

## ANTIPASTI

<b>NOCELLARA OLIVES</b> (V) <small>246 kCal</small>	<b>5</b>
<b>BRUSCHETTA</b> , <small>387 kCal</small> slow roasted vine tomatoes, garlic and basil	<b>8</b>
<b>CHICKEN SPIEDO</b> , <small>439 kCal</small> marinated with chilli and garlic, oregano	<b>9</b>
<b>ROSEMARY &amp; SEA SALT FOCACCIA</b> <small>354 kCal</small> extra virgin olive oil, balsamic glaze (V)	<b>7</b>
<b>GARLIC &amp; FIOR DI LATTE MOZZARELLA BREAD</b> (V) <small>963 kCal</small>	<b>8</b>
<b>BURRATA</b> <small>465 kCal</small> roasted figs, walnuts and honey (GF) (V)	<b>14</b>
<b>SELECTION OF ITALIAN MEATS</b> <small>720 kCal</small> coppa, bresaola, prosciutto, salami Milano and focaccia	<b>16</b>
<b>SELECTION OF ITALIAN CHEESES</b> <small>1,073 kCal</small> served with warm focaccia and olives	<b>16</b>



## FRITTI

<b>SPICED CALAMARI</b> <small>327 kCal</small> saffron aioli	<b>10</b>
<b>ARANCINI</b> <small>445 kCal</small> wild mushrooms and truffle mayo (V)	<b>9</b>
<b>ZUCCHINI FRITTI</b> <small>445 kCal</small> smoked paprika dip (V)	<b>9</b>
<b>DEEP FRIED MOZZARELLA</b> <small>494 kCal</small> anchovies and sun blushed tomatoes	<b>9</b>
<b>POLENTA STICKS</b> <small>701 kCal</small> vegan Parmesan, 'nduja dip (Vg)	<b>9</b>

## SECONDI

<b>RIB EYE STEAK</b> (255g) <small>635 kCal</small> chargrilled to your liking, vine tomato & Portobello mushroom, French fries, salsa verde	<b>34</b>
<b>BRANZINO IN PADELLA</b> <small>704 kCal</small> pan fried sea bass, cannellini beans, radicchio, char-grilled leeks, pine nuts, lemon oil	<b>24</b>
<b>POLLO ALLA MILANESE</b> <small>819 kCal</small> chicken fillet escalope, Parmesan crust, vine tomato, rucola, grilled lemon	<b>19.5</b>
<b>CHICKEN CAESAR</b> <small>315 kCal</small> little gem, grana Padano, croutons, anchovies, Caesar dressing	<b>17</b>
<b>INSALATA GARIBALDI</b> <small>467 kCal</small> romaine, radicchio, fennel salami, fontina, cannellini beans, borretane onion, cherry tomato, herb dressing	<b>14</b>
<b>FLORENTINE LASAGNA</b> <small>347 kCal</small> braised beef cheek ragu, topped with a rich ricotta, mozzarella, fontina, Grana Padano sauce	<b>24</b>
<b>LASAGNA VEGETARIANA</b> <small>544 kCal</small> spinach, Portobello mushroom, butternut squash, ricotta, mozzarella, fontina, grana Padano (V)	<b>20</b>
<b>GNOCCHI</b> <small>579 kCal</small> potato dumplings, vegan 'nduja, tenderstem broccoli, superstraccia (Vg)	<b>18</b>



## CONTORNI

<b>TENDERSTEM BROCCOLI</b> (V) <small>96 kCal</small>	<b>6</b>
<b>ROCKET &amp; PARMESAN SALAD</b> (V) <small>203 kCal</small>	<b>6</b>
<b>PARMESAN &amp; TRUFFLE FRIES</b> (V) <small>584 kCal</small>	<b>7.5</b>
<b>SWEET POTATO FRIES</b> (V) <small>382 kCal</small>	<b>6</b>

## PIZZA

**ALL OUR PIZZAS ARE HAND STRETCHED, USING AN AUTHENTIC BASE AND COOKED IN A CLASSIC STONE BASED PIZZA OVEN.**

<b>MARGHERITA</b> <small>497 kCal</small> tomato, fior di latte mozzarella, basil and oregano (V)	<b>15</b>	<b>CRUDO E BUFALA</b> <small>549 kCal</small> tomato sauce, fior di latte mozzarella, prosciutto crudo, buffalo mozzarella, sun blushed tomatoes, rucola and Parmesan	<b>17</b>
<b>FLORENTINE</b> <small>781 kCal</small> white sauce, wild mushrooms, young spinach, hens egg, fior di latte mozzarella and rucola	<b>18.5</b>	<b>VEGANA</b> <small>991 kCal</small> vegan 'nduja, tomato, vegan mozzarella, superstraccia, borretane onion, piquanté peppers and rucola (Vg)	<b>17</b>
<b>SAGRA DELLA CARNE</b> <small>944 kCal</small> tomato, fennel salami, prosciutto crudo, Napoli sausage and fior di latte mozzarella	<b>19</b>	<b>MEDITERRANEA</b> <small>1,297 kCal</small> spicy chicken, mushroom, sun dried tomato, tomato sauce and fior di latte mozzarella	<b>18.5</b>
<b>DIAVOLA</b> <small>1,172 kCal</small> tomato, spicy Calabrian 'nduja, fior di latte mozzarella, piquanté peppers, Salame Venticina and chilli	<b>17.5</b>	<b>BIANCA</b> <small>1,319 kCal</small> anchovies, white sauce, roast courgette, fior di latte mozzarella, rucola and Parmesan	<b>18</b>
<b>GIARDINO DELLA NONNA</b> <small>1,327 kCal</small> white sauce, butternut squash, courgette, sun dried tomato, mushroom, and fior di latte mozzarella (V)	<b>18</b>	<b>FORMAGGI</b> <small>2,100 kCal</small> basil pesto, Fontina, Gorgonzola, Parmesan, and fior di latte mozzarella (V)	<b>18</b>
		- Add Chicken <small>100 kCal</small>	<b>3</b>

## DOLCI

<b>PANNACOTTA</b> <small>613 kCal</small> poppy seeds, chia seed crumble, housemade Park Plaza honey	<b>9</b>
<b>TIRAMISU</b> <small>679 kCal</small> traditional Italian dessert with coffee & mascarpone	<b>9</b>
<b>SELECTION OF ITALIAN CHEESES</b> <small>1,073 kCal</small> served with warm focaccia and olives	<b>16</b>
<b>GELATI DELLA CASA</b> <small>433 kCal</small> please ask your server for today's flavours	<b>3 scoops 7</b>

## DESSERT PIZZAS

<b>APPLE CRUMBLE</b> <small>1,685 kCal</small> custard, caramel apples, waffle crumb	<b>13</b>
<b>AMALFI CRUST</b> <small>1,166 kCal</small> custard, limoncello curd, whipped cream	<b>13</b>
<b>BANANA AND NUTELA</b> <small>2,273 kCal</small> Nutella, sliced banana, whipped cream	<b>13</b>



---

**FLORENTINE**  
**TRATTORIA**

---

---