

## PANE E ANTIPASTI

<b>OLIVE ASSORTITE (v)</b>	4
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
<b>PANE ALL' AGLIO E POMODORO (v)</b>	6
Garlic pizza bread with herby tomato sauce	
<b>PANE ALL' AGLIO E FORMAGGIO (v)</b>	7
Garlic pizza bread with mozzarella cheese	
<b>FOCACCIA ALLA SASSO (v)</b>	8
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
<b>BRUSCHETTA CLASSICA (v)</b>	5
Toasted bread with fresh tomatoes, red onions & basil	
<b>ANTIPASTO ALLA SASSO</b>	22
(SHARING PLATTER MINIMUM FOR 2)	
Finest Italian cured meats (Prosciutto crudo, Bresaola, Coppa, salami Milano, Mortadella with pistachio), pickled vegetables, fresh tomato & buffalo mozzarella, wild rocket, marinated mushrooms, parmesan cheese & focaccia bread	

## PRIMI PIATTI

<b>PATÉ ALLA SASSO</b>	11
Smooth duck & chicken liver pate with Marsala wine and whipped butter, accompanied by orange & cranberry jam, toasted bread	
<b>BURRATA CON PROSCIUTTO</b>	10
Creamy burrata cheese, cured ham, pistachio crumbs and truffle honey drizzle	
<b>FEGATINI DI POLLO</b>	11
Chicken livers sauteed with shallots, mushrooms and Marsala cream. Accompanied by toasted bread	
<b>COSTINE DI MAIALE</b>	12
Slow braised pork ribs glazed in fruity "Sasso" barbecue sauce	
<b>GAMBERONI PICCANTI</b>	12
King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread	
<b>CARPACCIO DI IPPOGLOSSO E SPIGOLA</b>	13
Fresh halibut and seabass marinated with citrus & chilli, garnished by sun kissed tomatoes and fennel	
<b>CAPELANTE</b>	13
Fresh scallops seared with butter, flaky breadcrumb and parmesan crisp, 'Nduja & apple puree	
<b>CALAMARI E TRIGLIA FRITTI</b>	11
Deep fried squid and red mullet strips, roasted pepper and garlic aioli	
<b>ZUPPA DEL GIORNO (v)</b>	6
Freshly made daily soup with garlic croutons	
<b>ARANCINI CON TARTUFO (v)</b>	11
Wild mushroom and rice croquettes with truffles and mozzarella cheese, set with parmesan aioli	

## INSALATE

<b>INSALATA CAPRESE (v)</b>	11
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
<b>INSALATA CAESAR</b>	14
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
<b>INSALATA DI TONNO</b>	16
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
<b>INSALATA CAPRA AL FORNO (v)</b>	13
Goats' cheese baked in filo pastry, wild rocket and pickled beetroot salad with cashew nuts and cranberry dressing	
<b>INSALATA DI MANZO</b>	16
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	

## PASTA E RISOTTO

<b>RAVIOLI ALLO STRACOTTO</b>	16
Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, breaded mozzarella cheese garnish	
<b>PENNE PICCANTI</b>	15
Pasta tubes in spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes, fresh basil	
<b>PENNE CARBONARA</b>	13
Pasta tubes with smoked pancetta, egg yolks, parmesan cheese and cream	
<b>LASAGNE AL FORNO</b>	14
Baked layers of egg pasta with slow cooked beef ragu, béchamel tomato & mozzarella cheese	
<b>FETTUCCINE MARE E MONTE</b>	16
Egg pasta ribbons with mushrooms, prawns and spiced chicken in a truffle cream	
<b>RAVIOLI ALL'ARAGOSTA</b>	17
Egg pasta parcels filled with lobster meat and cheese, in a creamy lobster bisque with prawns & cherry tomatoes	
<b>SPAGHETTI AI FRUTTI DI MARE</b>	16
Spaghetti with mussels, squid, king prawns in a spicy tomato sauce with fresh herbs	
<b>TAGLIATELLE CON GAMBERI</b>	17
Egg pasta ribbons with butterflied king prawns, garlic & chilli butter, cherry tomato and herb sauce	
<b>RISOTTO CON ZUCCA E TARTUFO (v)</b>	16
Arborio risotto with butternut squash and parmesan purée, truffles & crème fraîche	
<b>GNOCCHI CON PESTO (v)</b>	13
Potato Gnocchi with onions, fine beans, basil & almond pesto	
<b>TAGLIATELLE SALMONE</b>	15
Egg pasta ribbons with smoked salmon, onions, garden peas, dill cream and cherry tomatoes	
<b>SPAGHETTI BOLOGNESE</b>	13
Spaghetti with slow cooked beef ragu	

