

## STARTERS

<b>Basket of homemade bread</b>		<b>£ 1.50</b>
<b>Mixed Olives</b>		<b>£ 3.90</b>
<b>Garlic Bianca/Rossa</b>		<b>£ 5.50</b>
<b>Focaccina</b>		<b>£ 5.50</b>
<b>Pomodoro fresco e Cipolla rossa.</b> Tomato, red onion and fresh basil salad.	<b>(V) (G.F)</b>	<b>£ 4.15</b>
<b>Insalata mista.</b> Garden leaf salad garnished with cherry tomatoes, cucumber and carrot.	<b>(V) (G.F)</b>	<b>£ 5.95</b>
<b>Rucola e Parmigiano.</b> Wild rocket salad with shaved aged parmesan and cherry tomatoes.	<b>(V) (G.F)</b>	<b>£ 6.95</b>
<b>Bruschetta.</b> Fresh chopped tomato with garlic, fresh basil and extra virgin olive oil on toasted bread.	<b>(V)</b>	<b>£ 6.95</b>
<b>Parmigiana di melanzane.</b> Traditional aubergine, parmesan, mozzarella and tomato sauce bake.		<b>£ 7.95</b>
<b>Caprese.</b> Buffalo mozzarella with fresh tomato, basil and dusted with oregano.	<b>(V) (G.F)</b>	<b>£ 9.95</b>
<b>Calamari fritti.</b> Crispy calamari served with our own spicy sweet chili relish.		<b>£ 10.95</b>
<b>Insalata di arancia e noci con caprino e riduzione di balsamico .</b> Orange walnut and goat cheese salad with balsamic vinegar reduction.		<b>£ 9.95</b>
<b>Frittura di gamberoni freschi e zucchine.</b> Fresh peeled tiger prawns and courgettes, lightly dusted and fried.		<b>£11.95</b>
<b>Tagliere PappaRoma</b> <i>available</i> <b>(G.F.)</b> 24 months aged Parma ham, pistachio mortadella, felino salami, 24 months aged Parmigiano reggiano, fiore Sardo pecorino stagionato, taggiasche olives on carrasau sardinian bread.		<b>£15.95</b>
<b>Burrata alla Pappa Roma.</b> Creamy burrata cheese, sliced Tuscan Parma ham (meat) D.O.P and grilled aubergine.	<b>(G.F.)</b>	<b>£11.95</b>
<b>Insalata di pere, ricotta di bufala fresca, noci e miele.</b> Mixed leaf salad with fresh buffalo ricotta cheese, walnuts, pear and honey.	<b>(V) (G.F.)</b>	<b>£ 9.95</b>
<b>Insalata Di Pollo.</b> Grilled chicken breast on a mixed leaf salad with croutons, pancetta and shaved parmesan, served with a traditional Caesar dressing.		<b>£12.50</b>

### Side Dishes

<b>Patate Arrosto al Rosmarino</b> £ 4.25 Rosemary roasted potatoes		<b>Spinaci Trifolati</b> <b>(G.F)</b> Spinach with garlic and chili	<b>£ 4.50</b>
<b>Patatine fritte</b> £ 4.25 Frech fries		<b>Verdure arrosto</b> <b>(G.F)</b> Roasted vegetables	<b>£ 4.50</b>

*Some product contain allergens, please contact a member of staff for information.  
 Alcuni prodotti contengono allergeni contattate un membro dello staff per informazioni.  
 A discretionary 12.5% gratuity will be added to your bill.*

## PRIMI PIATTI

<b>Rigatoni alla Norma.</b>	(V)	£10.95
Rigatoni Rummo with tomato sauce, aubergine, salted ricotta cheese and basil.		
<b>Gnocchi ai quattro formaggi.</b>		£12.95
Gnocchi with gorgonzola, caprino, asiago and 24 months aged parmigiano regiano.		
<b>Spaghetti Rummo con pesto alla genovese, ricotta fresca di bufala e pinoli tostati</b>	(V)	£13.95
Spaghetti with homemade basil pesto, fresh buffalo ricotta cheese and toasted pinenuts.		
<b>Ravioloni fatti in casa ripieni con stracchino e funghi selvatici con salsa di pomodorini, zucchine, olive Taggiasche e parmigiano reggiano</b>	(V)	£15.50
Four homemade egg pasta ravioloni stuffed with stracchino cheese and wild mushrooms, served with cherry tomato, courgette and Taggiasche olives, finished with parmesan.		
<b>Lasagne al forno</b>		£11.95
Homemade bolognese beef lasagne with ragu' sauce, grated parmesan and fresh basil.		
<b>Risotto Gorgonzola con pinoli tostati e purea di zucca mantovana.</b>	(G.F)	£14.95
Risotto with Gorgonzola cheese, toasted pine-nuts and Mantuan pumpkin purée.		
<b>Linguine Rummo alle Vongole</b>		£14.95
Linguine Rummo with fresh clams, garlic, olive oil, white wine and mild red chili.		
<b>Spaghetti Rummo con gamberoni pomodorini e crema di pistacchio di Bronte</b>		£17.95
Spaghetti Rummo with fresh tiger prawns, cherry tomato, and cream of Bronte's pistachio.		
<b>Fettuccine fatte in casa con ragù di manzo e vitello tagliato a punta di coltello</b>		£15.95
Homemade egg fettuccine with hand-cut beef and veal ragù.		
<b>Pappardelle fatte in casa con salsiccia, zucchine, pomodorini e vellutata di tartufo</b>		£15.95
Homemade egg pappardelle with Italian sausage meat, courgette, cherry tomatoes and truffle cream.		

