



PRIMI - STARTERS

Our starters come with finest Italian cheese and freshly made meatballs, fresh homemade arancini, best Italian cured meat come from Campania region of Italy

FOCACCIA E OLIVE (V) - 8.00

Marinated mixed olives served with freshly baked focaccia, rosemary and extra virgin olive oil.

ARANCINI (V) - 9.00

Crispy risotto balls filled with fresh mozzarella, served with smoky tomato sauce and fresh rocket salad.

POMODORINI DATTERINI AL FORNO (V) - 10.50

Oven-roasted datterini tomatoes with buffalo mozzarella, peppery rocket and traditional pane cafone.

ANTIPASTO (TO SHARE) - 18.00

A generous selection of Italian cured meats, Pecorino Sardo and bruschetta, accompanied by homemade pesto, marinated olives, blushed golden tomatoes, cantaloupe and seasonal fruit.

FILETTO DI MANZO PICCANTE - 12.50

Delicately sliced beef fillet with roasted red onions, buffalo mozzarella and rocket, served with pane cafone and finished with aged balsamic glaze.

POLPETTE AL FORNO - 9.50

Oven-baked meatballs in a rich tomato sauce, topped with fresh ricotta and served with cafone bread.

PEPERONE ROSSO RIPIENO - 10.50

Roasted red pepper filled with mixed meat ragù, served with scamorza fondue and a spicy pepper cream tomato sauce.

FEGATINI DI POLLO IN PADELLA - 9.50

Pan-sautéed chicken livers with red chilli, spring onion and micro herbs, finished with a glossy red wine jus.

CACIOCAVALLO ALLA GRIGLIA (V) - 10.50

Grilled caciocavallo cheese with green beans, roasted red onions and grilled cherry tomatoes, finished with a spicy harissa salsa.

GAMBERONI - 15.50

King prawns in your choice of spicy tomato sauce or a silky garlic and white wine cream sauce, finished with rocket and Italian dressing. Served with cafone bread.

COZZE - 15.50

Fresh mussels in your choice of a silky garlic and white wine cream sauce or our homemade spicy tomato sauce, served with cafone bread.

CAPELANTE SCOTTATE - 15.50

Pan-seared scallops with an open ravioli, sun-dried tomatoes, ventricina and a delicate lobster bisque.

SALADS

Seasonal fruits such as fig, kumquat, peach and pomegranate are thoughtfully woven through our salads when at their finest.

CAPRESE SALAD - 12.00

Heritage tomatoes, buffalo mozzarella and fresh basil, served on a bed of crisp rocket.

BEET & BURRATA SALAD (V) - 18.00

Maple-roasted beetroots with fresh orange and crisp leaves, topped with creamy burrata and pistachios.

AL POLLO SALAD - 20.00

Grilled chicken breast with crisp leaves and homemade walnut Caesar dressing, finished with candied walnuts.

SALMON SALAD - 24.00

Grilled salmon fillet with crisp leaves and a warm lemon cream dressing, finished with toasted pine nuts.

GAMBERONI SALAD - 24.00

Served with crisp baby mixed leaves and finished with our house dressing. Spicy garlic king prawns with crisp leaves, cherry tomatoes and grilled courgettes, dressed with extra virgin olive oil and sweet mustard vinaigrette, finished with pine nuts.

BAMBINO (KIDS MENU)

MARGHERITA - 9

PEPPERONI PIZZA - 10

HAM PIZZA - 10

CHICKEN PIZZA - 10

RIGATONI BOLOGNESE - 12

TONNARELLI MEATBALLS - 12

CHICKEN STRIPS & CHIPS - 12

BISTRO MENU

SECONDI - GRILLS

FILETTO DI MANZO ALLA GRIGLIA (FILLET 8OZ) - 39.00

CONTROFILETTO DI MANZO (SIRLOIN 10OZ) - 36.00

BISTECCA DI COSTATA (RIBEYE 12OZ) - 40.00

served with confit tomato, mixed leaves and skin-on chips. Choice of peppercorn or gorgonzola sauce.

