

Primo

Pane all'aglio V VE

Artisanal Bread with garlic oil add Mozzarella for £1.75

£5.25

Piccolo impasto

Basket of dough balls served with garlic butter

£5.25

Calamari Fritti

Lightly battered and golden-fried squid, served with lemon wedges

£8.45

Bianchetti

Whitebait, soft and delicate inside. Served with garlic aioli for a bold, creamy finish.

£7.50

Zucchine Fritte V VE

Crispy, golden-fried zucchini strips, lightly seasoned and served with a side of zesty aioli

£5.95

Traditionale Bruschetta V VE

Freshly toasted rustic bread topped with ripe tomatoes, garlic, basil, and a drizzle of extra virgin olive oil

£6.95

Polpo ala grilla

Tender grilled octopus, charred to perfection, served with a drizzle of extra virgin olive oil, fresh herbs, and a squeeze of lemon

£14.95

Fritto Misto

A delicious medley of crispy, golden-fried squid, whitebait, and prawns, lightly battered and served with lemon wedges, house-made garlic aioli, tartar sauce, and a side of freshly baked garlic bread

£25/£45

Antipasto Rustico

A hearty selection of Italian cured meats, marinated olives, tender artichokes, and sun-dried tomatoes, served with freshly baked rosemary focaccia

£22/£40

Zuppa del giorno

Soup of the day served with light tested artisanal bread

£6.95

Insalata

Caprese Salad V

A refreshing combination of ripe tomatoes, creamy mozzarella, and fragrant basil, drizzled with extra virgin olive oil and balsamic glaze

£8.95/£13.95

Insalata Cesare

Crisp romaine lettuce tossed with house-made Caesar dressing, Parmesan shavings, crunchy garlic croutons, and savoury anchovies for a rich, bold flavour

£8.95/£13.95

Insalata Frutti di Mare

A refreshing seafood salad featuring tender calamari, prawns, and mussels, marinated with lemon, olive oil, and fresh herbs. Enhanced with crunchy carrot and celery, served chilled with home-made crostini

£9.95/£14.95

Insalata Fantasia GF

Mixed spinach and rocket leaves with grilled chicken, sautéed mushrooms, chilli, avocado, sun blushed tomatoes, pomegranate and salad dressing

£8.95/£13.95

Secondi

Pollo Montecassino

£17.95

Crispy, golden-breaded chicken breast with a spicy kick, topped with melted mozzarella and savoury Parma ham, served with fries and a fresh mixed salad

Chicken or Veal Parmigiana

£18.95

Crispy breaded chicken breast or tender veal escalope, smothered in rich house-made tomato sauce and topped with melted mozzarella and parmesan, served with a side of al dente spaghetti

Anatra al Rosmarino

£19.95

Tender, pan-seared duck finished with a fragrant rosemary and red wine reduction, served with steamed broccoli & pan-seared chicory

Spigola all'acqua Pazza GF

£18.45

Delicately baked fillet of sea bass, nestled in a velvety white wine reduction with garlic, fresh parsley, and black mussels, served with broccoli and rustic new potatoes

Caponata Siciliana V VE

£15.45

Sicilian vegetable medley featuring slow-cooked aubergines, tomatoes, olives, capers, and celery served with crostini

Escalope di Maiale alla Senape

£18.95

Succulent pork escalope, pan-seared to a golden crisp and enveloped in a rich, grain mustard reduction served with roasted potatoes

Osso Buco alla Milanese

£19.95

Succulent veal shank, slow-braised in a rich tomato and white wine reduction, delicately infused with fragrant herbs. Served with velvety saffron risotto

Hamburger vegetariano V

£14.95

Grilled aubergine, roasted pepper, goat cheese, lettuce, tomato, onion and garlic mayo in a freshly baked home made bun served with chips

Hamburger di manzo

£14.95

Beef patty in a freshly baked home made bun topped with cheddar cheese, pickles, salad and mayo served with chips

Hamburger di pollo

£14.95

Chicken breast (grilled or breaded) in a freshly baked home made bun topped with lettuce, tomato, onion, sweet chilli sauce and mayo served with chips

Lasagna alla Nonna

£14.95

Hand-layered sheets of pasta with slow-simmered beef ragù, creamy béchamel, and aged Parmigiano, baked until bubbling and golden.

A parte

Patatine fritte

Riso

Cestino del pane

Spinaci all'Aglio

£4.20

Insalata Mista

Rucola e Parmigiano

Verdure bollite

Funghi Trifolati

Social • Cucina Rustica

Pasta & Risotto

Spaghetti alla Bolognese £15.95

Slow-cooked beef ragù simmered with tomatoes, red wine, and aromatic herbs

Spaghetti alla Carbonara £14.95

Classic pasta with crispy pancetta, creamy egg yolk sauce, pecorino Romano, and a touch of black pepper

Linguini/Riso Pescatore £18.95

Prawns, squid, mussels, & clams garlic, chilli, & white wine, spaghetti/rice finished with a rich, homemade tomato sauce

Scarpariello Pasta V £14.95

Spaghetti in a vibrant cherry tomato sauce with garlic, chili, basil, and a creamy blend of Pecorino and Parmigiano

Pasta al Pesto Genovese V £14.95

Pesto folded through al dente pasta with Parmigiano, pine nuts

Gnocchi alla Sorrentina V £14.95

Oven-baked potato gnocchi in a rich tomato sauce with melted mozzarella and fresh basil

