CICCHETTI —			
NOCELLERA OLIVES (V, VG, GF, DF)  Marinated in garlic, fresh chilli, oregano & citrus with extra virgin olive oil	£6.00	GARLIC PIZZETTA (V, VG*, GF*)  Pizzetta with garlic butter, fior di latte & green oil	£9.00
LUCI'S FOCACCIA (V, VG, DF)  Freshly baked house focaccia served with extra virgin olive oil & aged balsamic	£7.00	BRUSCHETTA PIZZETTA (V, VG, DF, GF*) Pizzetta with San Marzano pachino tomatoes, fresh basil & garlic, balsamic & olive oil	£9.00
ANTIPASTI —			
SHETLAND MUSSELS (GF*, DF*) Steamed Shetland mussels in creamy prosecco, garlic & parsley sauce, house focaccia	£10.00	RAVIOLI  House ravioli filled with 12-hour beef short rib ragu served with a Pecorino Romano custard	£11.00
FRESH CRISPY SQUID (DF) Fresh squid fried in a crispy salt and pepper coating, served with garlic & citrus aioli	£10.00	ARANCINA (V) Giant rice ball, fried till crisp, filled with sun blush tomato & smokey scamorza , sugo	£12.00
PROSCIUTTO (GF*, DF*) Thin slices of prosciutto, fresh rocket, parmesan shavings, gnocco fritto & aged balsamic	£11.00	BAKED CAMEMBERT (V, GF*) Baked camembert, fig jam & Italian toast	£14.00
PASTA FRESCA			
SPAGHETTI CARBONARA (GF*) Smokey pancetta in a creamy black pepper & pecorino sauce, finished with egg yolk	£15.00	SPAGHETTI ALLA NORMA (GF*, DF) Grilled aubergine, fresh chili, garlic in a San Marzano sugo, aged ricotta salata	£17.00
RIGATONI ARRABBIATA (V, VG, GF*, DF) San Marzano sugo with fresh chilli, garlic & basil	£15.00	PAPPARDELLE MANZO (GF*)  12-hour beef short rib ragu, with nduja & San Marzano tomato & red wine	£20.00
BUCATINI AMATRICIANA (GF*, DF)  Smokey guanciale & pancetta in a San Marzano sugo with black pepper & garlic	£16.00	PACCHERI GRANCHIO (GF*)  Orkney crab with fresh chilli, garlic lemon & parsley in a light fennel stock with olive oil	£21.00
PACCHERI CON SALSICCIA (GF*) Spicy salsiccia sausage, nduja & gorgonzola in a creamy sauce (SPICY)	£17.00	All our pasta is served al dente & is handmade on site using Durham when We offer gluten free, dairy free, egg free & vegan alternatives. (please	
PIZZA —			
MARGHERITA (V, GF*, VG*) San Marzano sugo, fior di latte & fresh basil, extra virgin olive oil	£13.00	CALABRESE (GF*) San Marzano sugo, fior di latte, spicy calabrese salami, pepperoni & nduja	£16.00
PEPPERONI (GF*) San Marzano sugo, fior di latte & spicy salsiccia pepperoni sausage	£14.00	PROSCIUTTO (GF*) Prosciutto ham, rocket & shaved parmesan, fior di latte & balsamic	£17.00
PIZZA ALLA NORMA (V, GF*, VG*) San Marzano sugo, fior di latte, grilled aubergine, garlic & chilli, aged ricotta salata	£15.00	MANZO (GF*) 12-hour beef short rib ragu, nduja & Pecorino Romano	£17.00
FUNGHI (V, GF*, VG*) Wild mushrooms, spinach & gorgonzola	£15.00	Our pizza dough is proven for 24 hours & cooked at an intense 500 degr The long proving time & cooking at such a high temperature produces a li We offer gluten free, dairy free, egg free & vegan alternatives. (please	ght crisp crust.
PRIMO -			
GNOCCHI (V)  Handmade potato gnocchi, with wild mushrooms & gorgonzola, rocket	£17.00	GRILLED SEA BASS (GF, DF*)  Grilled fillets of seabass served with sautéed citrus potatoes, spinach & warm Sauce Vierge	£24.00
CHICKEN PARMAGIANA Crispy chicken Milanese served with warm burrata cheese & spaghetti Napoli	£22.00	FILLET STEAK (GF) 8oz fillet steak, pink peppercorn & brandy sauce served with hand cut chips	£36.00
CONTORNI			
PEPPERCORN SAUCE (GF) Pink peppercorn & brandy sauce	£4.00	HAND CUT CHIPS (V, DF, GF)  Tripple cooked hand cut chips with rosemary salt	£6.00
ROCKET & PARMESAN SALAD (V, GF) Fresh rocket & shaved parmesan salad, white balsamic dressing	£5.00	NDUJA FRIES (V) Crispy shoestring fries tossed in warm nduja oil & freshly shaved pecoring	£7.00
MAC & CHEESE (V, GF*) Small pasta tubes in a rich cheese sauce topped with pangrattato	£5.00	TRUFFLE FRIES (GF) Crispy shoestring fries tossed in truffle oil & freshly grated parmesan	£7.00
CITRUS POTATOES (V, GF) Greenvale organic potatoes, sauteed in a citrus butter	£6.00	Please inform your server of any allergies or intolerances prior to ordering.  (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (*) ALTERNA	ATIVE AVAILABLE