FILETTO AL VIVACE - 44.00

8oz beef fillet served with king prawns in butter, truffle potato gratin, roasted baby seasonal vegetables, chef's puree of the day, finished with a rich red wine jus.

FILETTO ROSSINI - 44.00

8oz beef fillet served with foie gras, with truffle potato gratin, roasted baby seasonal vegetables, chef's puree of the day, finished with a rich red wine jus.

CARRÉ D'AGNELLO ALLE ERBE - 34.00

Herb-roasted rack of lamb with chef's puree of the day, cabbage compote, truffle potato gratin, and juniper-scented red wine jus.

PANCETTA DI MAIALE CROCCANTE - 26.00

Slow-cooked pressed pork belly with cabbage compote, chef's puree of the day, mixed leaves and a plum-infused red wine jus.

INVOLTINO DI POLLO - 25.00

Corn-fed chicken supreme stuffed with mushroom truffle chicken mousse, served with pommes purée, roasted baby seasonal vegetables and your choice of chicken velouté.

SUPREMA DI POLLO FARCITA AI GAMBERONI - 30.00

Corn-fed chicken supreme stuffed with spicy mousse, grilled giant king prawns, pommes purée, roasted baby seasonal vegetables and spicy sweet cherry tomato sauce.

PETTO D'ANATRA - 28.00

Pan-seared duck breast with cabbage compote, pommes purée, finished with a cherry red wine jus.

BRANZINO ALLA GRIGLIA - 30.00

Simply grilled sea bass fillet, finished with olive oil, lemon and capers, and served with beurre noisette and red onion olive potato salad.

LEMON SOLE MEUNIÈRE - 32.00

Roasted lemon sole finished with a bright cherry tomato meunière sauce, served with red onion olive potato salad.

SALMONE ALLA GRIGLIA - 28.00

Fresh salmon fillet, pan-finished with a bright cherry tomato meunière sauce and served with red onion olive potato salad.

SIGNATURE GRILL & SEAFOOD COLLECTION

A curated selection of premium sharing dishes for two.

BISTECCA RIBEYE & GAMBERI ALLA VIVACE - 75 (SHARED FOR TWO)

14oz dry-aged, chargrilled ribeye steak crowned with a giant king prawn, served with truffle and Parmesan fries, seasonal dressed salad, sautéed chestnut mushrooms, grilled tenderstem broccoli and baked smoked macaroni gratin. Sauce (mushroom & peppercorn).

FILETTO ALLA FIORENTINA - 75 (SHARED FOR TWO)

Sirloin steak, fillet steak and half a lobster, served with chips, salad, smoked macaroni gratin. Charred tenderstem broccoli and sauces (mushroom & peppercorn).

CARRÉ D'AGNELLO & POLLO CONFIT ALLA VIVACE - 75 (SHARED FOR TWO)

Herb-crusted rack of lamb paired with corn-fed chicken ballotine, duck breast all finished over charcoal and glazed with rosemary butter. Served with truffle parmesan fries and charred tenderstem broccoli, smoked macaroni gratin. Sauce (rich roasted lamb jus and a light tarragon chicken velouté).

GRAN MISTO DI MARE VIVACE - 75 (SHARED FOR TWO)

Pan-seared lemon sole, grilled Scottish salmon, and grilled seabass with calamari, mussels, king prawns, Atlantic prawns, and scallops, served in a silky shellfish bisque cream sauce with braised seasonal vegetables and confit cherry tomato.

Our dishes can be made to suit your requirements through omission of certain elements, please ensure that you specify when ordering, especially if allergy related.



PASTA

All our pasta is gourmet fresh pasta

LASAGNA DELLA CASA — 20.00

Layers of fresh pasta with slow-cooked meat ragù and béchamel, served with dressed leaves.

