

HOUSE MARINATED OLIVES GF V PB 6.00
ITALIAN BREADS V 8.50

Focaccia, grissini, olive linguine Tomato humous, olive oil and balsamic

PAN AL AGLIO (GF sup 2.00)

ROSEMARY AND GARLIC PB V 5.50

GARLIC MOZZARELLA V 7.50

RAY'S 'TEAR & SHARE' 24.50

Italian fondue, garlic flatbread, humous, olives, cured meats, pickles (**GF sup 3.00**)

# Why not start your meal with ...

A glass of Prosecco or take a look at our cocktail menu for a classic such as a Negroni or Italian Spritz...



ZUPPA DEL GIORNO GFA V PBA 8.50

Home made Italian bread

CHICKEN LIVER PÂTÉ GFA 9.00

Focaccia, red onion and Montepulciano jam

PARMA HAM BRUSCHETTA GFA 10.00

Fig and tomato salsa, toasted focaccia

ARANCINI DEL GIORNO GF 9.00

Rucola, basil oil

GLAZED GOATS CHEESE GF V 10.00

Salt baked beetroot, hazelnuts and raspberries



LIMONCELLO SHRIMP GFA S 12.50 / M 22.00

Prawns cooked in limoncello, garlic, basil and cream (Main with tagliatelle & rucola)

TUSCAN BREAM **GF** 19.50

New potatoes, fine beans, spinach, tomato, garlic cream sauce





DUCK LEG GF 22.50

Slow cooked with crispy potatoes, fine beans, confit onion, red wine sauce

RAGU ALLA BOLOGNESE **GFA** 18.50

Slow cooked beef and pork, soffretto and red wine, fresh egg tagliatelle, Parmesan. (Plant based ragu available)

SPAGHETTI CARBONARA GFA 17.00

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

GNOCCHI GORGONZOLA 17.00

Walnut salsa, cream, parmesan, hot honey

**PUMPKIN AND SAGE GIRASOLE V** 18.00 Filled egg pasta, exotic mushrooms,

PENNE PICANTE
ALLA VODKA J GFA VA

sage butter, Parmesan

15.00

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

Add

Roasted butternut squash V GF extra 4.50
Rosemary chicken GF extra 6.00
5 Tiger Prawns GF extra 6.00



## RAY'S CIABATTA

£12.50

Italian salad, fries

Tallegio, onion jam, crispy pancetta

Rosemary chicken, sun-dried tomato, basil mayonnaise

Avocado, mozzarella, rocket and hot honey

#### ITALIAN TORTA GFA

£12.00

Baked egg tart of the day, rocket salad Add hot honey £2.50



# Stone baked 12" thin style roman style base, Italian tomatoes & mozzarella. GF Base supplement 3.00

MARGHERITA V Fresh basil	13.50
PEPPERONI Sicilian sausage	14.50
QUATRO STAGIONI VA (Spinach instead of bacon) Smoked bacon, red onion, artichoke, mushrooms	16.00
DIAVOLA Nduja, Sicilian sausage, chilli flakes	16.00
PIEDEMONTE V Goats cheese, red onion, peppers, spinach, balsamic	16.00
PROSCIUTTO CRUDO Prosciutto ham, black olives, mushrooms, rucola, Parmesan	17.00
PIZZA ALLA NORMA V PBA Aubergine, ricotta, tomato, basil	15.50
PIZZA FOREST FUNGHI PBA Rosemary chicken, exotic mushrooms, Parmesan, rucola	16.00

#### **EXTRAS:**

Vegetables / chilli / rucola 1.50 each

Meat/cheese/olives/hot honey/anchovies 2.50 each 3 tiger prawns/chicken 4.00 each



ITALIAN SEASONED FRIES GF 4.50

ITALIAN SALAD V PB GFA 6.50

Mixed leaf, tomato, onion,

black olives, cucumber, balsamic dressing, Pangrattato

TRUFFLE FRIES GF 6.00

Parmesan & Truffle oil

RUCOLA GF 6.50

rocket, Parmesan shavings, sun dried tomato

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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. A discretionary service charge of 12.5% will be added to your bill on parties of 6 or more.

## **ALLERGEN KEY:**

V Vegetarian VA Vegetarian Available
GF Gluten Free GFA Gluten Free Available
PB Plant Based PBA Plant Based Available





