

PANE E ANTIPASTI

OLIVE ASSORTITE (v)	4
Marinated olives, focaccia bread, extra virgin olive oil & balsamic vinegar	
PANE ALL'AGLIO E POMODORO (v)	6
Garlic pizza bread with herby tomato sauce	
PANE ALL'AGLIO E FORMAGGIO (v)	7
Garlic pizza bread with mozzarella cheese	
BRUSCHETTA CLASSICA (v)	5
Toasted bread with fresh tomatoes, red onions & basil	
FOCACCIA ALLA SASSO (v)	8
Garlic pizza bread with diced fresh tomatoes & red onions, buffalo mozzarella cheese	
BRUSCHETTA CON 'NDUJA E BURRATA	8
Toasted focaccia with 'Nduja, creamy burrata & peaches	
ANTIPASTO ALLA SASSO	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 & parmesan, marinated mushrooms & focaccia bread	

PRIMI PIATTI

CAPESANTE	13
Fresh scallops seared with saffron butter and caper berries	
BURRATA (v)	10
Creamy burrata cheese, balsamic strawberries, wild rocket & roasted pistachio	
FEGATINI DI POLLO	11
Chicken livers sautéed with shallots, grapes and marsala jus, set on toasted ciabatta	
COSTINE DI MAIALE	12
Slow braised pork ribs glazed in fruity "Sasso" barbecue sauce	
GAMBERONI PICCANTI	12
King prawns cooked in white wine, chilli, lime & garlic butter, served with garlic toasted bread	
TARTARE DI TONNO	13
Premium grade tuna saku hand diced with chives, capers, avocado aioli, fresh chillies and citrus oil. Garnished with bread crisps	
CALAMARI FRITTI	10
Deep-fried squid, confit garlic and burnt lemon aioli	
ZUPPA DEL GIORNO (v)	6
Daily made fresh soup with garlic croutons	
ARANCINI ARRABBIATA (v)	10
Saffron & smoked mozzarella rice croquettes, spicy tomato relish	
CARPACCIO DI MANZO	13
Thinly sliced prime beef fillet, pickled shallots, truffle aioli, rocket & parmesan garnish	
COZZE ALLA MARINARA	11
Fresh mussels sautéed with shallots, roasted garlic, olive oil, white wine & parsley	

INSALATE

INSALATA CAPRESE (v)	11
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	
INSALATA CAESAR	14
Crisp gem lettuce with Caesar dressing, grilled chicken strips, egg, bread crisps, parmesan & crispy pancetta	
INSALATA DI TONNO	16
Seared tuna, mixed salad with new potatoes, green beans, egg, sweet cherry tomatoes, Kalamata olives & Dijon mustard dressing	
INSALATA CON SALMONE / FORMAGGIO DI CAPRA	14
Grilled salmon OR grilled goats' cheese, mixed lettuce salad with fresh berries, avocado, sweet potatoes and cashew nuts, grain mustard and honey dressing	
INSALATA DI MANZO	16
Spice roasted beef fillet strips, wild rocket & sun blushed tomato salad, parmesan cheese & balsamic glaze	

PASTA E RISOTTO

RIGATONI PICCANTI	15
Pasta tubes in spicy tomato sauce with Calabrese and 'Nduja salami, cherry tomatoes & fresh basil	
SPAGHETTI CARBONARA	13
Spaghetti with smoked pancetta, egg yolks, parmesan cheese and cream	
LASAGNE AL FORNO	14
Baked layers of egg pasta with slow-braised beef ragu, béchamel, tomato & mozzarella cheese	
TAGLIATELLE SALMONE	15
Egg pasta ribbons with smoked salmon, onions, garden peas, dill, cream and cherry tomatoes	
RIGATONI BOLOGNESE	13
Pasta tubes with slow cooked beef ragu and parmesan cheese	
RAVIOLI ALL'ARAGOSTA	17
Egg pasta parcels filled with lobster meat and cheese, creamy lobster bisque with prawns & cherry tomatoes	
RAVIOLI ALLO STRACOTTO	17
Egg pasta parcels filled with braised beef farce, rich pulled beef ragu, creamy burrata cheese garnish	
SPAGHETTI SPIGOLA	15
Spaghetti with garlic & chilli butter, sea bass strips, white wine & herby pangrattato	
TAGLIATELLE CON GAMBERI	17
Egg pasta ribbons with butterflied king prawns, garlic & chilli butter, cherry tomato and herb sauce	
RISOTTO CON ASPARAGI (v)	15
Arborio risotto with spring pea purée, garnished with tangy soft cheese and asparagus tips	

