

NIBBLES

ALTAMURA BREAD	3	✓
SICILIAN OLIVES	5	✓
ALTAMURA BREAD & OIL	5	✓

STARTERS

Gluten free bread is available upon request.		
GARLIC FLAT BREADS	8.95	✓
Garlic Tomato Tomato & pesto Rosemary Cheese Chilli		
RIPS & DIPS (2-4 people)	20.95	✓
Rosemary garlic bread & various dips.		

CHARCUTERIE BOARD	(for 2 people)	18.95
	(for 3-4 people)	35.95
Altamura bread, Italian cured meats, various cheese, breadsticks, mediterranean vegetables & dips.		

POLENTA ALLA CON FUNGHI	9	⓪
Crispy polenta, Sauted garlic, chilli, wild mushrooms & frierelli.		
BRUSCHETTA		
Stracciatella & marinated tomatoes.		
	10.95	✓
Whipped gorgonzola, figs, walnuts & honey.		
	10.95	✓
BURRATA	10.95	✓
A gooey mozzarella ball, seasonal jam, roasted nuts & evo. Served with Altamura bread.		
POLPETTE DI MELANZANE	10.95	
Fried crispy aubergine balls, parmigiano, raisins, pine nuts served with ricotta salata & san marzano sauce.		
ARANCINO	9.95	
Ask our staff for flavour of the day.		
POLPETTA	10.95	
Beef & lamb meatballs, san marzano, stracciatella, nduja, parmigiano & pangrattato.		
MOZZARELLA IN CARROZZA	9.95	
Deep fried breaded buffalo di campani mozzarella wrapped in parma ham & chunky tomato sauce.		
BOCONCINI	9.95	
Italian fried Chicken balls in a honey nduja dip.		
PÂTÉ DI AL VIN DOLCE	12.95	
Chicken liver pate with sweet marsala wine, crispy onions & bitter orange marmalade with Altamura bread.		
GAMBERONI	12.95	
Pan roast king prawns (shell on) with either garlic butter or spicy tomato sauce, wild rocket & Altamura bread.		
SAMBUCA COZZE	15.95	
Shetland mussels cooked in a tomato sambuca, served with pangrattato & Altamura bread.		
TAGLIATA	15.95	
Grilled flat Iron steak with blistered vine tomatoes, rocket, shaved parmigiano, burnt lemon, balsamic. Served with Altamura bread.		
CALAMARI	12.95	
Lightly coated house made calamari, crispy sage served with black garlic lemon aioli.		

ARROSTI DELLA DOMENICA

SUNDAY ROASTS AVAILABLE FROM SEPTEMBER.

PASTA

ADD BURRATA	3	
All our pastas are inspired by family recipes & southern Italian influence. Gluten free pasta is available upon request. Most pastas can be made vegetarian.		
HOUSE SUGO - PAPPERDELLE	17.95	🍷
12hr braised beef shin, pork shoulder, ragu, nduja, parmigiano & pangrattato.		
BOSCAIOLA - PAPPERDELLE	17.95	
Sautéed wild mushroom & spinach, butter & sage, parmigiano & pangrattato.		
NORMA - RIGATONI	17.95	✓
The most popular dish of Southern Italy, with fried aubergine, tomato, basil and garlic topped with ricotta salata & pangrattato.		
PISTACHISSIMA - RIGATONI	17.95	
A creamy pistachio cream sauce, sautéed wild mushrooms, stracciatella & crispy guanciale.		
SALSICCIA CON FUNGI - RIGATONI	17.95	
Sautéed sausage, wild mushrooms, leeks, thyme & butter sauce, parmigiano, pangrattato & black truffle purée.		
ABBRUSTOLITO - RIGATONI	17.95	
A tomato & vodka sauce, topped with fior Di latte, nduja & parmesan, then oven baked until burnt & crispy.		
VIGNAROLA - RIGATONI	17.95	
Asparagus, fava beans, pea puree, zucchini, chilli, mint, lemon, pangrattato & stracciatella.		
ALLA ZOZZONA - RIGATONI	17.95	
Sausage, guanciale, san marzano & egg yolks - rigatoni alla zozzona is the decadent pasta mash-up of Roman amatriciana and carbonara, with a sausage twist.		
CARBONARA - SPAGHETTI	17.95	
No cream, just egg yolk, crispy guanciale (pork cheek), cracked black pepper, parmigiano & pangrattato.		
CHITARRA - SPAGHETTI	19.95	
Sea bass, white wine, chilli, garlic & cherry tomatoes, pangrattato & parmigiano.		
SCOGLIO - SPAGHETTI	24.95	
Sautéed king prawns (shell on), scallops, mussels & squid, garlic chilli butter with white wine & cherry tomatoes.		
LASAGNE	17.95	
Lasagne sheets, layered with house sugo sauce, mortadella, béchamel & fior di latte, parmigiano & pangrattato. Served with Altamura bread.		
RAVIOLI ASTICE	24.95	
House lobster ravioli, sundried tomatoes, jumbo prawns (shell on) & mussels in a bisque sauce.		
RISOTTO		
PORCINI	18.95	
Rissoto rice, sautéed wild mushrooms, garlic, white wine, topped with truffle oil & parmigiano.		
FRUTTI DI MARE	22.95	
Risotto rice cooked with king prawns, squid, mussels, baby octopus, white wine, garlic & cherry tomatoes.		

