

SUNDAY ROAST

served every Sunday alongside our main menu from 12pm

RUMP OF BEEF

Slow roasted & infused with garlic & thyme, served with Yorkshire pudding, parsnip puree, roasted potatoes, market vegetables & gravy.

(G)(D) 19.95

HALF ROAST CHICKEN

Infused with garlic, thyme & lemon served with Yorkshire pudding, parsnip puree, roasted potatoes, market vegetables & gravy.

(G)(D) 18.95

ROAST PORK BELLY

Slow cooked herb infused pork belly, crispy crackling, Yorkshire pudding, parsnip puree, roasted potatoes, market vegetables & gravy.

(G)(D) 18.95

MUSHROOM WELLINGTON

Portobello mushrooms, creamy spinach & mozzarella, wrapped in puff pastry infused with garlic & thyme, Yorkshire pudding, parsnip puree, roasted potatoes, market vegetables & gravy.

(G)(D)(V) 17.95

SUNDAY ROAST SIDES

STUFFING

Pork sausage & herb

(N) 3.95

CAULIFLOWER CHEESE

With a parmesan crust

(G)(D)(V) 6.95

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(G) Contains gluten

(D) Contains dairy

(V) Suitable for vegetarians

(N) Contains nuts

(Ve) Can be made suitable for vegans

*Can be made gluten-free

PASTA & RISOTTO

SPAGHETTI GAMBERONI	King prawns, cherry tomatoes, garlic & spinach in a spicy 'nduja butter sauce. (G)(D)*	17.95
RIGATONI PESTO ROSSO	Creamy sundried tomato pesto topped with toasted almonds. (G)(D)(N)*	15.95
SPAGHETTI POMODORO E BURRATA	Tomato & basil sauce with creamy burrata & fresh basil. (G)(D)(V)(Ve)*	16.95
MAFALDINE RAGU	Ribbon pasta, 8 hour slow-cooked herb beef & pork ragu, red wine & tomato sauce. (G)(D)*	17.50
RIGATONI SALSICCIA	Sicilian porksausage meat with garlic & fennel, roasted peppers & chilli in a creamy tomato & basil sauce. (G)(D)*	17.95
MAFALDINE CICCHETTI	Ribbon pasta, strips of chicken in a creamy white wine & truffle sauce. (G)(D)*	17.50
RISOTTO ASPARAGI E GAMBERONI	Asparagus, king prawns, cherry tomatoes, white wine, garlic & chilli. (D)(Ve) *	17.50
RISOTTO ZUCCA E SALSICCIA	Sicilian pork sausage meat with garlic, fennel & chilli, butternut squash puree topped with toasted pumpkin seeds. (G)(D)(Ve)*	16.95
RAVIOLI PESCATORA	Fresh egg ravioli pasta filled with lobster meat, prawns, crab, ricotta cheese & lemon, served in a creamy prosecco sauce, rocket & concasse tomatoes. (G)(D)(N)	23.95

FISH & MEAT

POLLO PANCETTA	Free range chicken breast, smoked bacon, wild mushroom, sauteed rosemary, lemon & thyme potatoes in a cream & brandy sauce. (D)	22.95
BRANZINO	Sea bass fillet, herb crushed new potatoes served in a caper, butter & lemon sauce. (D)	21.95
PESCE SPADA ALLA GHIOTTA	Robata grilled Swordfish with cherry tomatoes, Kalamata olives, capers & served with a white wine butter sauce with herb crushed potatoes. (D)	21.95
FILLET STEAK	200g dry-aged, baby leaf salad, sea salt & rosemary fries. (D)	35.95
STEAK SAUCES	Truffle butter (D) or brandy & peppercorn (D) + 3.50.	
SURF & TURF	Robata grilled king prawns with garlic, chilli, lemon juice & parsley + 12.95	

PIZZETTE

Venetian style stone baked oval pizza

MARGHERITA	Plum tomato sauce, basil & fior di latte mozzarella. (G)(D)(V)(Ve)	13.95
ROMANA	Plum tomato sauce, fior di latte mozzarella, mascarpone cheese, balsamic red onions & thin slices of prosciutto di Parma. (G)(D)	14.95
CAPRINO	Fior di latte mozzarella, asparagus, balsamic red onions, goats cheese, slow-roasted cherry tomatoes with garlic, chilli & oregano topped with grated parmesan cheese. (G)(D)(V)(Ve)	14.50
PEPPERONI	Plum tomato sauce, fior di latte mozzarella, spicy pepperoni, hot honey & grated parmesan cheese. (G)(D)	14.50

SIDES

ZUCCHINE FRITTE	Deep-fried courgette fries in Fratelli batter served with a saffron garlic mayonnaise. (G)(D)(V)	7.95
FRIES	Served with rosemary salt. (G)(D)(V)	4.50
TRUFFLE & PARMESAN FRIES	(G)(D)	5.95
BROCCOLI	Chilli, garlic & lemon zest. (G)(D)(V)(Ve) *	4.95
SICILIAN SALAD	Baby leaf salad, cherry tomatoes, cucumber & olives in our house dressing topped with grated parmesan. (D)(Ve)	5.95
ASPARAGUS	Sundried tomato pesto & toasted almonds. (G)(D)(N)	4.45
SAUTEED POTATOES	with rosemary & lemon thyme. (D)(Ve)	4.95

A discretionary service charge of 10% will be added to your bill.

BREADS, OLIVES & SHARING

PITTED MARINATED OLIVES

(D)(V) 4.95

FOCACCIA DELLA CASA

With rosemary, sea salt & basil olive oil.

(G)(V)(Ve) 5.95

PIZZETTE AGLIO

Venetian style stone-baked garlic bread with extra virgin olive oil.

(G)(V)(Ve)/ with mozzarella. (G)(D)(V)(Ve) 8.50/8.95



STARTERS & CICHETTI

POLPETTINE

Homemade pork & beef meatballs, spicy tomato sauce, served with toasted focaccia.

(G)(D) 9.50

ARANCINI

Sicilian rice balls with pork & beef ragu served with a spicy tomato & basil sauce & grated parmesan.

(G)(D) 9.95

FRITTO MISTO

Deep fried calamari, prawns & courgettes in Fratelli batter served with a saffron garlic mayonnaise.

(G)(D) 9.95

GAMBERONI ALLA GRIGLIA

Robata grilled king prawns, garlic, lemon juice, red chilli & parsley.

12.95

BRUSCHETTA POMODORO

Creamy burrata cheese on toasted focaccia topped with slow roasted cherry tomatoes with garlic, chilli & oregano.

(G)(D)(V)(Ve) 9.95

BURRATA

Creamy burrata cheese served with thin slices of Prosciutto Crudo di Parma.

(D) 12.50

MOZZARELLA IN CARROZZA

Crispy fior di latte mozzarella in panko breadcrumbs served with a spicy tomato sauce.

(G)(D) 9.95

