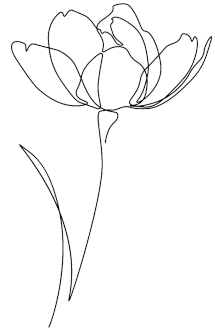


MANI

SPRING 2022



GLUTEN FREE

SNACKS

Salami Crisps | 3

Olives | 4

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN ORDERING

V - VEGETARIAN VE - VEGAN
VO/VEO - OPTION AVAILABLE

SMALL PLATES

Aged Ribeye Steak | 10.5

CRISPY SHALLOTS | BASIL BERNAISE
+ FRIES (£2)

Seared Scallops | 7.5

SCALLOPS | SCALLOP ROE BOLOGNESE | CRISP
SAMPHIRE | BASIL OIL

Charred Octopus | 8

BAGNA CAUDA | POMEGRANATE + MINT DRESSING

Loaded Wedges | 6

SWEET POTATO | PEPPERONATA | BALSAMIC | BASIL |
CAPERS (VE)

Caprese Salad | 6.5

HERITAGE TOMATO | BOCCONCINI | CHICORY | MINT |
BALSAMIC (V)

Superfood Salad | 6

ROCKET | TOMATO | BROCCOLINI | SHALLOT | CAPERS |
PINENUTS (VE)
+ CHICKEN (£2)
+ GOATS CHEESE (£1.50)

SIDES

Side Salad | 3.5

Charred Veg | 5

Truffle + Parmesan Fries | 4

Plain Fries | 2.5

BIG PLATES

Penne di Pollo | 8

CONFIT CHICKEN THIGH | ARRIBIATA SAUCE

Wild Mushroom Spaghetti | 7.5

WILD MUSHROOM | TRUFFLE | VEGAN CHEESE SAUCE
(VE)

Spaghetti Carbonara | 7

PARMESAN | GUANCIALE | EGG YOLK | BLACK PEPPER
(V-O)

Beetroot Risotto | 7

ROASTED BEETROOT | BEETROOT PUREE | GOATS
CHEESE (V)

PIZZETTE

Margarita | 5.5

MOZZARELLA | BASIL (VE-O)

Carne | 7

SALAMI | MOZZARELLA

Vegetariana | 6.5

HARISSA ROASTED CAULIFLOWER | HEIRLOOM
TOMATOES (VE-O)

Valtellina | 7.5

CURED BEEF FILLET | PARMESAN | ARUGULA

Capricciosa | 7

ROAST HAM | OLIVES | MUSHROOM

DOLCE

Chocolate Mousse | 6

MORELLO CHERRIES | BISCUIT TUILLE (VE)