burrata.</i>	14

Please let a member of staff know if you have allergens dietary requirements. All our dishes are prepared in a kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