PIZZA

ADD BURRATA	3	
Our dough is made on site every day. With a 24 hour double fermentation process, it is similar to our Neopolitan neighbours but with a Sicilian twist making it unique to us.		
MARGHERITA	15.95	✓
Fior di latte, san marzano, basil & evo (vegan cheese available).		
BURRATINA	17.95	
White base, fior di latte, basil, burrata, mortadella & pistachio.		
PARMIGIANA	17.95	✓
Fior di latte, san marzano, basil, sun-dried tomatoes, aubergines & ricotta salata.		
BOSCO	17.95	✓
Fior di latte, san marzano, portobello mushroom, garlic & thyme.		
CAPRINO	17.95	
Garlic rosemary base, stracciatella, parma ham, fig, goats cheese & chilli honey drizzle.		
CALABRESE	17.95	🍷
Fior di latte, san marzano, basil, pepperoni & nduja.		
SAN DANIELE	17.95	
Fior di latte, san marzano, parma ham, wild rocket, cherry tomatoes, parmesan shavings & evo.		
AFFUMICATA	17.95	
Fior di latte, san marzano, garlic, smoked mozzarella, chicken, wild mushrooms, black pepper & parmigiano.		
CAPRICCIOSA	17.95	
Fior di latte, san marzano, prosciutto cotto, boiled eggs & roasted aubergine.		
MISTO CARNE	17.95	
Fior di latte, san marzano, basil & mixed Italian cured meats.		
QUATTRO FORMAGI	17.95	
Fior di latte, san marzano, ricota, gorganzola, parmigiano & smoked scamorza cheese.		
COSA NOSTRA	17.95	🍷
Fior di latte, san marzano, basil, pepperoni, salami, mushroom, egg & nduja.		
ETNA CALZONE (FOLDED DOUGH)	18.95	🍷
Fior di latte, san marzano, slow cooked beef shin, nduja & pepperoni.		
FRUTTI DI MARE	19.95	
Fior di latte, san marzano, basil, prawns, calamari, mussels & octopus.		
SALADS		
INSALATA TRICOLORE	15	✓
Burrata, heritage mixed variety tomatoes, avocado, fresh basil & balsamic.		
Add smoked salmon or parma ham.		
INSALATA DI MARE	3	
A marinated seafood salad, fresh fennel, jumbo prawns (shell on) squid, mussels, capers & olives.		
INSALATA DI CAESAR	17.5	
Romain lettuce, crisp guanciale (pork cheek), breaded chicken breast, focaccia crouton, shaved parmigiano, anchovies, caesar dressing & evo.		
BAMBINO		
PIZZAS	7.95	
Margherita or pepperoni.		
PASTAS	7.95	
Spaghetti sugo, pesto or pomodoro.		

MAINS

SPIEDINI	18.95	
Boneless chicken thigh skewer, marinated in lemon saffron, served with Mediterranean salad, Sicilian orzo & house pesto.		
MELANZANE PARMIGIANA	18.95	
Layer after layer of aubergine, parmesan, burrata, tomato & pangrattato on a bed of parmesan cream & topped with crispy basil.		
SALSICCIA	24.95	
House made grilled Sicillian sausage on a sizzling skillet, crispy polenta, sweet & sour onions & peppers , nduja aioli & Altamura bread.		
COTOLETTA	25.95	
Crispy breaded flattened chicken, braised cherry tomatoes, parma ham, stracciatella, & parmigiano & a side of your choice.		
MARE MONTI	25.95	
Sea bass roulade stuffed with a mushroom gratin, gremolata, in a light mussels and cherry tomato white wine sauce.		
POLLO AL LIMONE	25.95	
Chicken cutlets pan-fried & coated in a rich buttery lemon herb sauce, cherry tomatoes, capers topped with flaked parmesan & basil, with a side of your choice.		
COUSCOUS ALLA TRAPANESE	35	
Rich seafood broth, made with sea-bass and various shellfish topped with a breaded lid and baked, served with saffron couscous. The result is a flavourful and aromatic dish that showcases Sicily's coastal treats.		
TERRA E MARE	35	
8oz fillet topped with king prawns (shell on) in a sambuca bisque Shetland mussels crushed potatoes asparagus wrapped in pancetta.		
BISTECCA		
Choose your cut served with grilled beef tomato, portobello mushroom, side salad, large onion ring, a side & sauce of your choice.		
FLAT IRON (10oz)	27	
FILLET (8oz)	35	

SIDES

RUSTIC CHUNKY CHIPS	4	⓪
BROCOLINI	4.5	✓🍷
Tenderstem broccoli chilli & almonds.		
PUREA DI PATATE	5	✓
Buttery piped mash.		
POTATE AL FORNO	5	⓪
Rosemary roasted potatoes.		
PARMESAN TRUFFLE FRIES	5	✓
Mixed salad leafs drizzled evo.		
INSALATA	5	⓪
Mixed salad leafs drizzled evo.		
ARUGULA	5	✓
Rocket leafs evo & parmesan.		
SAUCES	4	✓
Peppercorn, Sicilian pesto, crema, red wine, dolcelatte, balsamic reduction.		