

ANTIPASTI

INSALATA D'INDIVIA, RUCOLA E PARMIGIANO 9.75
Chicory Salad with Rocket, Parmigiano, Walnuts & Grain Mustard Dressing (V)

BURRATA CON BRESAOLA 13.00
Burrata Cheese with Bresaola.

BURRATA CON LENTICCHIE. 13.00
Burrata Cheese with Lentils (Extra virgin Olive Oil,Parsley & Salt)(V)

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

TAGLIERE DI AFFETTATI E FORMAGGI MISTI 15.00
Tagliere of Parma Ham, Bresaola and Capocollo with Cheese Selection
(Pecorino, Parmigiano, Caciocavallo) & Radicchio Compote

PASTA

Starter Main

ZUPPA DI CECI, PATATE E PORRI. 9.50
Home-made Chickpeas ,Leeks & Potato Soup

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

SPAGHETTI AL PESTO 11.00 / 14.50
Spaghetti with Basil Pesto (Basil, Garlic, Pinenuts, Parmigiano, Olive Oil) (V)

ORECCHIETTE CON SALSICCIA E BROCCOLI 12.50 / 15.50
Fresh Orecchiette Pasta With Salsiccia(Italian Sausage) ,Broccoli,White Wine & olive oil.

PAPPARDELLE CON FUNGHI SELVATICI E TARTUFO NERO 18.50
Homemade Pappardelle(Fresh Egg Pasta) With Mix Wild Mushrooms & Black Truffles.(V)

TAGLIATELLE AL GRANCHIO 16.00
Homemade Tagliatelle with White Crab Meat,chilly,Garlic,White Wine & Cherry Tomato.

RISOTTO CON FUNGHI PORCINI E CACIOCAVALLO. 14.00/18.00
Ceps Mushroom & Caciocavallo Cheese Risotto (allow 20 min)(v)

PESCE

FILETTO DI MERLUZZO CON LENTICCHIE 21.50

Pan-Fried **Cod Fillet** with Rosemary Lentils.

ORATA AL FORNO 23.00

Whole Seabream Baked with Fresh Herbs, Served with Green Beans.

CARNE

**COSTATA DI MANZO AUSTRALIANA ALLA GRIGLIA CON PATATE AL ROSMARINO E
MAIONESE ALLA MOSTARDA. £ 25.50**

Aged 40 day ,Grilled Australian Beef Ribeye Steak served with Rosemary
Potato & **Grain Mustard Mayonnaise.**

OSSOBUCO DI VITELLO CON RISOTTO SALTATO ALLO ZAFFERANO £26.00

Slow Cooked Veal Ossobuco(Cooked with **White Wine, Veal Stock, Mix Vegetable**) served with Sautee
Saffron Risotto.

(V) = Vegetarian Dish

SIDE DISHES

Rosemary Potatoes £3.75

Green Beans £4.75

Fresh Sauteed Spinach £5.00

Green Salad £4.25

Mix Salad £4.50

Tomato & Onion salad £4.50

Rocket & Parmigiano or Tomato & Rocket Salad (Side or starter) £4.75/7.00

OUR APERITIVES

PEACH BELLINI £8.00 APEROL SPRITZ £9.00

GIN/VODKA TONIC £9.00 NEGRONI £ 9.50

ORANGE CAMPARETTO £ 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