

ANTIPASTI

INSALATA D'INDIVIA, RUCOLA E PARMIGIANO 9.75

Chicory Salad with Rocket, **Parmigiano**, Walnuts & Grain Mustard Dressing (V)

INSALATA CAPRESE 10.00

Ox Heart Tomato, **Buffalo Mozzarella**, Basil & Extra Vergin Olive Oil (V)

INSALATA ESTIVA 12.50

Summer Salad,

Red Chicory, Green Salad, Yellow Cherry Tomato, Green Asparagus, Green Beans, **Quail Eggs**, **Bottarga** & **Prawns** Salad

BURRATA CON BRESAOLA, O AVOCADO E POMODORI 13.00

Burrata Cheese with Bresaola **OR** Avocado , Yellow & Red Cherry Tomatoes(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**) & Eucalyptus Honey

PASTA

Starter Main

MALLOREDDUS ALLA BOLOGNESE

9.50/14.00

Home-made **Sardinian Pasta** Served with Bolognese Sauce (Mix Veal & Beef)

SPAGHETTI AL PESTO CON MUSTIA

11.00 / 14.50

Spaghetti with **Basil Pesto** (Basil, Garlic, **Pinenuts**, **Parmigiano**, Olive Oil) & **Smoked Ricotta** (V)

ORECCHIETTE CON SPECK,POMODORINI E SPINACI

13.50 / 16.50

Fresh **Orecchiette** Pasta With **Speck**,Cherry Tomato & Baby Spinach.

BIGOLI ALLE SARDE

16.50

Bigoli Pasta with Sardines ,Anchovies, Sultana, Pinenut, Garlic Bread Crumbs,White Wine.

TAGLIOLINI AL NERO DI SEPPIA AI FRUTTI DI MARE E ZAFFERANO 18.50

Homemade **Black Tagliolini** (**Egg Pasta**) with **Seafood** & Saffron Sauce, (**Prawns**, **Scallops**, **Mussels**, Chilli, Garlic, **White Wine**).

RISOTTO CON CALAMARI E NERO DI SEPPIA

12.50/15.50

Black Ink & Squid (**EVO**, lemon ,parsley & White Wine) **Risotto** (allow 20 min)

SPECIAL OF THE DAY

Main

PAPPARDELLE CON FUNGHI SELVATICI E TARTUFO NERO 17.50
Homemade Pappardelle (Fresh Egg Pasta) with Mix Wild Mushrooms & Black Truffle (V)

PESCE

CODA DI ROSPO AVVOLTO IN PANCETTA, VERZA E TARTUFO NERO.

Pan-fried **Monkfish Wrapped in Pancetta(bacon)**
served with cabbage & **Black Truffle.** 21.50

TRANCIO DI SALMONE CON GAZPACHO VERDE, ZUCCHINE E MOZZARELLA DI BUFALA 20.50

Pan-Fried **Salmon** with Green Gazpacho (Green Peppers, Green Tomato, Basil, **Apple Vinegar**,
Onion, **Celery & Bread**), **Buffalo Mozzarella** & Courgette

ORATA AL FORNO 22.50

Whole Seabream Baked with Fresh Herbs, Served with Green Beans

CARNE

MILANESE DI POLLO 15.50

Chicken Milanese with Rosemary Potatoes & Green Salad

COSTOLETTE DI AGNELLO ALLA GRIGLIA 21.50

Grilled **Lamb Cutlets** with Green Beans & Rosemary Potatoes

COSTATA DI MANZO ALLA GRIGLIA CON PATATE AL ROSMARINO 31.50

Grilled **Scottish Rib Eye(on the bone) Steak(350gr)** with Rocket & Parmesan.

(V) = Vegetarian Dish

SIDE DISHES

Rosemary Potatoes £3.50

Green Beans £4.50

Fresh Sautéed 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