

SET MENU



Daily: 12pm - 3pm | 5pm - 7pm | 9pm - close **2-Course £26 | 3-Course £29**

cicchettiselection of Italian cicchetti on olive oil and herbs brine 3 for £	10
SUNDRIED TOMATO	£4
GRILLED ARTICHOKES	£4
SICILIAN CAPONATA	£4
OLIVES	£4
ROASTED PEPPER WITH MINT & ANCHOVY	£4
ANTIPASTI	
FRITTO MISTO	
Tempura prawns, baby squid, whitebait, black ink squid mayo	
ARANCINI - SAN MARZANO AND BURRATA	
Deep fried rice balls with san marzano tomatoes and burrata,	
with parmesan and vesuvian tomato emulsion MEATBALL	
Beef meatballs with tangy basil tomato sauce,	
roasted aubergines puree, gremolata	
MAINS	
REGINETTE - BEEF SHIN RAGU	
Curly pappardelle with slow cooked braised beef of shin ragu	
PRIMAVERA	
White base mozzarella, Isle of Wight heirloom tomato	
MARGHERITA	
Tomato base, mozzarella, basil	
— vegan option also available —	
	ement £5
Half chicken with sweet and sour Cacciatore sauce, taggiasca olives, capers, golden raisins	
taggiasca olives, capers, golueti raisiris	
CIRC	
SIDES	
HEIRLOOM TOMATO SALAD Isle of Wight heritage tomatoes, Tropea red onion,	£7
basil, mint dressing	
CASTELFRANCO AND ROCKET SALAD	£7
Mix Italian leaves salad	
ROASTED BABY POTATO & GREEN BEANS	£8
Beans, salmoriglio sauce	
ZUCCHINI FRITTI	£8
Crispy, golden tempura zucchini strips	

CANNOLO SICILIANO GELATO (2 scoops) CHOCOLATE DELICE

DESSERT.