PIZZA

MARGHERITA	12
Tomato and basil sauce, fior di latte cheese	
DIAVOLA	15
Tomato sauce, mozzarella cheese, Nduja & pepperoni piccante salami	
POLLO PICCANTE	14
Tomato sauce, mozzarella cheese, spice roasted chicken and tenderstem broccoli	
CAPRA	14
Tomato sauce, mozzarella and goats' cheese, spinach, red onion chutney & balsamic glaze	
PROSCIUTTO	14
Mozzarella and gorgonzola piccante cheese, fresh pears, cured ham & truffle honey drizzle	
PUTTANESCA	14
Tomato and red onion sauce, mozzarella cheese, tuna chunks, olives & capers	
EXTRA TOPPINGS (each)	
Pepperoni piccante/ 'Nduja / Roasted ham/ Cured ham/	2
Spiced chicken/Anchovies/Tuna Chunks	2
Olives / Capers / Sweetcorn / Sun blushed tomatoes /	1
Mushrooms / Red onions / Spinach	1

SECONDI DI PESCE

TONNO	22
Seared tuna, sauteed fennel and orange with fresh chillies, spicy tomato relish	
MERLUZZO	22
Roasted cod with herby pangrattato, oven baked circle chips & pea purée	
SALMONE	22
Fresh salmon glazed with garlic and balsamic, grilled courgettes & lemon butter sauce with capers	
IPOGLOSSO	26
Grilled halibut supreme with champagne & butter sauce, squash & parmesan puree, asparagus tips	
BRANZINO	24
Roasted sea bass fillets, lemon spinach and salsa rossa	

CONTORNI

PATATE FRITTE (v)	4
Hand cut chips Add TRUFFLE OIL for £1.5	
PATATE DOLCI (v)	4.5
Sweet potato fries Add TRUFFLE OIL for £1.5	
PATATE NOVELLE (v)	4.5
Sautéed new potatoes	
BROCCOLETTI (v)	4.5
Tenderstem broccoli with chilli & garlic	

PISELLI (v)	4.5
Garden peas with onions Add PANCETTA for £1	
SPINACI (v)	4.5
Spinach with roasted garlic butter	
INSALATA POMODORI (v)	4.5
Beef tomato & red onion salad with sea salt flakes & extra virgin olive oil	

ZUCCHINE FRITTE (v)	4.5
Deep fried courgettes in semolina	
INSALATA MISTA (v)	4.5
Mixed Italian salad with citrus dressing	
INSALATA RUCOLA (v)	4.5
Wild rocket with parmesan cheese and balsamic dressing	

SECONDI DI CARNE

POLLO CON GAMBERI	23
Pan roasted cornfed chicken fillet, butterflied king prawns in lemon & cherry tomato cream	
VITELLO ALLA MILANESE	23
Fried veal escalope in egg and breadcrumbs, accompanied by spaghetti in tomato and herb sauce	
PORCHETTA	21
Slow roasted pork belly, Marsala wine & honey glaze, saffron & scamorza arancini	
POLLO PAILLARD	22
Grilled chicken escalope, watercress and avocado garnish, spicy tomato relish	
SCALOPINE DI VITELLO	23
Veal escalopes seared with courgettes, lemon butter, capers and white wine	

FROM THE GRILL

ALL OUR CUTS ARE GRILLED ON JOSPER CHARCOAL GRILL AND GARNISHED WITH TOMATO, RED ONION & CHOICE OF SAUCE

FILLET STEAK (approx. 10 oz)	26
28 days matured prime beef fillet	
RIB EYE STEAK (approx. 10 oz)	25
28 days matured prime beef rib eye	
LAMB CUTLETS	24
Mint and garlic marinated lamb cutlets	
T-BONE STEAK (approx. 20 oz)	27
Served with hand cut chips	
SAUCES (each)	1.5
Peppercorn sauce / Red wine sauce	
Mushroom & truffle cream / Tarragon butter sauce	

SHARING CUTS (MINIMUM FOR 2)

GRILLED FISH PLATTER	26pp
Grilled tuna, halibut, sea bass fillet and salmon. Accompanied by tender stem broccoli and circle chips, confit garlic and burnt lemon aioli	
SURF & TURF	30pp
Charcoal grilled COTE DE BOEUF (bone-in rib eye steak approx 24 oz) with peppercorn sauce, KING PRAWNS poached in garlic and truffle butter, Fresh MUSSELS sauteed in white wine, hand cut chips & watercress garnish	
CHATEAUBRIAND (approx. 20 oz)	28pp
Charcoal grilled prime beef fillet, sautéed mushrooms, wild rocket & parmesan salad, hand cut chips and a choice of sauce	