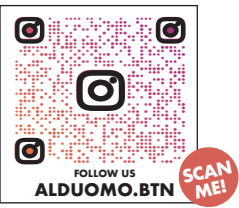


AN AUTHENTIC TASTE OF ITALY IN THE HEART OF BRIGHTON



PLEASE REQUEST OUR ALLERGY GUIDE
 (VE) VEGAN (V) VEGETARIAN
 (*GF) though prepared where gluten is present
 We cannot guarantee complete absence of allergen traces

For Private Dining
Please Enquire



ANTIPASTI SELECTION

WITH COMPLIMENTARY MARINATED OLIVES

SEAFOOD

- Gamberoni Parigina** Grilled local king prawns in a white wine, butter, garlic & parsley sauce 15 *
- Cozze Marinara** Fresh, local mussels cooked with white wine, garlic, fresh chilli & parsley 14 *
- Moscardini Diavola** Baby octopus slow-cooked in red wine, tomato & chilli 14 *
- Calamari Fritti** Battered, crispy squid rings with homemade tartare sauce 12
- Smoked Haddock Crochettes** Handmade croquette potatoes with smoked haddock 12



MEAT

- Tagliere di Salumi Sharing Platter** Finest cured Italian meats & cheeses, seasonal fresh fruits, marinated olives & traditional breads. Serves Two 28
- Bresaola Valtellina** Cured, air-dried beef with rocket, parmesan shavings & olive oil 14 *
- Arancini Piccanti** Deep fried breaded Sicilian rice balls filled with spicy 'nduja salsiccia & mozzarella 13
- Polpette Pizzaiola** Spicy 'nduja pork meatballs in pizzaiola sauce 12



VEGETARIAN & VEGAN

- Ravioli di Scamorza** Handmade ravioli & smoked mozzarella, deep fried & served with a spicy honey arrabbiata dipping sauce 14 (V)
- Melanzane Parmigiana** Fried aubergine layered with tomato sauce & fresh basil, oven-baked with mozzarella & parmesan 14 (V)
- Burrata Pugliese** Burrata cheese from Puglia, fresh cherry tomatoes, basil, rocket & olive oil 12 (V*)
- Caponata** Traditional Sicilian salad with sautéed aubergine, onions, sunblushed tomatoes, capers, olives, celery, pine kernels, raisins & balsamic vinegar 10 (VE)
- Olive Miste** Mixed marinated olives 6 (VE)

ROMAN STYLE FLATBREADS

- Pinsa Fiorucci** Cured mortadella ham, sliced burrata cheese, crushed pistachios, homemade pistachio pesto, balsamic glaze 12
- Pinsa Pesto** Homemade roasted red pepper pesto & green basil pesto 10 (V)
- Pinsa Caprina** Goats cheese, caramelised onion, roasted peppers 10 (V)
- Pinsa Pomodoro** Chopped cherry tomatoes, red onion, olive oil, garlic, fresh basil 8 (VE)
- Pinsa Agliata** Olive oil, rosemary, garlic, salt 7 (VE)
- Cestino di Pane** Traditional bread selection 6 (VE)

FISH & SEAFOOD

FRUTTI DI MARE MIXED SEAFOOD & FISH

- Fritto Misto** Mixed fried local fish & seafood with homemade tartare sauce 28
- Zuppa di Pesce** Fresh local mixed seafood & shellfish casserole with cherry tomatoes, white wine, garlic, parsley & croutons 28

PASTE SEAFOOD PASTA



- Lobster Spaghetti** Fresh lobster with homemade spaghetti in a sunblushed tomato & fresh chilli sauce, topped with samphire. Serves Two 52
- Lobster Culurgiones** Sardinian speciality pasta filled with fresh lobster, served in a tomato & garlic sauce with samphire 25
- Paccheri Frutti di Mare** Paccheri with mixed seafood, cherry tomatoes, fresh chilli & white wine, sprinkled with samphire 25
- Tortelloni Granchio** Tortelloni filled with fresh crab & prawns, in sunblushed tomato & mascarpone sauce 24
- Linguine alle Vongole** Linguine with fresh baby clams, cooked with white wine, crushed garlic, fresh chilli & parsley 20

PESCE FRESH FISH



- Spigola Arrosto** Seabass fillet roasted in white wine & garlic, served with grilled radicchio & sautéed potatoes 26 *
- Pescatrice Cartoccio** Steamed monkfish steaks, baby clams, mussels, potatoes, sun-blushed tomato, white wine, garlic & parsley 26
- Sogliola con Asparagi** Lemon sole fillet topped with asparagus & parmesan gratin, served with sautéed potatoes 25 *
- Salmon Grenoble** Salmon fillet pan-seared with butter, lemon, capers & parsley, served with sautéed potatoes 24 *
- Pesce Milanese** Pan-fried plaice fillet in a seasoned breadcrumb batter, served with house chips 20

