

MENU . . .

DELI PLATTER . . .

(FOR SHARING)

1 PERSON...£10 // 2 PEOPLE...£18
3 PEOPLE...£26 // 4 PEOPLE...£32

CHEESE

SCAMORZA AFFUMICATA

A south Italian smoked cow's milk cheese.
Soft and creamy.

ASIAGO

A cow's milk cheese specific to the Northern
Alpine region. Semi soft.

GRANA PADANO DOP

A hard, slow ripened cow's milk cheese from
Padania.

MEAT

BLACK TRUFFLE MORTADELLA

SALAME ALL'AGLIO

PROSCUITTO CRUDO

Served with a selection of breads, grilled
artichoke & baby balsamic onions

ANTIPASTI . . .

HOUSE BREADS...£2 (PER PERSON)

HOUSE BREADS & OLIVES...£3 (PER
PERSON)

OLIVES MARINATE...£4

Uno marinated olives with shaved fennel

PIZZA BIANCA...£5

Confit garlic & rosemary oil

ARROSTICINI DI AGNELLO...£8

Grilled lamb skewers with salsa verde

CALAMARO...£7

Whole baby squid, lightly dusted in semolina,
with charred lemon & seaweed aioli

POLPETTE GUSTOSE...£6.5

Our own recipe pork and fennel meatballs with
cherry tomato jam

CARPACCIO DI MANZO...£10

Carpaccio of 28 day matured beef with wild
rocket, parmesan & aged balsamic

GAMBERONI PICCANTI...£9.5

Sautéed king prawns, roast garlic, birds eye
chilli, confit tomatoes & charred focaccia

FIOR DI ZUCCA...£6.5

Courgette flower fritters with chilli jam

CAPRESE...£7

Tomato, basil & burrata

ARANCINI SCAMORZA...£6

Fried rice balls filled with smoked cheese

ARANCINI NDUJA...£6.5

Fried rice balls filled with spicy 'nduja

PIZZA . . .

OUR PIZZA DOUGH IS HAND MIXED WITH ORGANIC
FLOUR, SEMOLINA & EXTRA VIRGIN OLIVE OIL TO
AN ORIGINAL ITALIAN RECIPE

MARGHERITA...£9

Tomato, fior di latte, parmesan, olive oil

PORTOBELLO & PROSCIUTTO...£12

Tomato, portobello, prosciutto, fior di latte, parmesan, olive
oil (great as a white pizza)

UNO CALABRESE...£13

Tomato, fior di latte, pepperoni, nduja & spinata calabrese (hot)

QUATTRO FORMAGGI...£11

Fior di latte, gorgonzola, parmesan & burrata (white pizza)

UNO FLORENTINA...£11

Tomato, fior di latte, spinach & baked egg

ZUCCA CARBONIZZATA & FORMAGGIO DI CAPRA...£12

Charred squash, goats cheese & crispy prosciutto

RAGU, CIPOLLA E GORGONZOLA...£12

House ragu, caramelised onions & blue cheese

PERA E NOCE...£11

Blue cheese, pear, walnut & rocket (white base)

BUILD YOUR OWN...£13

INCLUDES 3 TOPPINGS - A TOMATO SAUCE BASE
WITH FIOR DI LATTE

Meat; confit chicken, prosciutto, n'duja, meatballs, ragu,
pancetta, pepperoni (Extras £1.20 each)

Fish; prawns, crab, salmon, baby squid (Extras £1.20 each)

Veg; spinach, Portobello, confit tomato, courgette flower, peas,
charred squash, roast peppers (Extras £1 each)

CRUST DIP or GARLIC MAYO £1

PASTA . . .

LASAGNE UNO...£13

Made with 12-hour braised beef shin & pork ragu.

Served with wild rocket, parmesan & confit garlic focaccia

TAGLIATELLE GAMBERI E GRANCHIO...£12

Tagliatelle with prawns, crab, confit chilli tomato ragu,
basil & lemon

RIGATONI AL RAGU DELLA CASA...£11

12-hour braised beef shin, confit tomatoes, pancetta
& herb crumb

SPAGHETTI CARBONARA...£11

Confit chicken, pancetta, parmesan, soft herbs & egg yolk

TROFIE PESTO GENOVESE...£10

A classic Ligurian dish with basil pesto, cubed potatoes &
green beans

FILLED PASTA . . .