PACCHERI ALLA NORMA PICCANTE (V) — 19.00

Paccheri with spicy tomato sauce, aubergine, courgette and sweet peppers, finished with crispy aubergine.

FARFALLE AL PESTO ROSSO E VERDURE

ARROSTO — 19.00

Bow-tie pasta tossed with sun-dried tomato pesto, roasted Mediterranean vegetables, fresh basil, Pecorino Romano, and extra virgin olive oil.

TONNARELLI CON POLPETTE — 20.00

Hand-rolled tonnarelli with traditional Italian meatballs in a rich tomato and sweet cherry tomato sauce.

MAFALDINE AL RAGÙ ALLA BOLOGNESE — 20.00

Fresh mafaldine pasta with a slow-cooked beef ragù, red wine, San Marzano tomatoes, soffritto vegetables, rosemary, and Pecorino Romano.

MAFALDINE AL RAGÙ DI MANZO — 20.00

Fresh mafaldine pasta with slow-cooked oxtail ragù.

RAVIOLI DI MANZO — 25.00

Handmade ravioli filled with slow-cooked beef in a rich red wine sauce.

CARBONARA ROMANA — 19.00

Fresh pasta with egg yolk, pecorino, guanciale and cracked black pepper.

STROZZAPRETI DELLO CHEF — 20.00

Twisted pasta with chicken strips, broccolini and wild boar sausage in the chef's seasonal style, finished with crushed pistachios.

TAGLIATELLE NAPOLETANA — 24.00

Fresh tagliatelle in a classic Neapolitan tomato sauce, lightly finished with cream and pan-seared chicken strips.

TAGLIATELLE COZZE E GAMBERI — 24.00

Fresh tagliatelle with mussels and prawns in a buttery sauce, inspired by the coastal flavours of Campania.

CALAMARATA AI FRUTTI DI MARE — 24.00

Fresh pasta with mixed seafood of the day in a spicy buttery tomato sauce, finished with grilled sea bass and fresh Amalfi lemon.

TAGLIATELLE ALL'ARAGOSTA (½ LOBSTER) — 30.00

Half lobster served with fresh tagliatelle in a rich shellfish and sweet datterini tomato sauce.

RAVIOLI ALL'ARAGOSTA — 26.00

Lobster-filled pasta in a rich, aromatic bisque sauce.

TAGLIATELLE SALMONE E TONNO ROSSO — 24.00

Fresh tagliatelle with red tuna and salmon in a light tomato sauce, finished with a touch of cream.

CALZONE

Filled, folded and stone-baked pizza, topped with San Marzano tomato sauce, with Fior di Latte, a drizzle of extra virgin olive oil and stracciatella.

O'BUTTUNAT — 19.50

Buffalo ricotta, Napoli salami, ventricina and fresh chilli, topped with stracciatella.

OCUORN — 19.50

Creamy truffle mushroom sauce with smoked provolone. Filled with chicken, cooked ham and mushrooms, topped with stracciatella.

O'PANUZZO — 19.50

Buffalo mozzarella, porchetta di Ariccia, chicken and homemade meatballs, topped with stracciatella.

VERDURE (V) — 19.50

Filled with spinach and grilled vegetables, Fior di Latte cheese, and topped with stracciatella.

RISOTTO

RISOTTO NERO AI FRUTTI DI MARE — 26.00

Squid ink risotto with scallops, king prawns.

RISOTTO AI FRUTTI DI MARE — 26.00

Creamy risotto with mixed seafood.

RISOTTO AI FUNGHI SELVATICI E TARTUFO NERO (V) — 22.00

Risotto with wild mushrooms and black truffle.

Fior di Latte Italian finest Mozzarella coming from Campania region of Italy. Our cured meat are imported from the southern regions of Italy and we have chosen the best and the finest products.

