

GRADUATION MENU

Starters

MONKFISH	£8.45
Tempura monkfish with a lemon aioli and crispy parsley	
BROCCOLI	£7.65
Chargrilled tender stem broccoli, beetroot pesto and roasted pine nuts <i>VG GFO</i>	
ARANCINI	£7.95
Nduja and chorizo arancini with smoked garlic aioli	
BRUSCHETTA	£7.45
Pea and mint ricotta on toasted sourdough topped with crispy parma ham	
CARAMELISED PEAR	£7.65
Caramelised pear with gorgonzola, radicchio and toasted walnuts <i>V GFO</i>	
BEEF CARPACCIO	£9.95
Sirloin beef, crispy shallots, rocket, parmesan, truffle mayonnaise	
BURRATA	£10.95
Burrata, figs, parma ham, basil and balsmic oil <i>GFO</i>	

Pizza

MARGHERITA	£13.95
Mozzarella, tomato sauce and basil <i>V GFO</i>	
VEGANO	£14.95
Red onions, black olives, sundried tomatoes, red pesto, tomato sauce and vegan mozzarella <i>VG GFO</i>	
SORRENTO	£14.95
Goats cheese, tomato sauce, pancetta, figs and honey <i>GFO</i>	
FUNGOROLLI	£14.65
Parma ham, wild mushroom, mozzarella, tarragon and white truffle oil <i>GFO</i>	
VESUVIUS	£15.95
Chorizo, hot honey, jalapenos, mozzarella and tomato sauce <i>GFO</i>	
SABATINI SPECIAL	£16.25
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



NDUJA CARBONARA	£16.95
Pappardelle with smoked pancetta and 'nduja cooked in egg and parmesan cheese. This dish can also be served as a Carbonara classic <i>GFO</i>	
CHICKEN MILANESE	£16.95
Breaded fried chicken, rosemary sauteed potatoes dressed rocket, lemon aioli and parmesan cheese	
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>	
WILD MUSHROOM LINGUINE	£15.95
Wild mushrooms, garlic, paprika, spinach, cream sauce and white truffle oil with linguine <i>VG GFO</i>	

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TODAY'S STEAK SPECIAL	£29.95
Please ask for today's special	
PORK BELLY	£23.95
Crispy pork belly with a black pudding and potato bonbon, tender stem broccoli, apple puree and pork sauce	
SEABASS	£22.95
Pan fried seabass with fried gnocchi, garlic butter, spinach with lemon cream sauce, crispy capers, basil oil	

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


PANNA COTTA

£7.85

Rhubarb, white chocolate panna cotta, pistachio 

CLASSIC TIRAMISU

£7.95

Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting, salted caramel sauce 

CHEESECAKE

£7.65

Vanilla cheese cake with limoncello syrup and candied almonds

GNOCCHI DOUGHNUTS

£8.95

Nutella gnocchi doughnuts with Granny gothards raspberry sorbet

AFFAGATO

£8.95

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

GELATO

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