## SECONDI PIATTI

<b>Spalla d'agnello cotta in forno a legna e servita con patate arrosto e spinaci</b>		£17.95
Slow oven roasted lamb shoulder served with roast rosemary potatoes and spinach.		
<b>Filetto di salmone al forno con insalata fredda di cous cous</b>		£15.95
Roasted Salmon fillet served on a cold cous cous salad with lemon emulsion, broad beans, cherry tomatoes, spring onions, fresh red chili and chives.		
<b>Filetto di branzino con salsa di pomodorini e zucchine grigliate</b>	(G.F)	£15.95
Fillet of sea bass on cherry tomato relish and char-grilled courgettes.		
<b>Scaloppine di vitello con funghi porcini, servite con spinaci</b>		£17.95
Veal escallops with porcini mushrooms in a white wine sauce served with spinach.		
<b>Tagliata di Lombatello con rucola, parmigiano e pomodorini (250gr)</b>	(G.F)	£18.95
Prime onglet beef steak, fat trimmed and served with a fresh salad of rocket, cherry tomatoes and parmesan cheese and dressed with a balsamic reduction "cooked sous vide".		
<b>Filetto di maiale avvolto in prosciutto di Parma servito con verza, mandorle, crema di tartufo e purea di mele.</b>		£15.95
Pork fillet rolled in Parma ham, served with white cabbage, truffle cream, almonds and apple puree.		

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## PIZZA\*

All our 12" pizzas are made in the traditional Italian way & cooked in a wood burning oven.

<b>Margherita</b> Mozzarella and tomato sauce.	(V)	£9.95
<b>Diavola (pepperoni)</b> 🍕 Tomato Sauce, mozzarella and spicy pepperoni.		£12.50
<b>Italiana</b> Tomato sauce, mozzarella, rocket, Parma ham, buffalo mozzarella, cherry tomatoes.		£15.95
<b>Siciliana</b> Tomato sauce, mozzarella, Parmesan shavings and fried aubergines.	(V)	£12.95
<b>Primavera</b> Tomato sauce, mozzarella, rocket, buffalo mozzarella, sun-dried tomatoes and shaved Parmesan.	(V)	£15.95
<b>Prosciutto &amp; Funghi</b> Tomato sauce, mozzarella, ham and mushrooms.		£12.95
<b>Quattro stagioni</b> 🍕 Tomato sauce, mozzarella, mushrooms, artichokes, pepperoni, cured ham.		£14.95
<b>Quattro formaggi</b> Gorgonzola, mozzarella, Asiago and Parmesan cheese.		£13.95
<b>Calzone Classico</b> 🍕 Folded pizza with mozzarella, pepperoni, buffalo ricotta topped with tomato sauce.		£13.95
<b>Vegetariana</b> Tomato sauce, mozzarella, spinach, mushrooms, aubergines, mixed peppers.	(V)	£14.95
<b>Napoli</b> Tomato sauce, mozzarella, anchovies, capers, olives, oregano.		£12.95
<b>Ligure</b> Tomato sauce, mozzarella, buffalo mozzarella, pine nuts and pesto genovese.	(V)	£13.95
<b>Pappa Roma</b> Mozzarella, grilled courgette, cherry tomatoes, Parma ham and a <u>whole</u> Burrata cheese.		£17.95
<b>Zio Andrea</b> Mozzarella and tomato sauce with avocado, caprino cheese and pancetta.		£14.95
<b>Di Bosco</b> (National Pizza Award winner 2017) Tomato sauce, Mozzarella, wild mushrooms, truffle cream, Parma ham and stracciatella di bufala.		£19.95

## EXTRA TOPPINGS

<b>Burrata</b>	125g	£6.50
<b>Buffalo Mozzarella</b>	125g	£5.00
<b>Parma Ham</b>		£3.50
<b>Meat topping (per item)</b> <i>Salami, Pepperoni, Ham, Sausage meat, Pancetta....</i>		£3.00
<b>Vegetables/Mozzarella topping (per item).</b>		£1.00

*Alcuni prodotti potrebbero contenere noci o derivati.  
Some product may contain nuts or derivatives, A discretionary 12.5% gratuity will be added to your bill.*