PIZZA CLASSICHE

Our classic pizzas are prepared the Neapolitan way, using slow-proofed dough, the finest ingredients from Campania, and a 500-degree oven. Baked in under 90 seconds, each pizza is light, airy and finished with a delicately charred crust. (Add fresh truffle shaving for 4 € add burrata cheese for 3)

REGINA MARGHERITA — 15.00

San Marzano tomato base, with Fior di Latte cheese, finished with fresh basil and olive oil.

NAPOLETANA — 18.50

San Marzano tomato base, Fior di Latte cheese, anchovies, tuna, capers, black olives and fresh basil.

STAGIONI — 18.50

San Marzano tomato base, Fior di Latte cheese, Salami Napoli, mushrooms, porchetta di Ariccia and roasted Maroni peppers.

A'PICCANTE — 18.50

San Marzano tomato base, Fior di Latte cheese, n'duja, spicy Italian sausage and spicy meatballs.

PARMIGIANA — 18.50

San Marzano tomato base, Fior di Latte cheese, aubergine, Parmesan and fresh basil.

ALLA BOSCAIOLA — 18.50

San Marzano tomato base, Fior di Latte cheese, porchetta di Ariccia and mushrooms.

CICCIO — 18.50

San Marzano tomato base, smoked provolone, Italian sausage, grilled chicken and grilled peppers.

DI MARE — 24.00

San Marzano tomato base, Fior di Latte cheese, oregano and a selection of seafood.

PIZZA "IN BIANCO"

White-base pizzas, or tomato-base pizzas finished with a drizzle of D.O.P. extra virgin olive oil.

A'CONTADINA — 18.50

Rich, creamy base topped with Fior di Latte, porchetta di Ariccia, mushrooms, red onions, oregano and Parmesan flakes.

A'CHIAIA — 18.50

Rich, creamy base topped with Smoked Provolone cheese, Gorgonzola cheese, and Pecorino Romano cheese.

O'TONNO — 18.50

Rich, creamy base topped with Fior di Latte, red onions and tuna.

O'PARADISO — 18.50

Rich, creamy base topped with Fior di Latte, grilled peppers, grilled aubergine and grilled courgettes, finished with goat cheese.

PIZZA SPECIALI

A'CAPRESE — 19.50

San Marzano tomato base topped with Fior di Latte, rocket, Parma ham and Parmesan, finished with stracciatella and extra virgin olive oil.

MODI DELLO CHEF — 19.50

San Marzano tomato base topped with Fior di Latte, grilled chicken, porchetta di Ariccia and wild boar sausage, finished with stracciatella, crushed pistachios and extra virgin olive oil.

CALABRESE — 19.50

San Marzano tomato base topped with Fior di Latte, 'nduja, ventricina and spicy honey, finished with stracciatella and extra virgin olive oil.

CAMPO DI TARTUFI — 19.50

Creamy truffle and mushroom sauce with provolone, porchetta di Ariccia, grilled chicken and mushrooms, finished with fresh truffle shavings and stracciatella.

SIDES

SKIN-ON CHIPS - 4.50

CHIPS WITH TRUFFLE AND PARMESAN — 6.50

SWEET POTATO FRIES — 5.50

ROASTED ROSEMARY POTATOES — 6.50

MEDITERRANEAN VEGETABLES — 5.50

VIVACE CRISPY SALAD — 7.00

FUNGHI ALL'AGLIO CREMOSI — 7.00

SMOKED MACARONI GRATIN — 7.00

GARLIC BREAD — 7.00

CHEESY GARLIC BREAD — 10.00

TOMATO GARLIC BREAD — 8.00

SPICY TOMATO GARLIC BREAD — 10.00

GARLIC BREAD WITH SPICY TOMATO AND GORGONZOLA — 14.00

PEPPERCORN SAUCE — 4.00

TRUFFLE SAUCE — 4.00

MUSHROOM SAUCE — 4.00

GORGONZOLA SAUCE — 4.00