RISOTTI SEAFOOD RISOTTO

- Risotto Capesante** Pan-seared scallops, asparagus, parmesan, saffron 25 *
- Risotto Pescatora** Fresh mixed seafood & shellfish 25 *
- Risotto Asparagi e Gamberi** Prawns & asparagus cooked in a crab bisque 22



Our fish & seafood suppliers are dedicated to providing us with sustainably sourced fish, aligning with our commitment to environmental sustainability & responsible sourcing practices

MEATS

CARNE STEAK. PORK. CHICKEN



- Bistecca alla Griglia** Grilled 11oz ribeye steak with peppercorn sauce or truffle butter. With house chips or sautéed potatoes 28 *
- Porchetta Arrosto** Italian style roasted pork loin & belly with sautéed potatoes, gravy & apple sauce 24
- Pollo Brandy** Pan-seared chicken fillet with a cream, brandy & porcini mushroom sauce. With house chips or sautéed potatoes 24 *
- Pollo Milanese** Pan-fried breaded chicken fillets & house chips 20

PASTE MEAT PASTA

- Orechiette al Ragu** Orechiette in a slow-cooked beef ragu 18
- Lasagna al Forno** Oven-baked beef lasagna with egg pasta sheets & béchamel cheese sauce 18
- Spaghetti Carbonara** Spaghetti with guanciale, parmesan, fresh egg, black pepper 16

VEGETARIAN & VEGAN

PASTE MEAT-FREE PASTA



- Culurgiones** Sardinian speciality pasta filled with pecorino cheese, potato, fresh mint & orange zest, served in tomato & basil sauce 19 (V)
- Girasoli di Zucca** Spinach ravioli filled with butternut squash & sweet fruit mustard in a toasted pecan cream sauce 18 (VE)
- Gnocchi Sorrentina** Fresh potato gnocchi in tomato & basil sauce with burrata cheese 16 (V*)
- Penne Arrabbiata** Penne in spicy tomato, garlic & fresh chilli sauce 14 (VE)
- Spaghetti Aglio, Olio & Peperoncino** Spaghetti, red chillies, crushed garlic, extra virgin olive oil, parsley 14 (VE)
- Spaghetti Napoli** Spaghetti in tomato & basil sauce 13 (VE)

RISOTTI MEAT-FREE RISOTTO

- Risotto Porcini** Porcini mushrooms, parmesan 18 (V*)
- Risotto Primavera** Seasonal vegetables, saffron 16 (VE*)

SIDE DISHES

- Verdure Grigliati** Grilled aubergine, courgettes, broccoli, radicchio 8 (VE*)
- Broccoletti con Mandorle** Steamed broccoli topped with butter-toasted almonds 6 (V*)
- Insalata Mista** Mixed salad 6 (VE*)
- Patate Fritte** House chips 5 (VE)

SOURDOUGH PIZZA

STONEBAKED

PIZZE TOMATO. MOZZARELLA BASE



- Scoglio** Grilled king prawns, local seafood, samphire 16
- Tonnata** Tuna, capers, onion, samphire 15
- Diavola** Pepperoni, spicy 'nduja sausage, jalapeños 15
- Romana** Chicken, roasted peppers, onion, black olives 15
- Polpette** Spicy 'nduja pork meatballs, capers, garlic, black olives 15
- Prosciutto & Funghi** Cooked prosciutto ham, mushrooms 15
- Napoletana** Capers, anchovies, black olives, oregano 13

MEAT-FREE

- Genovese** Grilled courgettes, goats cheese, homemade green basil pesto, caramelised onion 15 (V)
- Capricciosa** Artichoke, roasted peppers, mushroom, onions, black olives 15 (V VE)
- Emiliana** Grilled aubergine, parmesan, basil 14 (V VE)
- Fiorentina** Fresh spinach, whole egg 14 (V)
- Margherita** Fresh basil 12 (V VE)

WHITE BASE

- Quattro Formaggi** Mozzarella, gorgonzola, goats cheese, parmesan, rocket 15 (V)
- Trevisana** Buffalo mozzarella, gorgonzola, pancetta, radicchio 15
- Parmese** Buffalo mozzarella, parma ham, rocket, cherry tomatoes, parmesan 15