

STARTERS and SALADS

Mixed Olives <i>Sicilian marinated olive mix</i>	£4.95
Garlic Bread <i>Homemade garlic bread from our wood burning oven with garlic oil</i>	£5.95
Focaccina <i>Homemade focaccina bread with salt, olive oil and rosemary</i>	£5.95
Soup <i>Soup of the day served with homemade bread</i>	£6.95
Caponata Siciliana (V) (VG) (N) <i>Oven roasted aubergine, red pepper, courgette and tomato, dried raisins, walnuts and basil</i>	£7.95
Insalata mista (V) (VG) <i>Garden leaf salad garnished with cherry tomatoes, and carrot</i>	£6.95
Rucola e Parmigiano (V) <i>Wild rocket salad with shaved aged parmesan and cherry tomato</i>	£7.95
Caprese (V) <i>Buffalo mozzarella, fresh tomato & basil, dusted with oregano</i>	£7.95
Burrata con pomodorini concassè (V) <i>Creamy burrata cheese, served with warm cherry tomato concassè and basil dressing</i>	£9.95
Insalata di pere con ricotta fresca, arancia rossa e miele (V) <i>Mixed leaf salad with fresh ricotta cheese, blood orange, pears and honey</i>	£9.95
Insalata di pollo <i>Grilled chicken breast fillets on mixed leaf salad, homemade croutons, cherry tomato, shaved parmesan, served with a traditional Caesar dressing</i>	£12.95
Saute' di cozze <i>Fresh mussels with garlic and chilli, cooked in white wine, basil and tomato sauce</i>	£7.95
Calamari fritti <i>Crispy, flour dusted calamari served with tartare sauce and lemon</i>	£10.95
Gamberoni grigliati <i>Grilled King prawns served on a bed of mixed leaf and a lemon dressing</i>	£11.95
Tagliere di formaggi con pane carasau (V) <i>Selection of Italian cheeses with honey, marmalade and Sardinian Carasau bread</i>	£15.95

*Oils used in our kitchen do NOT contain GMO
Some product may contain nuts or derivatives Alcuni prodotti potrebbero contenere noci o derivati.
A discretionary 12.5% gratuity will be added to your bill.*

PASTAS and RICE

Rigatoni alla norma (V) (VG option) <i>Rummo Rigatoni pasta with aubergine, salted ricotta cheese, basil and tomato sauce</i>	£12.95
Gnocchi gorgonzola, caprino e noci (V) (N) <i>Gnocchi with gorgonzola, goat cheese, baked, with breadcrumbs, parmesan and walnuts</i>	£14.95
Pappardelle al ragu (H) <i>Rummo Pappardelle with traditional bolognese sauce</i>	£15.95
Penne alla giardiniera (V) 🌶️ <i>Rummo Penne with grated courgette, chilli, garlic, fresh spinach and butter</i>	£15.95
Risotto con crema di zucca, gorgonzola e caprino guarnito con rucola (V) <i>Cream of pumpkin risotto with gorgonzola and caprino cheese, garnished with wild rocket</i>	£18.95
Risotto con calamari, tartara di gamberoni e pomodorini dell'etna 🌶️ <i>Risotto with squid, chilli, garlic, tomato, white wine, finished with basil sauce and prawn tartara</i>	£19.95
Lasagne al forno (H) <i>Rummo Lasagne with traditional bolognese, mozzarella, parmesan and tomato sauce</i>	£14.95
Spaghetti all' amatriciana. <i>Rummo Spaghetti with Guanciale romano (Cured ham), tomato, pecorino and parsley</i>	£16.95
Casarecce all 'uovo fatte in casa con N'duja e burrata 🌶️ <i>Homemade fresh Casarecce, N'duja Pork, tomato sauce and burrata cheese</i>	£15.95
Ravioli con ripieno stagionale ~ chiedere al cameriere ~ <i>Homemade Ravioli pasta with seasonal filling and pasta sauce ~ please ask for details</i>	£ S.Q.
Scialatielli con crema di porcini e guanciale <i>Scialatielli pasta with cream of porcini and Guanciale (traditional peppered cured ham)</i>	£19.95
Linguine al gambero rosso 🌶️ <i>Rummo linguine with tiger prawns, cherry tomato, shellfish reduction, chilli, garlic and white wine</i>	£19.95

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MEAT and FISH

Saltimbocca alla romana di pollo <i>Escalope of chicken breast with Parma ham and fresh sage, cooked in a wine and butter sauce served with creamy mash potato</i>	£15.95
Cotoletta palermitana di vitello cotta con aglio e rosmarino servita con patate novelle <i>Veal escalope breaded with tomato aromatized bread crumbs and pan fried with garlic and rosemary. Served with organic baby potatoes</i>	£16.95
Ossobuco con risotto alla milanese <i>Veal shank braised with vegetables, red wine and broth served with saffron risotto</i>	£34.95
Controfiletto servito con patate novelle e salsa ai 4 pepi <i>Prime sirloin steak, cooked to your taste, served with baby potatoes and a cream pepper sauce</i>	£26.95
Stufato di merluzzo al forno <i>Fresh haddock slow cooked in a wood oven with potato, spring onion, shallots, onion and red chilli, finished with a gratinated cheese and bread lid</i>	£14.95
Filetto di salmone con caponata (N) <i>Oven baked salmon fillet served on roasted aubergine, red pepper, courgette and tomato, dried raisins, walnuts and basil caponata</i>	£18.95

