Pizza

Homemade 12" pizza dough, baked in a stone-based oven
Add: Burrata +4 | Buffalo mozzarella +4
(Vegan cheese available)

Margherita V — 12
Tomato, mozzarella and fresh basil

Diavola 🌶 — 15
Tomato, mozzarella, pepperoni and fresh chilli

Roma — 18
Tomato, mozzarella, spicy pepperoni, mushrooms and red onion

Napoli — 16.5
Tomato, mozzarella, anchovies, capers, black olives, oregano, parsley and garlic oil

Quattro Gusti — 18.5
Tomato, mozzarella, chicken, cotto ham and pepperoni

Capricciosa — 18.5
Tomato, mozzarella, artichokes, cotto ham, black olives and mushrooms

Funghi & Salsiccia — 18
Tomato, mozzarella, mushrooms and crumbled Italian pork sausage

Prosciutto & Funghi — 17
Tomato, mozzarella, cotto ham and mushrooms

Vulcano 🌶 — 18
Tomato, mozzarella, pepperoni, red onions, egg, nduja

Vegetariana V — 17
Tomato, mozzarella, mixed peppers, mushrooms, black olives and red onion

Primavera — 18.5
Tomato, mozzarella, topped with rocket, cherry tomatoes, Parma ham and Parmesan

Sant'Elia — 18
Tomato, mozzarella, salami chorizo, gorgonzola, mushrooms and red onion

Ferrandina — 18.5
Tomato, mozzarella, crumbled Italian pork sausage, cherry tomatoes, black olives and basil pesto

Calzone

Folded pizza brushed with garlic butter, served with a pot of tomato sauce

Calzone di Carne — 19
Tomato, mozzarella, pepperoni, crumbled Italian pork sausage and chicken

Calzone Piccante 🌶🌶 — 18
Tomato, mozzarella, chicken, chilli, nduja and mushrooms

Rustica

Long-shaped pizza served on a board

Rustica Dolce Vita — 18.5
Tomato, mozzarella, salami chorizo, roasted peppers, black olives and rocket

Rustica Assassina 🌶🌶🌶 — 18.5
Tomato, mozzarella, spicy chicken, fresh chilli, nduja and salame piccante

Salads

Classic V V — 14
Baby leaf and rocket salad with avocado, mixed peppers, red onion, cucumber, cherry tomatoes and olives, dressed with balsamic vinegar and extra virgin olive oil

Add: Grilled chicken +4 | Tiger prawns +4 | Crumbled goat's cheese +4

Gluten free pasta available V **Suitable for Vegetarians** V **Suitable for Vegans**
For any allergen information please contact a member of staff. Our dishes may contain traces of nuts.
A discretionary 12.5% service charge will be added to the bill when dining in. All gratuities go to staff members.

dOLCe ViTa

Nibbles 6

Bread and Nduja Mixed Olives Bread and Olive Oil

Starters

Focaccia all'aglio V V 7
Homemade pizza bread with garlic butter, oregano and rosemary
Add: Mozzarella +2 | Caramelised onion +2 | Nduja +2 | Tomato & pesto +2

Calamari 10
Deep-fried squid rings, served with tartare sauce

Bianchetti 11
Deep-fried whitebait, served with tartare sauce

Parma Ham & Burrata 14
Fresh burrata from Puglia served with Parma ham, cherry tomato concassé and basil

Gamberoni Dolce Vita 12
King prawns cooked in a cherry tomato, white wine, garlic and parsley sauce, topped with rocket and served with toasted bread

Funghi al Bosco V 11
Baked Portobello mushrooms stuffed with gorgonzola and mozzarella, dressed with garlic, parsley, balsamic glaze and extra virgin olive oil

Bruschetta V V 8.5
Toasted bread topped with fresh chopped tomatoes, oregano, garlic, basil, balsamic glaze and extra virgin olive oil

Arancini V 10
Crispy rice balls filled with peas, tomato sauce and mozzarella. Served with tomato sauce

Polpette dello chef 12
Homemade meatballs in a rich, spicy tomato sauce with mixed peppers. Served with toasted bread

Antipasto Italiano 30
Selection of Parma ham, Milano salami, spicy salami, arancini, fresh mozzarella, cherry tomatoes, mixed olives, roasted peppers, Italian cheeses and artichokes. Served with toasted bread.
Add: Burrata +4 | Buffalo mozzarella +4
(Vegetarian option available)

