



ANTIPASTI

INSALATA D' INDIVIA, RUCOLA E PARMIGIANO 9.50
Chicory Salad with Rocket, **Parmigiano, Walnuts & Grain Mustard Dressing (V).**

ASPARAGI VERDI E BIANCHI CON UOVO DI GALLINA 9.50
Green and White Asparagus with Parmesan and Fry Egg.

BRUSCHETTA CON MOZZARELLA DI BUFALA E LENTICCHIE 10.75
Toasted Bread with Lentils,(Fresh Chives ,Anchovies & Extra Virgin Olive Oil)Half Buffalo Mozzarella,Rocket & Plum Tomatoes.(V)

BURRATA CON BRESAOLA, O TRE POMODORI 13.00
Burrata Cheese with Bresaola **OR** Selection of 3 Tomatoes (Yellow, Red & Green) 7 Basil.(V)

PARMIGIANA DI MELANZANE 13.50
Baked Aubergines & **Buffalo Mozzarella** Parmigiana(V).

TAGLIERE DI AFFETTATI E FORMAGGI MISTI 14.50
Tagliere of Speck ,Bresaola and Capocollo with Cheese Selection
(Pecorino , Parmigiano , Caciocavallo) Chilli jam.

PASTA

Starter Main

MALLOREDDUS ALLA BOLOGNESE 9.50/14.00
Home-made **Sardinian Pasta** Served with Bolognese Sauce (Veal & Beef).

SPAGHETTI AL PESTO E RICOTTA MUSTIA 11.00 / 14.50
Spaghetti with Basil Pesto(Basil,Garlic,Pinenuts,Parmigiano,Olive Oil)& Ricotta Mustia Cheese.(V)

PACCHERI CON NDUJA,MOZZARELLA E MELANZANE 11.50 / 14.50
Paccheri with Nduja, buffalo Mozzarella,Aubergine,Garlic & Tomato Sauce.

ORECCHIETTE CON FAVE, PANCETTA E PECORINO 13.50 / 16.50
Fresh Orecchiette Pasta With Broadbeans,Pancetta(Bacon) & Pecorino Cheese.

GNOCCHI DI PATATE AI FRUTTI DI MARE 14.50 / 17.50
Homemade Potato Gnocchi with Seafood (Prawns ,Scalop, Mussels,Clams,Chilli,Garlic, White Wine).

TAGLIOLINI CON SALSICCIA E PISELLI 15.50
Homemade Tagliolini(Egg Pasta) with Peas and Salsiccia(Fresh Sausage) .

RISOTTO CON ASPARAGI E ZAFFERANO 12.50/15.50
Asparagus & Saffran Risotto (allow 20 min) .

SPECIAL OF THE DAY

Starter/ Main

PAPPARDELLE CON FUNGHI SELVATICI E TARTUFO NERO 17.50
Homemade Pappardelle(fresh Egg Pasta) with Mix Wild Mushrooms & Black Truffles.

PESCE

PESCE SPADA ALLA GRIGLIA 18.50
Grilled Swordfish with Peas & Sundry Tomatoes.

TRANCIO DI SALMONE CON INSALATA DI RINFORZO 19.75
Pan-Fried **Salmon with Cauliflower,Carrots,Caper,Taggiasca Olive& Anchovies Salad.**

ORATA AL FORNO 22.50
Whole Seabream Baked in the Oven with fresh Herbs, Served with Green Beans

CARNE

MILANESE DI POLLO 15.00
Chicken Milanese with Rosemary Potato & Green Salad.

COSTOLETTE DI AGNELLO ALLA GRIGLIA 21.50
Grilled Lamb Cutlets with Mint Artichokes & Rosemary Potato.

SALTIMBOCCA DI VITELLO CON PANCETTA 17.50
Veal Saltimbocca(**Flour**) with Pancetta,Served with fresh Sautee Spinach.

(V) = Vegetarian Dish.

SIDE DISHES

Rosemary Potato £3.50

Green Beans £4.50

Fresh Sautee Spinach £4.75

Green Salad £4.00

Mix Salad £4.25

Tomato & Onion salad £4.25

Rocket & Parmigiano or Tomato & Rocket Salad (Side or starter)£4.50 /7.00

OUR APERITIVES

PEACH BELLINI £8.00 APEROL SPRITZ £9.00

GIN/VODKA TONIC £9.00 NEGRONI £ 9.50

Prices include V.A.T. a discretionary service charge of 12.5% will be added to the bill

Inform your waiter for any Dietary requirement or Allergy

HOME-MADE FOCACCIA & BREAD BASKET (x person) £ 1.50