

STARTERS - IDEAL TO SHARE

Focaccia Toùlí 15.00

Mozzarella – Parmigiano – Gorgonzola –
Topped with local Honey - Fresh Basil

Focaccia Del Padrino 16.50

Mozzarella – Guanciale - Truffle Cream -
Fresh Truffle

Bocconcini Di Bufala Fritti 9.50

Baby gooey mozzarella balls deep fried and
served with a cranberry dip.

3pcs Homemade Truffle Arancini 12.00

Pecorino fondue – truffle mayo – truffle shavings

48-Hour Crispy Pork Belly 14.00

Burnt Apple & Celeriac Purée – pork
croquette – pork jus

Bufala & Parma Ham Salad 13.95

Lollo Rosso & lettuce salad – datterini cherry
tomatoes - Avocado - Parma Ham - Mozzarella di
Bufala - Homemade honey-mustard dressing.

PASTAS - MAIN PORTION SIZE ONLY

Amatriciana Gialla 16.00

Sexy Linguine – the juiciest yellow datterini
tomato sauce – guanciale –pecorino - basil

Nonna's Lasagna 12.00

Beef & Pork Ragú topped with béchamel

Spaghetti Carbonara 15.00

Guanciale – Pecorino Romano – Egg – Black
Pepper * + **Add Fresh Black Winter Truffle 4.50**

Kane's Paccheri 16.50

Pistachio di Bronte pesto –
guanciale - aged Parmigiano

Tagliatelle Gamberi Rossi &

Bufala 19.50

Crab & Prawn bisque - the most
amazing Stracciatella di Bufala -
Pistacchio crumbs

MAIN COURSES – SERVED WITH CHIPS

Grilled Fresh Tuna Steak 21.00

Served with a maltese style salad – salmoriglio

Pan-Fried Fresh Salmon 24.00

Smoked Pancetta Mashy Peas - Sautèed Chorizo -
Peas Veloutè

It's All About That Bass 25.00

Filletted Sea Bass - Truffle Mash - Lavender
Infused Champagne Velouté – mussels & clams

Mediterranean Octopus 25.00

Moroccan Octopus pan-fried in a garlic, cherry
tomatoes, sun-dried tomatoes, olives and capers
tapenade.

Lara's Famous Pork Ribs

Slow cooked in our wood oven for 4 hours.
HALF RACK- 20.95 | FULL RACK– 25.00

Nonno's Beef Ribs 26.50

A twist to our famous pork ribs marinate.

Veal Rib-Eye On The Bone 27.50

450gr - Char-Grilled to your liking.

Scottona Beef Rib-Eye 28.50

350gr - Char-Grilled to your liking.

Char-Grilled Chicken Breast 15.50

Free-range Breast of Chicken

SAUCES & SIDES

ORGANIC ROAST POTATOES & VEG 2.90

MUSHROOM / BBQ / PEPPER SAUCE 2.90

GOURMET HOME-MADE BURGERS

SERVED WITH CHIPS

Crispy Fried Chicken Burger 13.50

Corn flakes fried chicken thigh - Cos lettuce -
cheddar cheese - spicy mayo

Guanciale Butter Burger 15.00

200gr Beef Scottona patty - truffle mayo -
caramelised onions - crispy guanciale -
cheddar cheese - beef tomato
- cos lettuce

Chupi's Brisket Burger 14.00

12 hour slow-cooked Irish Angus Beef
Brisket - coleslaw - cheddar cheese -
homemade BBQ Sauce -