

STARTERS

✓ VEGAN TRIO £12

Mixed folded and crispy open fried dough topped with:

Vegan aubergine parmigiana
San Marzano tomatoes and vegan cheese
Baked courgette, aubergine, mixed pepper, and vegan cheese.

SALMON CARPACCIO £16

Salmon Carpaccio, served alongside radishes and a refreshing citronette dressing.

PORCHETTA BAO BUNS £9.50

Crispy roasted pork belly, Italian chicory, and pecorino cheese sauce.

✓ PARMIGIANA BAO £7.50

Bao stuffed with layers of succulent eggplant, Parmesan cheese, mozzarella cheese, rich tomato sauce and fresh basil.

MEDITERRANEAN CRISPY DUET £14

Perfectly fried zucchini and calamari, served with a side of Aioli sauce.

TRIS DI MONTANARINE £12

Crispy fried pizza dough topped with San Marzano tomato sauce, fior di latte cheese, and DOP parmesan cheese.

✓ MISO ARANCINI £10.50

Three Crispy Arancini, stuffed with Taleggio cheese and miso. served with a white truffle creamy sauce

MILANESE PRAWNS £14

Crispy and succulent prawns, perfectly paired with tangy Tartare Sauce

TRIS DI CALZONCINI £12

Folded fried dough filled with:

Ricotta cheese, Cicoli, and mozzarella
Ricotta cheese and Italian cooked ham
Italian sausage and friarielli.

MAINS

✓ MARGHERITA - £14

San Marzano tomato sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

HOT GIALLA AND PROVOLA £16

Smoked provola cheese, yellow piennolo tomatoes, nduja calabrese, Olio EVO, DOP parmesan cheese, and fresh basil.

LOBSTER LINGUINI £22

Lobster linguini is a pasta dish with tender lobster meat in a rich sauce made with tomatoes, garlic, shallots, white wine, butter, and herbs

BEEF TAGLIATA £28

Sirlon Beef Tagliata served with Rocket salad, Cherry Tomatoes, Grana Shavings, and Balsamic Reduction.

PAN-FRIED SEABASS £23

pan-fried seabass fillet, accompanied by vibrant sautéed spinach and a burst of citrusy flavor from lemon zests.

DIAVOLA - £16

San Marzano tomato sauce, spicy salami (Spianata), fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh basil.

CAPRICCIOSA - £16

San Marzano tomato sauce, chestnut mushrooms, cooked Italian ham, Italian artichokes, black olives, fior di latte cheese, Olio EVO, and fresh basil.

DUCK RAGU TAGLIATELLE £15

the exquisite combination of tender duck and al dente egg tagliatelle, elegantly adorned with the richness of Parmesan cheese.

TRUFFLE PIZZA - £18

Chestnut mushrooms, truffle sauce, fior di latte cheese, DOP parmesan cheese, Olio EVO, and fresh truffle shavings.

✓ VEGAN PARMIGIANA - £18

San Marzano tomato sauce, vegan aubergine parmigiana, vegan cheese, Olio EVO, and fresh basil.

SORRENTINA GNOCCHI 14

Experience a burst of flavors with our Gnocchi Sorrentina – soft potato dumplings enveloped in a rich tomato sauce, melted mozzarella, and fresh basil.

RICCO PLATTER

RICCO PLATTER PER PERSON £40 SERVED WITH A GLASS OF PROSECCO

Mediterranean crispy duet
Porchetta Bao bus
Parmigiana Bao
Napoletana Mini Pizza
San Marzano tomato sauce,
capers, black olives, anchovies, fior di latte cheese, and
chilly oil.

GRILLED BONELESS BABY CHICKEN £18

grilled boneless baby chicken, served alongside a medley of grilled vegetables.

PAN-FRIED SALMON £19

pan-fried salmon, served atop a velvety creamy potato purée and accompanied by perfectly grilled asparagus.

DESSERT

CHOCOLATE FLAN £10

velvety chocolate flan, accompanied by a touch of brandy, a dollop of apricot jam, and a scoop of creamy vanilla ice cream

TIRAMISÚ £10

Homemade fresh tiramisù, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone,