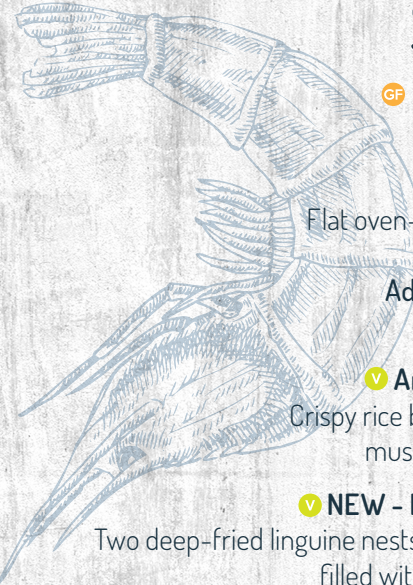


BENVENUTI

STARTERS



GF VG Olive Marinate £5.00
Mixed marinated olives

V Garlic Bread £7.50
Flat oven-baked pizza dough bread
with garlic & olive oil
Add Pomodoro sauce £1.50
Add Mozzarella £2.50

V Arancini al Tartufo £10.00
Crispy rice balls filled with mixed wild
mushrooms and Truffle sauce

V NEW - Frittatine di Pasta £11.00
Two deep-fried linguine nests with beetroot béchamel,
filled with Mozzarella & served with
home-made basil mousse.

Calamari Fritti £11.00
Lightly floured crispy deep fried squid rings,
served with squid ink mayonnaise

NEW - Salt Cod £11.50
Fresh cod loin, lightly salted, dipped in beer batter & fried.
Served with home-made tartare sauce

NEW - Gamberoni all'Aglio £12.00
Pan-fried tiger prawns in garlic and butter,
served on toasted ciabatta bread
Add an extra prawn £4.00

SHARING PLATTERS

Bruschetta Selection N
For One £10.00 (4 pieces)
To Share £20.00 (8 pieces)
Fresh tomato
Truffle & mushroom
Smoked salmon & Ricotta
Prosciutto crudo & Bufala
On toasted ciabatta with pesto



Burrata Board £18.00
Creamy Burrata cheese, Rocket,
Prosciutto crudo, cherry tomatoes
& homemade bread, drizzled with truffle oil.

Mixed Leaf Salad VG	£5.00
Rocket & Parmesan Salad V	£6.00
Chunky Chips VG	£5.00
Creamed Sautéed Spinach V	£5.50

SIDES

PASTA & RISOTTO

All our Pasta is homemade from fresh eggs
& natural ingredients

Paccheri Primavera £15.00 V
Aubergines, roasted peppers, onions & olives
in Pomodoro sauce with Rocket & shaved Parmesan
Add chicken £2.50

NEW - Paccheri alla Puttanesca con Tonno £17.50
Tuna, olives, capers & anchovies in a rich chilli Pomodoro sauce

Chicken Milanese £19.00
Chicken escallop in sesame breadcrumbs
over Pappardelle al Pomodoro

Pappardelle al Cinghiale £19.00
Pappardelle in homemade wild boar meat ragù
with a splash of red wine and truffle oil



NEW - Linguine alle Vongole £19.50
Fresh clams with white wine,
garlic, parsley & cherry tomatoes

Scallops Aglio e Olio Linguine £20.00
Scallops & prawns with garlic, cherry tomatoes,
extra virgin olive oil & parsley

Linguine Frutti di Mare £21.00
Prawns, clams & calamari in a chilli garlic Pomodoro sauce
Available with Risotto

Risotto al Tartufo £17.00 V GF
Mixed wild mushrooms,
truffle oil, Rocket & crushed Parmesan
Add chicken £2.50

Risotto Pollo e Pesto al Pistacchio £21.00
Risotto with pistachio pesto, roasted chicken,
Burrata and sun-dried tomatoes

GF Gluten free pasta available

MAINS

Grilled Chicken Breast Fillet £21.00
In a creamy mushroom sauce, served with rosemary baby new potatoes & mixed leaf garnish

Branzino £24.00
Pan-fried seabass with samphires, fregola, clams, cherry tomatoes, garlic, white wine & lemon Tarragon sauce

Roasted French Trimmed Lamb Cutlets £26.00
With brocolli stems, cherry tomatoes & roasted baby potatoes on a bed of red cabbage with orange zest

STONE GRILL

Our Lava Grill Stones present a unique experience to cook your meat cuts to perfection.
The heat of the stone sears in the natural flavours without the use of any oil or fat.
We select only the finest British steaks, seasoned, grilled & served to you on a sizzling hot stone.

CHOOSE FROM:

CUTS		
• Rib Eye £33.00		• Fillet £35.00
SIDES		
• Chunky Chips	• Creamed Sautéed Spinach	• Rocket & Parmesan Salad
DIPS		
• Hollandaise sauce	• Peppercorn Sauce	• Creamy Mushroom Sauce

All stone grills are served with crushed sea salt, black pepper & garlic butter.
A fully heated stone will stay sizzling hot for around 20-30 minutes and will still be cooking 40-50 minutes after serving.
The Stone is too hot to touch for over an hour. Please handle it with care and ask a member of our team for assistance.

PIZZA

12" Stone Baked Sourdough Pizza
Our pizzas are made from homemade dough,
hand stretched to create a thin & crispy base,
topped with our fresh tomato sauce & mozzarella cheese

CHOOSE YOUR DOUGH:
Double Zero: Our naturally low gluten
dough. Light, crispy &
delicate flavour.
Charcoal: Activated charcoal infused
into our double zero dough.
Earthy, smokey & evocative flavour.

