

EVENING MENU

Starters

SOUP	£7.65
Tomato and red pepper soup with balsamic glaze <i>VG GFO</i>	
MUSHROOM ARANCINI	£7.95
Mushroom and gorgonzola arancini with smoked garlic aioli <i>V</i>	
BAKED AUBERGINE	£7.65
Baked aubergine, red pepper puree, rocket, pine nuts and balsamic glaze <i>VG GFO</i>	
FOCACCIA	£7.95
Garlic and herb focaccia topped with parma ham, roasted red peppers, parmesan shavings, hot honey	
MEATBALLS	£8.95
Pork and fennel meatballs with tomato 'nduja cream sauce and parmesan crisp	
FIRELLI PRAWNS	£8.45
Salt and chilli breaded prawns with chilli mayonnaise, lettuce and basil oil	
GARLIC BREAD	£9.75
Garlic bread <i>V GFO</i>	
Add mozzarella cheese <i>£1.85</i>	

Pizza

MARGHERITA	£14.95
Mozzarella, tomato sauce and basil <i>V GFO</i>	
VEGANO	£15.75
Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan mozzarella <i>VG GFO</i>	
PARMA	£15.95
Tomato sauce, mozzarella, parma ham, rocket and parmesan cheese <i>GFO</i>	
FUNGOROLLI	£15.95
Gorgonzola, wild mushrooms, mozzarella, tarragon and white truffle oil <i>V GFO</i>	
VESUVIUS	£15.95
Tuscan sausage, nduja, hot honey, peppadews, tomato sauce and mozzarella	
SABATINI SPECIAL	£16.95
Salami, parma ham, black olives, cherry tomatoes, red onions, tomato sauce, mozzarella and rocket <i>GFO</i>	

Sides

FRIES Skin on fries with truffle salt and rosemary	4.95
HOUSE SALAD House mixed salad	4.95
PEPPERCORN SAUCE Black peppercorn sauce	2.45



CARBONARA 'NDUJA*	£16.95
Spaghetti with smoked pancetta and 'nduja cooked in egg and parmesan cheese.*This dish can also be served as a Carbonara classic <i>GFO</i>	
AUBERGINE LINGUINE	£15.95
Linguine with roasted aubergine, tenderstem broccoli, sundried tomatoes, purple basil pesto topped with pine nuts <i>VG GFO</i>	
PORK AND CHORIZO GNOCCHI	£17.95
Gnocchi with Tuscan sausage, chorizo and red peppers in a tomato cream sauce	
CREAMY CHICKEN PAPPARDELLE	£16.95
Pappardelle with braised chicken, sundried tomatoes and spinach in a creamy parmesan cheese sauce <i>GFO</i>	
BAKED GORGONZOLA	£15.95
Baked gorgonzola cream and spinach gnocchi topped with a walnut crumb <i>V</i>	
CRAB LINGUINE	£21.95
Linguine with devon white crab, cherry tomatoes in a creamy chilli, garlic, fennel and brown crab sauce topped with rocket <i>GFO</i>	

Secondi carne e Pesce

100z RUMP STEAK	29.95
Served with rocket and skin on fries with truffle salt and rosemary	
PORK BELLY	23.95
Roasted pork belly, with a cannellini bean stew with pickled fennel and a reduced pork and herb sauce <i>GFO</i>	
SEABASS	22.95
Pan fried sea bass fillet with linguine, garlic butter, cherry tomatoes, capers and pickled fennel <i>GFO</i>	

V vegetarian, *VG* vegan, *GFO* gluten free option. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request.

We add a discretionary 10% service charge to your bill. If the service wasn't up to scratch, don't pay for it, but do let us know what we could do better. - 100% of the tips go to our great staff.

Dessert

WHITE CHOCOLATE PANNA COTTA

£7.75

With strawberry compote and a coconut crumb **GF**

ESPRESSO MARTINI TIRAMISU

£7.95

Sponge biscuits soaked in tia maria and espresso coffee, mascarpone cream and cocoa powder **V**

DARK CHOCOLATE TART

£7.65

Salted caramel dark chocolate tart with white chocolate sauce and raspberry sorbet **V**

PISTACHIO GNOCCHI DOUGHNUTS

£8.95

Pistachio filled gnocchi doughnuts served with vanilla ice cream

AFFAGATO

£8.95

2 scoops of vanilla ice cream, espresso coffee, amaretto biscuit, choice of liquor **V**

GELATO **V**

Two scoops £5.25

Three scoops £6.95

Coffee

ESPRESSO	£2.45 / £2.90
AMERICANO	£2.90 / £3.40
CAPPUCCINO	£3.35 / £3.70
CAFÉ LATTE	£3.35 / £3.70
FLAT WHITE	£3.45
MOCHA	£3.45 / £3.70
HOT CHOCOLATE	£3.30
SELECTION OF TEAS	£2.10