

NEW SEPTEMBER MENU

ANTIPASTI

INSALATA D'INDIVIA, RUCOLA E PARMIGIANO 15.50
Chicory Salad with Rocket, **Parmigiano, Walnuts & Grain Mustard Dressing (V)**

PARMIGIANA DI MELANZANE 16.50
Baked Aubergines & **Buffalo Mozzarella** Parmigiana(V)(**Contain Gluten,Dairy**)

BRUSCHETTA CON LENTICCHIE E MOZZARELLA DI BUFALA 14.00
Lentils & Bufalo mozzarella Bruschetta with Basil Sauce(**Contain: Celery,Carrot,Onion,Anchovy**). (V)

BURRATA CON BRESAOLA 18.00
Burrata Cheese with Bresaola (**Cured Beef**).

BURRATA CON PUREE DI ZUCCA E PISTACCHIO 19.00
Burrata Cheese with Butternut-squash & **Pistachio** .(V)
ADD FRESH BLACK TRUFFLES £ 8.00

CAPELANTE GRATINATE ALLA VENEZIANA 18.50
Gratin **Scallops** , **Bread Crumb**, Sun-Dry Tomato & garlic, Served on a bed of Rocket & Carrot salad.
(**Contains:Gluten,Dairy**)

TAGLIERE DI AFFETTATI E FORMAGGI MISTI (Good to share) 23.00
Tagliere of **San Daniele Ham, Bresaola** and **Finocchiona Salami** with **Cheese Selection**
(**Gorgonzola Cheese, Parmigiano,Pecorino Romano(Sheep Cheese)** & **Chilli Jam**).

PASTA

Starter Main

MALLOREDDUS ALLA BOLOGNESE 15.50/20.00
Home-made **Sardinian Pasta** Served with Bolognese Sauce (Mix Veal & Beef)
(**Contain:Gluten,Dairy**)

PACCHERI CON N'DUJA,MELANZANE E MOZZARELLA 17.00 / 21.00
Paccheri (pasta) with **N'Duja soft Spicy Sausage** From Calabria,Aubergines,**Buffalo Mozzarella**, Cherry
Tomato, Tomato Sauce, Garlic & Basil.(**Contain Dairy,Gluten,Garlic,Chilli.**)

ORECCHIETTE CON SALSICCIA E BROCCOLI 17.00 / 21.00
Orecchiette(pasta) with Italian Sausage,Tenderstem Broccoli,**White Wine** Sauce.

TONNARELLI AI GAMBERI E ZAFFERANO 23.50
Homemade Tonnarelli Pasta with **Prawns,Saffron,Courgette,Chilli,Garlic & White Wine**
(**Gluten ,Wine,Chilli**).

TAGLIATELLE CON FUNGHI SELVATICI E TARTUFO NERO 28.00
Homemade Tagliatelle With **Wild Mushrooms** Sauce & **Black Truffle**
(**Garlic,White Wine,Gluten ,Dairy**). (V)

RIGATONI AL RAGOUT GENOVESE 23.00
Fresh **Rigatoni** Pasta with **Veal & Onion** White ragout,
Neapolitan Style (**contain,Egg, Celery,Parmesan,Onion**)

RISOTTO CON ZUCCA E PECORINO ROMANO. 18.00/22.00
Butternut Squash & Pecorino Romano Cheese Risotto (**Contain Celery,Dairy**). (V) (allow 20 min)

PESCE

FILETTO DI BRANZINO CON BROCCOLI E OLIVE TAGGIASCHE. 28.00

Pan-Fried Seabass Fillet with Tenderstem Broccoli, Anchovies, Chilli, Cherry Tomato & Taggiasche Olives. (**Contain Chilli**)

MERLUZZO CON LENTICCHIE 29.00

Pan-fried Cod with Lentils.

CARNE

POLLETTO ALLA DIAVOLA £ 25.00

Corn Fed Grilled Poussin Diavola Style with Rosemary Potato
(Chilli, Garlic, Lemon, Thyme & Extra virgin Olive Oil) .

COSTATA DI MANZO ARGENTINA ALLA GRIGLIA £ 37.00

Argentinian Grilled Ribeye Steak Served with Shaved Parmigiano & Rocket Salad .

ADD FRESH BLACK TRUFFLES £ 8.00

(V) = Vegetarian Dish

SIDE DISHES

Rosemary Potatoes £5.00

Fresh French Beans £6.00

Tenderstem Broccoli, chilli & Garlic £6.00

Green Salad £5.50

Mix Salad £5.50

Tomato & Onion salad £6.00

Rocket & Parmigiano or Tomato & Rocket Salad (Side or starter) £6.00/9.50

HOME-MADE FOCACCIA & BREAD BASKET (x person)

£1.75

Prices include V.A.T.

**Inform your waiter for any Dietary
Requirement or Allergy**