

MENU

Nibbles

Warm Carasau bread with rosemary and Pecorino 3.5 (V)

Marinated Italian olives 3.5 (V)

Mixed Bruschette with tomato and basil, Sicilian Caponata 7 (V)

Bread basket 2.5 (V)

Starters

Deep fried squid and zucchini, n'duja sauce and lime 9

Calamari e zucchini fritti N'duja e lime

Gratinated prawns with tomato and basil sauce 9 (GF)

Gamberi gratinati con salsa pomodoro e basilico

Creamy burrata cheese from Apulia with grilled zucchini and aubergines, balsamic sauce 9 (V) (GF)

Burrata Pugliese con verdure alla griglia, salsa al balsamico

Baked aubergine Parmigiana 8.5 (V)

Melanzane alla Parmigiana

Pasta

Tagliatelle with prawns, cream of pistachio and lemon zest 11.5/14.5

Tagliatelle con gamberi, crema di pistacchio e scorza di limone

Orecchiette with broccoli, sausage and sundried tomato 11/14

Orecchiette con broccoli, salsiccia e pomodori secchi

Caserecce with cream of peas, salty ricotta cheese, toasted almonds 11/14 (V)

Caserecce con crema di piselli, ricotta salata, mandorle tostate

Homemade Lasagne Emiliane with beef ragu and Béchamel 13

Lasagna Emiliana con ragu di Manzo e Béchamel

Tagliolini with Cornish crab meat, Bottarga, sweet chilli, garlic, cherry tomatoes 12/15

Tagliolini al granchio, Bottarga, peperoncino dolce, aglio e pomodorini

Meat and fish

Filet of sea bass, green beans and cherry tomato salad, bell peppers sauce 16

Filetto di Branzino, insalata di fagiolini e pomodorini, salsa di peperoni

Chicken breast roulade filled with Taleggio and spinach, grilled asparagus 13

Petto di pollo ripieno con Taleggio e spinaci, asparagi alla griglia

Grilled breaded calves liver served with mixed spring salad 15.5

Fegato di vitello impanato e grigliato, insalata mista

Beef Rib-Eye, mushrooms and onions, grilled potatoes seasoned with aromatic herbs 23

Bistecca di manzo, funghi e cipolle, patate alle erbe aromatiche

Side orders 4.5 each

Rosemary potatoes - Broccoli garlic - Sautéed spinach - Deep fried zucchini

Mixed leaves salad - Rocket cherry tomatoes and Parmesan

*house dressing: lemon and extra virgin olive oil

Dessert

Homemade Tiramisu' 6.5

Tiramisu classico

Dark chocolate Pannacotta with orange zest sauce 6.5

Pannacotta al cioccolato fondente con salsa di bucce d'arancia

Lemon and almond cake with vanilla ice cream 6.5

Torta di limone e mandorle, gelato vaniglia

Affogato, vanilla ice cream topped with fresh espresso 6.5

Affogato alla vaniglia

Vinsanto with cantucci biscuits 10.5

Vinsanto e cantucci

Italian Ice cream and Sorbet 5.5 (2 scoops)

Gelati e sorbetti

A selection of Italian cheese served with bread and honey 10

Formaggi misti serviti con pane e miele

Sweet wines 75ml

Moscato Passito Hermes IGT 2017 (Sardegna) 10

Vin Santo *Badia Morrone* DOC 2012 (Toscana) 10

Dow's Port wine LBV £7.50

Grappa 50ml

Vermentino LRau 7.5

Cannonau LRau 7.5

Filuferru Barriccato 8.5

Brandy, Cognac, Armagnac 50ml

Vecchia Romagna 7.5

Remy Martin VSOP 8

Bas Armagnac VSOP 8.9

Cognac *Grand Champagne* 12.5

Digestives 50ml

Limoncello LR 6.5

Di Saronno 6.5

Mirto LR 6.5

Averna 6.5

Sambuca 6.5

Fernet Branca 6.5

Jagermeister 6.5

Coffee and infusion

Espresso, Macchiato 2.5

Double espresso, Cappuccino, Latte, Americano 3

Hot Chocolate 3.5

Teas & Infusions 3

Liqueur coffee 7.5