

# GRADUATION MENU

## Starters

### BRUSHETTA £8.95

Pea, mint and lemon bruschetta *VG GF* add parma ham £2 *GF*

### ARANCINI £9.25

Mushroom arancini with parmesan mayo

### TEMPURA PRAWNS £10.75

Pickled cucumber, citrus mayo & lime

### ASPARAGUS £9.45

Poached egg, parmesan and olive oil

### BURRATA £10.95

Burrata, heritage tomatoes & pangrattato *V GF*

### CARPACCIO OF BEEF £11.95

Rocket, parmesan, truffle mayo & crispy shallots

## Mains

### CARBONARA £18.95

Bucatini carbonara, guanciale cooked in egg and parmesan cheese.

\*Add 'Nduja £2 *GF*

### DEVON CRAB LINGUINE £23.95

Linguine with Devon white crab, white wine and cherry tomatoes in a fennel, chilli and brown crab sauce *GF*

### AUBERGINE RAGU £18.95

Slow cooked aubergine, tomato sauce, rigatoni and pangrattato *GF VG*

### BEEF RAGU £19.95

Slow cooked beef shin ragu, gremolata, tagliatelle *GF*

### PRAWN LINGUINE £21.75

Prawns, courgette ribbons & lemon cream sauce *GF*

## Pizzas

### MARGHERITA £14.95

Mozzarella, tomato sauce and basil *V GF*

### VEGANO £15.95

Red onions, olives, roasted red peppers, mozzarella and tomato sauce *V GF*

### TUSCAN £16.65

Fennel, tuscan sausage, tomato sauce and mozzarella

### ASPARAGUS £16.45

Asparagus, sun-ripened tomatoes, courgette ribbons, tomato sauce, mozzarella and balsamic glaze *GF*

### PORTOFINO £16.45

Prosciutto, mushrooms, tomato sauce and mozzarella *GF*

### PEPPERONI £16.95

Double pepperoni, tomato sauce, mozzarella *GF*

### SABATINI SPECIALE

Pepperoni, 'Nduja, honey, tomato sauce and mozzarella *GF*

Vegan cheese available

## Secondi carne e Pesce

### 100z SIRLOIN STEAK £34.95

Served with rocket and skin on fries - add peppercorn sauce £2

### WHOLE SOLE £26.95

Rosemary roast new potatoes & orange and fennel salad *GF*

### CHICKEN MILANESE £23.95

Breaded chicken, rocket, sun-ripened tomatoes, skin-on fries with parmesan mayonnaise

## Sides

### FRIES £4.95

Skin on fries with truffle salt and rosemary

### HOUSE SALAD £4.25

House mixed salad

### NEW POTATOES £4.95

With rosemary



*V* vegetarian, *VG* vegan, *GF* 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's

## TIRAMISU £8.95

Amaretto soaked sponge biscuit, espresso coffee, mascarpone cream and cocoa dusting *V*

## AFFAGATO £10.45

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

## CHOCOLATE TART £8.95

Chocolate sauce, raspberry sorbet & hazel nut crumb *VG GFO*

## STICKY TOFFEE PUDDING £9.45

Sticky toffee pudding with toffee sauce and vanilla ice cream

## VANILLA PANNA COTTA £8.75

Strawberry compote *VGFO*

## GELATO £5.95 / £7.95

*VGFO*

Two scoops

Three scoops

# Coffee

ESPRESSO	£2.85 / £3.30
AMERICANO	£3.25 / £3.80
CAPPUCCINO	£3.75 / £4.15
CAFÉ LATTE	£3.75 / £4.15
FLAT WHITE	£3.90
MOCHA	£3.85 / £4.20
HOT CHOCOLATE	£3.50
SELECTION OF TEAS	£2.95