Margherita £12.00 V
Mozzarella cheese, Pomodoro, basil & herbs
Vegan option available - **Extra £2.50 VG**

Americana £14.00
Spicy pepperoni & jalapeno peppers

Bufala £14.50 V
Charcoal base, Bocconcini mozzarella, cherry tomatoes & basil

Primavera £15.00 V N
Charcoal base, cherry tomatoes,
roasted peppers, olives & Pesto sauce

Prosciutto Crudo e Rucola £16.00
Parma ham, Rocket leaves & Parmesan shavings

Pollo Piccante £16.50
Shredded chicken, roasted peppers,
red onions & fresh chillies

NEW - 'Nduja e Ricotta £17.00
Spicy pork sausage, pepperoni & ricotta cheese

NEW - Tonno e 'Nduja £18.00
Spicy pork sausage, tuna, olives, capers & red onions

Burrata £18.50
Charcoal base, rocket, cherry tomatoes, shredded Burrata
cheese & Prosciutto crudo, drizzled with truffle oil

EXTRA TOPPINGS
Parma ham, 'Nduja, Chicken, Pepperoni, Tuna **£3.00**
Anchovies, Mozzarella, Bocconcini,
Burrata, Sun-dried tomatoes **£2.50**
Olives, Cherry tomatoes, Roasted peppers, Jalapeño peppers,
Mushrooms, Red onions, Rocket, Capers, Truffle Oil **£1.50**

SALADS

Goat's Cheese & Beetroot Salad £16.00 GF N V
Goat's cheese, beetroot, walnuts,
mixed leaf salad & cherry tomatoes
with vinaigrette dressing

Chicken Caesar Salad £16.00
Grilled chicken strips, cos lettuce, croutons & Parmesan,
tossed in our homemade Caesar dressing

N = CONTAINS NUTS **VG** = VEGAN **V** = VEGETARIAN **GF** = GLUTEN FREE

For our guests with dietary requirements or food allergies, please inform your server who will advise on the ingredients used within this menu. A discretionary service charge of 12.5% will be added to your bill.

PRIMAVERA

— ITALIAN RESTAURANT —

CHAMPAGNE & SPARKLING

Giol Prosecco Spumante, Veneto, Italy
Veuve Clicquot Yellow Label, France
Laurent-Perrier Cuvee Rose NV, France

125ml
£8.00

Bottle
£39.00
£90.00
£125.00

ALL OUR WINES ARE ORGANIC AND BIODYNAMIC MADE USING ONLY
ORGANICALLY CERTIFIED GRAPES, GROWN WITHOUT SYNTHETIC PESTICIDES,
HERBICIDES, FUNGICIDES AND CHEMICAL FERTILISERS.

WHITE WINE

Tre Piume Bianco, Veneto, Italy

Fresh and light-bodied blend of Chardonnay & Trebbiano
with white peach & apricot flavours and an almond finish
175ml **£7.50** 250ml **£10.00** Bottle **£27.00**

Hoopoe Pinot Grigio, Sicilia, Italy

Fruity & crisp with creamy nectarine
flavours & mild sweet pear aroma
175ml **£8.25** 250ml **£11.00** Bottle **£30.00**

IGT Falanghina, Campania, Italy

Refreshing citrus notes with aromas of ripe
yellow apple, pineapple & vanilla
Bottle **£36.00**

La Raia Gavi, Piemonte, Italy

Crisp, greengage & lime flavour with
uplifting savoury finish
Bottle **£42.00**

Domaine Goulley Petit Chablis, Burgundy, France

Crisp & well balanced with flavours of
green fruits, oak & honey
Bottle **£52.00**

RED WINE

Hoopoe Nero d'Avola Syrah, Sicilia, Italy

Medium-bodied, soft & fruity with earthy
blackberry flavours
175ml **£7.75** 250ml **£10.50** Bottle **£28.00**

Jasci Montepulciano D'Abruzzo, Italy

Full-bodied & rich with enticing red cherry & plum aromas
175ml **£8.50** 250ml **£11.50** Bottle **£32.00**

Padami Primitivo, Puglia, Italy

Intensely flavoured & deeply coloured, full of fruity
richness with plum, black cherry & wild berry character
Bottle **£38.00**

Valpolicella Classico, Veneto, Italy

Medium-bodied & well-balanced, vivid notes of
wine-soaked cherries meet red & forest fruits with
subtle tones of vanilla
Bottle **£46.00**

Domaine Bousquet Gran Malbec, Mendoza, Argentina

From Argentina's leading organic winery Domaine Bousquet,
Gran Malbec is aged for 12 months in French oak,
has intense red berry aromas, with soft silky tannins
and notes of blackberry, truffle and spice
Bottle **£55.00**

La Corte del Pozzo Amarone della Valpolicella Classico, Fasoli Gino, Italy

Full-bodied Amarone with a powerful and multi-faceted nature.
Aromas of black cherries & plums. Velvety in the mouth with flavours of dark fruit,
followed by a spicy overtone. Lots of length & firm, rich tannins
Bottle **£125.00**

ROSE WINE

Bohem Tempranillo Rosé, La Mancha, Spain

Vibrant cherry and plum fruit flavours
175ml **£7.50** 250ml **£10.00** Bottle **£27.00**

Mas De Longchamp Rosé, Rhône, France

Dry & crisp with flavours of wild strawberries
Bottle **£38.00**

SOFT DRINKS & BEERS

Coke / Coke Zero
Fresh Mint Lemonade
Fresh Orange / Apple

330ml **£3.50**
330ml **£4.00**
330ml **£3.50**

Acqua Panna
Acqua San Pellegrino
Peroni Alcohol Free
Peroni / Moretti Bottle

500ml **£3.50**
500ml **£3.50**
330ml **£4.50**
330ml **£4.50**

PRIMAVERA
— ITALIAN RESTAURANT —

L'appetito vien mangiando...