Main Course

Pollo Sambuca 25
Chicken breast cooked in a creamy sambuca sauce with red onions. Served with Tuscan potatoes and garlic spinach

Pollo Cacciatore 25
Chicken breast cooked in a spicy tomato sauce with onions, mixed peppers, mushrooms, black olives and white wine. Served with Tuscan potatoes and garlic spinach

Spigola al Limone 29
Pan-fried sea bass fillets cooked in a rich lemon butter and white wine sauce. Served with Tuscan potatoes and garlic spinach

Bistecca 34
28 days ribeye, freshly cut and cooked to your preference. Served with Tuscan potatoes, side salad and homemade peppercorn sauce

Vitello ai Funghi 30
Thinly sliced veal cooked with onions and wild mushrooms in a rich white wine, parsley and cream sauce. Served with Tuscan potatoes and garlic spinach

Zuppa di Pesce 28
Seafood selection, including prawns, squid, octopus and mussels, cooked in a spicy tomato sauce with white wine, garlic and parsley. Served with toasted bread

Baccalà in Umido 29
Cod loin cooked in a Mediterranean tomato sauce with red onions, black olives, capers, garlic and parsley. Served with Tuscan potatoes and garlic spinach

Tagliata di Manzo 32
28 days aged sliced ribeye served on a bed of rocket, topped with shaved Parmigiano Reggiano and a drizzle of balsamic glaze, extra virgin olive oil and Maldon sea salt

Pasta

Penne Arrabbiata V V 16
Penne in a spicy tomato sauce with chilli, basil, onion and garlic
Add: Crispy guanciale + 2.5 | Chicken +2.5 | Prawns +3.5

Spaghetti Carbonara 18
Spaghetti with Italian guanciale, Parmesan, black pepper and egg

Spaghetti Gamberi & Acciughe 20
Spaghetti with prawns and anchovies in a garlic, cherry tomato and white wine sauce with a touch of spice

Linguine Salmone 17.5
Linguine with smoked salmon, onion, cherry tomatoes, cream, parsley and a touch of tomato sauce

Spaghetti Pescatore 21
Spaghetti with mixed seafood, prawns, squid, mussels and octopus in a garlic, white wine and tomato sauce

Linguine Bolognese 18
Linguine with a traditional homemade beef Bolognese sauce

Penne alla Boscaiola 20
Penne in a rich creamy tomato sauce with crumbled Italian pork sausage, mushrooms and Calabrian nduja

Linguine al Granchio 22
Linguine with crab meat, cherry tomato sauce, chilli, garlic, parsley, white wine and extra virgin olive oil

Linguine al Gamberi & Pesto 19
Linguine with homemade basil pesto, tiger prawns, cherry tomatoes and a touch of cream

Penne al Forno 19
Penne with mushrooms, crispy guanciale, spinach, garlic and parsley, baked with breadcrumbs and Parmigiano Reggiano

Risotto

Risotto Gorgonzola & Salsiccia 19
Carnaroli rice with crumbled Italian pork sausage and spinach, creamed with gorgonzola and Parmigiano Reggiano

Risotto Frutti di Mare 21
Carnaroli rice with mixed seafood, prawns, squid, mussels and octopus cooked in a white wine, garlic and tomato sauce

Risotto Asparagi & Funghi 18
Carnaroli rice with mushrooms, asparagus, onion and parsley, creamed with Parmigiano Reggiano
Add: Crispy guanciale +2.5 | Chicken +2.5

Ravioli

Ravioli Astice & Granchio 26
Lobster filled-ravioli toasted in a rich velvety crab sauce, with cherry tomatoes, citrus hints and aromatic herbs

Ravioli Ricotta & Spinaci 20
Spinach and ricotta-filled ravioli cooked with crumbled Italian pork sausage and finished with shaved Parmigiano Reggiano

Ravioli ai Porcini V 23
Porcini mushroom–filled ravioli, sautéed in a fragrant butter and sage sauce, finished with Parmigiano Reggiano

Sides 5

- French fries
- Tuscan potatoes
- Rocket and Parmesan
- Garlic spinach
- Sautéed mushrooms
- Mixed vegetables
- Side salad
- Tomatoes & red onions
- Side bread 4