## PIZZA

<b>MARGHERITA</b>	12
Tomato and basil sauce, fior di latte cheese	
<b>DIAVOLA</b>	15
Tomato sauce, mozzarella cheese, Pepperoni piccante and Nduja salami, hot honey drizzle	
<b>POLLO PICCANTE</b>	14
Tomato sauce, smoked mozzarella cheese, spice roasted chicken and mushrooms	
<b>BIANCA CON PROSCIUTTO</b>	14
Mozzarella cheese, cured ham, parmesan cheese and truffle oil	
<b>ROTOLATA CON SALMONE AFFUMICATO</b>	14
Rolled pizza with mozzarella and goats' cheese, smoked salmon, pickled beetroots and crème fraîche	
<b>NORMA CON BURRATA (v)</b>	14
Tomato sauce, parmesan cheese, aubergines, creamy burrata, fresh chillies & basil	
<b>EXTRA TOPPINGS (each)</b>	2
Salami piccante / 'Nduja / Roasted ham	
Cured ham / spiced Chicken / Anchovies / Tuna Chunks	
Prawns / Smoked Salmon	
Olives / Capers / Sweetcorn /	
Sun blushed tomatoes / Mushrooms / Red onions	
	1

## SECONDI DI PESCE

<b>SOGLIOLA</b>	24
Roasted Lemon sole, sauteed new potatoes, grilled asparagus and lemon	
<b>TONNO</b>	22
Seared tuna, Sicilian vegetable caponata with olives and capers in tomato agrodolce sauce	
<b>SALMONE</b>	22
Fresh salmon roasted with cauliflower florets, avocado cream	
<b>IPPOGLOSSO</b>	24
Seared halibut, grilled portobello mushrooms, champagne & tarragon beurre blanc	
<b>BRANZINO</b>	22
Roasted sea bass fillets, kale mash and salsa verde	
<b>CODA DI ROSPO</b>	24
Herb roasted monkfish, saffron cream with mussels, potato crisp garnish	

## CONTORNI

<b>PATATE FRITTE (v)</b>	4
Hand cut chips. Add TRUFFLE OIL for £1.5	
<b>PATATE NOVELLE (v)</b>	4
Sautéed new potatoes	
<b>PURE DI PATATE (v)</b>	4.5
Add TRUFFLE OIL for £2	
<b>PISELLI (v)</b>	4.5
Garden peas with onions and cream	
<b>ZUCCHINE FRITTE (v)</b>	4.5
Deep fried courgettes in semolina	

## SECONDI DI CARNE

<b>POLLO FUNGHI</b>	22
Pan roasted cornfed chicken fillet, creamy mushroom and truffle sauce	
<b>VITELLO ALLA MILANESE</b>	22
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
<b>FEGATO ALLA VENEZIANA</b>	21
Pan seared veal liver with onions, sage butter, white wine and kale mash	
<b>ANATRA</b>	23
Duck fillet roasted pink and confit duck leg, with raspberry and balsamic sauce	
<b>SCAMONE D'AGNELLO</b>	24
Roasted lamb rump, marinated in yoghurt and chilli, with chickpeas and vegetable casserole	

## FROM THE GRILL

ALL OUR CUTS GRILLED ON CHARCOAL AND GARNISHED WITH TOMATO, RED ONIONS & CHOICE OF SAUCE

<b>CHICKEN</b>	22
Half a boneless chicken	
<b>FILLET STEAK (approx. 10 oz)</b>	26
28 Days matured prime beef fillet	
<b>RIB EYE STEAK (approx. 10 oz)</b>	25
28 Days matured prime beef rib eye	
<b>LAMB CUTLETS</b>	24
Mint and garlic marinated lamb cutlets	
<b>T-BONE STEAK (approx. 20 oz)</b>	27
Served with hand cut chips	
<b>SAUCES (each)</b>	1.5
Peppercorn sauce / Red wine sauce	
Mushroom cream sauce / Truffle butter sauce	

### SHARING CUTS (MINIMUM FOR 2)

<b>GRILLED FISH PLATTER</b>	26pp
Grilled tuna, halibut, sea bass fillet and salmon. Served with tender stem broccoli and hand cut chips, roasted pepper and garlic aioli	
<b>RACK OF LAMB (approx. 28-30 oz)</b>	25pp
Full rack of lamb roasted with garlic and rosemary, accompanied by kale mashed potatoes and redcurrant jus	
<b>CHATEAUBRIAND (approx. 20 oz)</b>	28pp
Prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	

<b>SPINACI (v)</b>	4.5
Spinach with garlic butter	
<b>INSALATA RUCOLA (v)</b>	4.5
Wild rocket with parmesan cheese & balsamic glaze	
<b>INSALATA MISTA (v)</b>	4.5
Mixed Italian salad	
<b>INSALATA POMODORI (v)</b>	4.5
Ripened beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	
<b>BROCCOLETTI (v)</b>	4.5
Tenderstem broccoli with chilli & garlic	