

Pasta

Carbonara £9.95 / 14.95

Classic Roman carbonara made with simply egg yolk, crunchy guanciale (pork cheek), black pepper and pecorino cheese and water. *carbonara gets its name from carbone (coal) as it is meant to be as black as coal with pepper, so if you prefer it less peppery please let a member of staff know

Carbonara veg £9.95 / 13.95

The same carbonara but with no guanciale, replaced with aubergine, courgette or mushroom

Amatriciana £9.95 / 13.95

Iconic Italian pasta from Amatrice, Lazio made with fresh tomatoes, olive oil, pecorino cheese, diced onion, crunchy guanciale (pork cheek) and a hint of red wine

Gnocchi amatriciana £9.95 / 14.95

Potato dumplings in a tomato sauce containing onions, pecorino cheese, red wine, guanciale (pork cheek) and olive oil

Gnocchi ai funghi £9.95 / 14.95

Potato dumplings in a creamy porcini mushroom sauce

Pasta al pesto Romano £9.95 / 13.95

Originating from Genoa, this sauce is made by blending fresh basil, pine nuts, salt, pepper, parmigiano, olive oil and a little bit of garlic. The roman version uses pecorino romano instead of parmesan

Arrabbiata £9.95 / 13.95

A spicy tomato sauce (which is where it gets its name) made from fresh tomatoes, chilli, garlic, dried chilli flakes, parsley and olive oil

Puttanesca £9.95 / 13.95

Created in Naples, this dish is comprised of fresh tomatoes, olives, capers, anchovies, chilli, olive oil, chilli flakes, garlic and parsley

Frutti di mare £12.95 / 17.95

Literally translating to 'fruits of the sea' this seafood pasta contains sea bass, salmon and squid in a chilli and tomato sauce, then topped with a grilled king prawn and parsley

Pasta alla Norma £9.95 / 13.95

This typical Sicilian dish is made with fried aubergine, garlic and onions in a mildly spicy tomato sauce and topped with pecorino cheese

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE INFORM A MEMBER OF STAFF