SIDE DISHES

Patate novelle £ 4.95 <i>Roasted new baby potatoes</i>	Spinaci trifolati (G.F) £ 4.95 <i>Spinach with garlic and chilli</i>
Purea di patate £ 4.95 <i>Creamy mashed potato</i>	Verdure arrosto (G.F) £ 4.95 <i>Roasted vegetables</i>
Patatine fritte £ 4.95 <i>French Fries</i>	Broccoli (G.F) £ 4.95 <i>Broccoli chilli and garlic</i>

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PIZZA

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

Marinara (V) (VG) <i>Tomato sauce, garlic and oregano</i>	£ 9.95
Margherita (V) (VG option) <i>Mozzarella and tomato sauce</i>	£11.95
Diavola (pepperoni) 🌶️ <i>Tomato sauce, mozzarella and spicy ventricina salame</i>	£15.95
Napoli <i>Tomato sauce, mozzarella, olives, capers and anchovies</i>	£14.95
Italiana <i>Tomato sauce, mozzarella, rocket, Parma ham, buffalo mozzarella, cherry tomatoes</i>	£21.95
Capricciosa (V) (VG option) <i>Tomato sauce, mozzarella, aubergine, courgettes, mixed peppers, spinach and olives</i>	£19.95
Siciliana (V) <i>Tomato sauce, mozzarella, fried aubergines with salted ricotta cheese</i>	£15.95
Prosciutto & Funghi. <i>Tomato sauce, mozzarella, ham and mushrooms</i>	£15.95
Porcinella (V) <i>White base, porcini pesto, mozzarella di bufala DOP and basil</i>	£16.95
Quattro formaggi <i>Gorgonzola, mozzarella, Taleggio and Parmesan cheese</i>	£15.95
Calzone Classico <i>Folded pizza with tomato sauce, mozzarella, oregano and basil</i>	£12.95
Calzone ricotta, spinaci e ventricina 🌶️ <i>Folded pizza with ricotta cheese, tomato sauce, spinach and spicy salami</i>	£17.95
Caprino <i>White base pizza with Mantuan pumpkin, goats cheese, mushroom and basil</i>	£16.50
La Campana <i>Tomato sauce, fior di latte, turnip tops and Italian sausage with chilli garlic and truffle oil</i>	£17.95
Pesto Pizza (V) (N) <i>White base pizza with homemade Genovese pesto & chili</i>	£14.95
'Nduja 🌶️🌶️ <i>Tomato sauce, mozzarella, nduja(Pork), ricotta cheese, caramelised onion and rocket</i>	£17.95

EXTRA TOPPINGS

Egg	£1.50
Extra Tomato sauce	£1.50
Burrata	100g £5.95
Buffalo Mozzarella	100g £6.50
Meat topping (per item) Salami, Peperoni, Parma Ham, Ham	£3.50
Mozzarella, Vegan Cheese	(per item). £2.50
Vegetables	(per item). £2.00

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APERITIVI

Prosecco Bellini	9.95
Negroni (Gin, Campari, Vermouth and Orange twist).	9.95
Aperol Spritz (Aperol, Prosecco, Soda and Orange slice).	9.95
Malfy Gin Rosa , Gin and tonic with the Italian twist. Italian Gin from Amalfi with Tonic.	9.95
Campari Soda / Orange	7.95
Limoncello, Grappa, Amaretto...	7.50
Selection of Amari: (50ml)	7.00
Premium Spirits: Single or Double. Please ask for our selection.	4.50/8.95
Crodino <i>non alcoholic</i> aperitif. Produced since 1964. Since 1995 it has been part of Gruppo Campari. It is an orange drink made of herbal extracts and sugar	5.95

Beers		Pint / Half
Draught Peroni Beer 5.1%		6.50/4.00
Moretti Nastro Azzurro bottle Italian Lager 4.6%	bottle 33cl	5.50

DESSERTS

Cannoli Siciliani <i>Cannolini biscuit filled with sweet ricotta cheese and topped with crumbled pistachio nuts</i>	6.95
Tiramisu <i>Espresso coffee soaked finger biscuits filled with mascarpone cheese cream and dusted with cocoa powder (contains alcohol)</i>	6.95
Panna cotta alla vaniglia o al caffè <i>Traditional Italian dessert made with fresh cream and vanilla or coffee, served with a berry compote (contains alcohol) or coffee bean</i>	6.95
Gelati misti <i>Ice cream mix: strawberry, chocolate and vanilla</i>	5.95
Affogato alla vaniglia <i>One scoop of vanilla ice cream with espresso, almonds and amaretto biscuits</i>	6.95
Soufflé al Cioccolato <i>A unique homemade chocolate soufflé with a liquid centre and served with vanilla ice cream</i>	7.95
Lemon Cheesecake <i>homemade biscuits base, filled with lemon cream and orange garnish, oven baked.</i>	6.95
Sorbetto al Limone <i>Along with gelato is the classic Italian dessert, refreshing and tasteful. No alcohol, no dairy, no nuts... just great flavour.</i>	3.95

SOFT DRINKS, TEA & COFFEE

Coke	4.00
Diet Coke	3.50
San Pellegrino: Lemon, Orange,	3.50
Pago juices : Apple, Orange,	3.50
Water: Italian Still or Sparkling	3.50
Espresso and Teas	2.50
Any other coffees	3.00

Some product contain allergens, please contact a member of staff for information.
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