

Cicchetti

6.50

HOUSE MARINATED OLIVES **GF V PB**

ROSEMARY AND GARLIC

FLATBREAD **GFA PB** (GF sup 2.00)

BRUSCHETTA NAPOLETANA **V PB**

Cherry tomatoes, basil

8.50

FUNGI AGLIO AL FORNO **GFA VA**

Baked garlic mushrooms, gorgonzola, focaccia

CONFIT GARLIC AND MOZZARELLA

FLATBREAD **V** (GF sup 2.00)

SICILIAN ARANCINI DEL GIORNO **GF**

Parmesan, Grana Padano, herb oil

Why not start your meal with ...

A glass of Chapel Down English Sparkling Wine or take a look at our cocktail menu for a classic such as a Negroni or Italian Spritz...

Pesce

GAMBERI AL AGLIO **GFA** 11.00/19.50

Tiger prawns, garlic butter, white wine, parsley, focaccia

FRITTO MISTO DI MARE **GF** 12.50/21.00

Mixed seafood cooked in seasoned flour, garlic aioli

Mains served with Italian salad and fries

Insalata

CLASSIC CAESAR SALAD **GFA** 9.00/14.00

Romaine, crostini, Parmesan, anchovies, garlic dressing

TRICOLORE SALAD **GF** 9.00/14.00

Buffalo mozzarella, avocado, tomato, rucola, balsamic and olive oil, basil

Add

Parmesan chicken spiedini **GF** 6.50

Garlic tiger prawns **GF** 6.00

Marinated courgette and peppers **GF** 5.00

Ray's

ITALIAN KITCHEN *Ala Carte*

Secondo

FILLET OF BEEF (6oz) **GF** 32.00

Garlic mushrooms, courgette, peppers, gorgonzola, crispy potatoes

RAGU ALLA BOLOGNESE **GFA** 18.00

Slow cooked pork, beef, red wine, soffritto, fresh egg tagliatelle, Parmesan

Plant based ragu available on request

SPAGHETTI CARBONARA **GFA** 17.00

Smoked bacon, white wine, cracked pepper, cream, Parmesan

SALSA DI NOCI 17.00

Spinach & ricotta tortellini, walnut, garlic, bread crumb, Parmesan cream

AUBERGINE POLPETTE **GF V** 17.00

Aubergine meatballs, marinated courgette, roasted peppers, rucola, tomato

WILD MUSHROOM TAGLIATELLE **GFA VA** 17.50

Brown butter, sage, Parmesan
Add truffle oil 1.50

PENNE PICCANTI ALLA VODKA **GFA V** 15.00

Tomato, cream, vodka, harissa, basil, Parmesan, pangrattato

add Parmesan chicken spiedini **GF** extra 6.50

add 5 Tiger Prawns **GF** extra 6.00

add Mozzarella al forno extra 3.50

If you want to take a taste of Ray's home, please check out the produce and ingredients in our deli.

Up & Coming Events

Scan the QR code below to see our forthcoming events



Pizza

Stone baked 12" thin style roman style base, Italian tomatoes & mozzarella. **GF** Base supplement 3.50

MARGHERITA **V** 13.50

Fresh basil

PEPPERONI 14.50

Sicilian sausage

POLLO PICCANTI **V** 18.00

Parmesan chicken, nduja, peppers, onions, charred pineapple, hot honey

QUATRO STAGIONI **VA** (Spinach instead of bacon) 16.00

Smoked bacon, red onion, artichoke, mushrooms

PROSCIUTTO CRUDO 17.00

Prosciutto ham, cherry tomato, mushrooms, rucola, Parmesan

VEGETARIANA **V PB** (No cheese) 14.50

Caponata vegetables, pine nuts, golden raisins

DIAVOLA **V** 16.00

Nduja, Sicilian sausage, chilli flakes

PIEDEMONTA **V** 16.00

Goats cheese, red onion, peppers, spinach, balsamic

PIZZA EXTRAS

1.50 per item: peppers / onion / mushrooms / artichoke / black olives / chilli / pineapple

2.50 per item: pepperoni / nduja / mozzarella / anchovies / hot honey

4.00 per item: 3 tiger prawns / Parmesan chicken

Contorno

ITALIAN SEASONED FRIES **GF** 4.50

TRUFFLE FRIES **GF** 6.00

Parmesan & Truffle oil

ITALIAN SALAD **V PB GFA** 6.50

Mixed leaf, tomato, onion, black olives, cucumber, balsamic dressing, Pangrattato

RUCCOLA **GF** 6.50

Rocket, Parmesan shavings, sun dried tomato

We are happy to provide information on food allergies and intolerances on request, as food allergens are present in the kitchen there is a risk of traces in our dishes. Most Italian cheeses are not vegetarian, please let us know and we can change to vegetarian options where available. Some dishes need to be adjusted for dietary requirements.

V Vegetarian **VA Vegetarian Available**

GF Gluten Free **GFA Gluten Free Available**

PB Plant Based **PBA Plant Based Available**

For groups of 6 or more a discretionary service charge of 12.5% will be added to your bill.