Risotto ai Funghi di Bosco V £14.95

Creamy rice cooked with wild forest mushrooms, white wine

Pasta Amatriciana £14.95

Crispy bacon, sautéed onion, rich tomato sauce, and Pecorino

Penne al Forno V £14.95

Baked penne pasta with rich tomato sauce, vegetables, mozzarella, and a golden crust

Linguini Salmone £14.95

Linguini with fresh salmon, tossed in a light tomato and cream sauce, finished with herbs

Rialto Pasta £14.95

Choose sauce, think of a pasta add three toppings

Penne Arrabiata £14.95

Tomato sauce simmered with garlic, crushed red chili flakes & olives

Pasta Campagnola £14.95

Creamy tomato pasta with mushrooms, peppers, onion, & bacon

Pizza

Margherita V £12.25

Nonna sauce, mozzarella cheese & basil

Pepperoni £14.25

Nonna sauce, mozzarella cheese, pepperoni

Prosciutto e Rucola £14.25

Nonna sauce, mozzarella cheese, Parma ham, rocket

Fiorentina V £14.25

Nonna sauce, mozzarella cheese, egg, garlic, spinach, olives

Rialto £14.95

Nonna sauce, mozzarella cheese, three toppings of your choice

Vecchia Vegetariana V £14.95

Nonna sauce, mozzarella cheese, peppers, mushrooms, onion, cherry tomato, sweetcorn, spinach

Quattro Stagioni £14.95

Nonna sauce, mozzarella cheese, ham, olives, mushrooms, artichokes,

Quattro Formaggi V £14.95

Mozzarella cheese, goat cheese, gorgonzola, parmesan, ricotta

Suprema picante £14.95

Nonna sauce, mozzarella cheese, ham, pepperoni, beef, peppers, black olives, chilli

Calabrese £14.95

Nonna sauce, pepperoni, spicy nduja, topped with fresh rocket, 'Burrata'

Melanzana di Capra V £14.95

Nonna sauce, mozzarella cheese, grilled aubergines, peppers, basil, goat cheese

Pescatore Piza £18.95

Nonna sauce, Tomato sauce, fresh seafood—prawns, squid, mussels & clams

Toppings £1.75

Chilli, Garlic, Olives, Sweetcorn, Mushroom, Egg, Onion, Pineapple, Peppers, Artichokes, Capers, Anchovy, Rocket, Spinach, Tuna, Ham, Chicken, Pepperoni, Beef, Nduja, Parma ham, Mozzarella, Ricotta Cheese, Goat Cheese, Gorgonzola Cheese

Crust Dippers £1.00

Parmesan cheese, Ketchup, Mayo, Barbeque sauce, Mustard, Tartar sauce, Garlic butter, Garlic mayo, Sweet chilli sauce, Chilli Flakes

Alla griglia

Costata di Manzo alla Griglia 280 gr £25.25

Prime rib steak, grilled over flame—succulent, marbled, and full of bold flavour served with rocket & cherry tomato

Costata di Manzo Tomahawk 1kg £85.50

Bone-in ribeye, flame-grilled and basted with rosemary-garlic butter with rocket & cherry tomato

Spiedino di Carne £20.25

Traditional lamb skewers from Abruzzo—hand-cut cubes of meat, simply seasoned with sea salt on fresh bread

Spiedino di Mare £23.95

Skewered prawns, squid, octopus simply marinated with garlic, lemon & herbs

Bistecca alla Fiorentina 600 gr £45.25

Tuscan T-bone, flame-seared and rare—richly marbled, delicately seasoned, finished with olive oil and sea salt

Bistecca di Cavolfiore V Ve £19.95

Roasted cauliflower steak with garlic, capers, olives, pine nuts, and fresh parsley

Spiedino di Verdure V Ve £18.95

Chargrilled skewer of aubergine, pepper, courgette & cherry tomato—marinated with garlic, oregano

Pollo alla Siciliana £21.95

Chargrilled boneless chicken thighs marinated with lemon, garlic, and rosemary, served over sweet pepperonata

Our steaks are served fresh daily and may be limited—ask your server for today's cuts.

Grigliata Mista di Carne

£55.25/£75.25

A bold Italian grill platter of lamb, chicken, sausage, beef, and pork belly served with grilled vegetables & fries

Frutti di Mare alla Griglia

£65.25/£85.25

A rustic Italian seafood feast of prawns, calamari, mussels, octopus, and grilled seabass. Flame-kissed and finished with lemon-herb salmoriglio, charred vegetables & fries

Verdure Miste alla Griglia V Ve

£45.25/£65.25

A vibrant selection of flame-grilled cauliflower, aubergine, courgette, sweet bell peppers, cherry tomatoes, red onion, and golden grilled potatoes with grilled Italian bread

Red Wine & Rosemary Reduction

Velvety sauce slow-simmered with red wine, garlic, & rosemary

Salsa Verde

Green herbs sauce made with fresh parsley, capers, garlic, lemon juice & olive oil

Peppercorn

Creamy reduction of crushed black peppercorns, brandy, beef stock, & cream

Roasted Garlic Aioli

A smooth, home-made aioli crafted with slow-roasted garlic cloves

Spicy Arrabbiata

Tomato sauce simmered with garlic, crushed red chili flakes

Profumo di Bosco

Wild mushrooms sautéed with garlic, shallots, herbs, & cream

£4.25

(V) Vegetarian (Ve) Vegan

Food is cooked to order, please allow time. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu and recipes may be subject to change. If you have an allergy, please let us know before ordering