PANCIOTTI ASPARAGI E MASCARPONE...£11

Ravioli filled with asparagus & mascarpone

with burro di noci

QUADRELLI CHIANINA E CARDONCELLI...£12

Ravioli filled with beef & mushroom with truffle oil

PANCIOTTI CAPE SANTE E GAMBERI...£15

Ravioli filled with scallops & prawns

with Sicilian lemon oil

CARNE E PESCE . . .

ALL OUR STEAKS ARE FROM LOCALLY REARED
CATTLE & MATURED FOR 28 DAYS

8OZ BISTECCA (RUMP) £18

10OZ CONTROFILETTO (SIRLOIN) £21

8OZ FILETO DI MANZO (FILLET) £26

Served with roasted vine cherry tomatoes, portobello
mushroom, rocket salad & chips, with your choice
of sauce - Peppercorn, blue cheese or garlic butter

CHICKEN CACCIATORE...£14.5

A rich rustic stew, chicken thighs, 'nduja, onions
& potatoes with charred sourdough

FILET DI MAIALE ALLA MILANESE...£16

Crumbed pork fillet, with roast potatoes, tomatoes,
green beans and olives

PESCATO DEL GIORNO...MARKET PRICE

Fish of the day (Please ask your server)

RISOTTO . . .

ALL OUR RISOTTOS ARE FRESHLY PREPARED
TO ORDER

RISOTTO DI CERVO E PROSCUITTO...£11

Venison ragu and crispy prosciutto with mustard
seeds, parmesan & sherry vinegar

RISOTTO CON SALMONE E

GAMBERETTI...£11

Poached salmon, brown shrimp, peas

& Sicilian lemon oil

RISOTTO DI ZUCCA E SALVIA

ARROSTITE...£10

Roasted squash, squash purée, sage and parmesan

CONTORNO . . .

FRIES...£4

UNO FRIES...£5

Fries tossed in truffled mascarpone & parmesan

ROAST POTATOES...£4

With olives & tomatoes

GREEN BEANS...£4

Garlic & balsamic dressing

INSALATA . . .£5

ROCKET AND PARMESAN

Aged balsamic

HOUSE SALAD

Herb vinaigrette & garlic croutons

BEETROOT SALAD

Beetroot carpaccio, pickled red onions, goats
cheese and candied walnuts

DOLCI . . .£6

TIRAMISU

An Italian classic - Layers of cream &
coffee soaked sponge

ITALIAN CHOCOLATE CAKE

With amarena cherries & mascarpone

LEMON AND PISTACHIO CANNOLI

Italian pastry tubes with a lemon cheesecake
filling and pistachios

ICE CREAM SELECTION

Please ask your server

Add a liqueur to your dessert for £3.5 -
Frangelico, Limoncello, Italian coffee
liqueur. Cointreau, Amaretto

CAFFÈ E TÈ . . .

ESPRESSO...£1.6/2.25

AMERICANO...£1.85

MACCHIATO...£2.85

CORTADO...£2.85

FLAT WHITE...£2.85

CAPPUCCINO...£2.75

LATTE...£2.75

MOCHA...£2.85

HOT CHOCOLATE...£2.95

POT OF TEA FOR 1...£2

Yorkshire/Green/Earl Grey/Peppermint

FLAVOURED SYRUPS...£.5

Caramel/Hazelnut/Vanilla

LIQUEUR COFFEE...£6.95

DIETARY REQUIREMENTS

OUR TALENTED CHEFS ARE HAPPY TO CREATE
DISHERS TO SUIT A VARIETY OF DIETARY
NEEDS.

WE ALWAYS STOCK GLUTEN FREE PASTA AND
CAN CREATE GLUTEN FREE PIZZAS. WE ALSO
HAVE DAIRY FREE CHEESE SUITABLE FOR
VEGANS.

WHILST ALL EFFORTS ARE MADE TO AVOID
CROSS CONTAMINATION WITHIN OUR KITCHENS,
UNFORTUNATELY DUE TO COOKING METHODS,
WE CANNOT GUARANTEE OUR PRODUCTS ARE
COMPLETELY FREE OF ALLERGENS.

