



CHIANTI
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CICCHETTI

NOCELLERA OLIVES (V) (VG) (GF) Nocellera olives chilli lemon oregano garlic	£5.00	BRUSCHETTA PIZZETTA (V) (VG) Pachino tomato basil garlic extra virgin olive oil 12-year-old aged balsamic	£7.00
HOUSE FOCACCIA (V) (VG) Rosemary sea salt extra virgin olive oil 12-year-old aged balsamic	£5.00	FRITTI (VGA) (GFA) Tender stem broccoli light crisp batter gorgonzola confit lemon	£7.00
GARLIC PIZZETTA (V) Garlic butter fior di latte green oil Parmesan	£6.00		

ANTIPASTI

SHETLAND MUSSELS (GFA) Shetland mussels garlic parsley prosecco cream focaccia	£8.00	MEZZELUNE (V) Gorgonzola walnut confit lemon sage butter	£9.00
BURRATA (V) (GFA) Burrata pachino tomato extra virgin olive oil pickled onion focaccia	£8.00	PROSCIUTTO DI PARMA (GFA) Prosciutto di Parma gnocco fritto stracciatella cheese rocket 12-year-old aged balsamic	£10.00
ARANCINA Short rib saffron Parmigiano Reggiano DOP San Marzano sugo	£9.00	ORKNEY SCALLOP (GFA) Hand dived scallop confit lemon aged ricotta salata tortellini peas pancetta	£13.00

PASTA FRESCA

SPAGHETTI ALLA NORMA (V) (VGA) (GFA) Spaghetti aubergine chilli basil Pachino tomato aged ricotta salata	£14.00	TORTELLONI FUNGHI (V) (GFA) Tortelloni wild mushroom aged ricotta salata porcini prosecco cream	£15.00
RIGATONI ARRABBIATA (V) (VGA) (GFA) Rigatoni dried tomato garlic chilli nocellera olive	£14.00	PACCHERI GRANCHIO (GFA) Paccheri pasta Orkney crab red chilli garlic parsley lemon	£18.00
RIGATONI CARBONARA (GFA) Rigatoni black pepper Guanciale Pecorino Romano DOP confit yolk	£15.00	PAPPARDELLE MANZO (GFA) Pappardelle beef short rib pachino tomato red wine Pecorino Romano DOP nduja oil	£18.00
CAVATELLI SALSICCIA (GFA) Cavatelli pasta smashed Italian sausage chilli fennel mascarpone	£15.00	All our pasta is served al dente & is made on site using Durham wheat & whole egg. We offer gluten free, dairy free, egg free & vegan alternatives. (please see server)	

PIZZA

MARGHERITA (V) (VGA) (GFA) San Marzano sugo mozzarella DOP basil	£14.00	QUATTRO FORMAGGI (V) (GFA) Fior di latte goats' cheese gorgonzola dolce DOP Parmigiano Reggiano DOP	£16.00
PEPPERONI (GFA) San Marzano sugo fior di latte salciccia pepperoni	£15.00	PROSCIUTTO DI PARMA (GFA) Prosciutto di Parma fior di latte Sicilian datterini tomato rocket burrata	£17.00
CARBONARA (GFA) Guanciale fior di latte, Parmigiano Reggiano DOP confit egg yolk	£15.00	We make all of our pizza dough on site using the finest ingredients we can source. Our dough is made using a pre fermentation method and is aged for 48 hours. We offer gluten free, dairy free, egg free & vegan alternatives. (please see server)	
CALABRESE (GFA) San Marzano sugo fior di latte spicy calabrese salami roast red pepper pepperoni nduja oil	£16.00		

PRIMO

RISOTTO (V) (VGA) Peas watercress goats' cheese lemon Parmigiano Reggiano DOP	£17.00	COD (GFA) Confit lemon butter pangrattato peas pancetta baby gem lettuce tartar hollandaise	£20.00
CHICKEN MILANESE (GFA) Lemon & herb breadcrumb baby gem Caesar emulsion anchovy quale egg Parmigiano Reggiano DOP	£15.00	284G DRY-AGED SIRLOIN (GF) Dry-aged scotch sirloin peppercorn sauce triple cooked beef fat chips	£32.00

CONTORNI

TENDERSTEM BROCCOLI (V) (VGA) Butter poached tender stem broccoli toasted almonds	£5.00	TRIPLE COOKED CHIPS (V) (VG) (GF) Hand cut chips	£6.00
NDUJA FRIES (GF) Kauffman fries nduja oil Pecorino Romano DOP	£6.00	CAESAR SALAD (VGA) (GFA) Baby gem lettuce, anchovy, Caesar emulsion, quale egg & pangrattato	£7.00
TRUFFLE FRIES (GF) Kauffman fries, black truffle, Parmigiano Reggiano DOP	£6.00	Please inform your server of any allergens or intolerances prior to ordering. (V)-VEGETARIAN (VG)-VEGAN (GF)-GLUTEN FREE (GFA)-GLUTEN FREE AVAILABLE	