



## dinner menu

### APERITIVI APERITIFS

<b>Aperol Spritz</b> <i>Aperol, Prosecco &amp; soda water</i>	6
<b>Bellini</b> <i>Prosecco &amp; purée or nectar of the day</i>	6.5
<b>Prosecco Royale</b> <i>Prosecco &amp; creme de cassis</i>	6.5
<b>Negroni</b> <i>Gin, Campari &amp; Martini Rosso</i>	7

### GIN & TONIC

BOMBAY SAPPHIRE 6.5 HENDRICKS 8.5

<b>Grapefruit</b> <i>Fresh basil &amp; succulent grapefruit</i>
<b>Melon</b> <i>Lime twist &amp; sweetest melon</i>
<b>Strawberry</b> <i>Luscious strawberries &amp; spearmint</i>
<b>Cucumber</b> <i>The freshness of cucumber &amp; pink pepper</i>

### DA STUZZICARE APPETISERS

✓ <b>Pane &amp; Pinzimonio</b> <i>Bread, olive oil &amp; balsamic</i>	3.5	✓ <b>Olive Miste</b> <i>Mixed marinated olives</i>	3.5
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### DA DIVIDERE TO SHARE

<b>Piattini di Salumi</b> <i>Italian salumi</i>	8
<b>Tagliere di Salumi Misti Nostrani, Cetriolini &amp; Pane Carasau</b> <i>Special selection of salame, baby gherkins &amp; Sardinian carasau bread</i>	14.5
<i>Add 2 glasses of Prosecco</i>	21.95

### PER INIZIARE STARTERS

✓ <b>Bruschetta</b> <i>Slow roasted balsamic infused plum tomatoes w buffalo mozzarella</i>	4.95
✓ <b>Funghi Ripieni</b> <i>Field mushroom with garlic, spinach, pecorino, melted brie, apple &amp; celeriac slaw</i>	5.5
<b>Cozze</b> <i>Sautéed mussels, white wine, tomato fresh pesto w crostini</i>	5.95
<b>Vitello Tonnato</b> <i>Traditional veal carpaccio w tuna sauce &amp; caper berries</i>	6.95
<b>Carpaccio di Pesce</b> <i>Stone bass carpaccio w citrus &amp; chilli dressing, pomegranate</i>	6.95
<b>Granchio</b> <i>Deville avocado, Devon crab dressed w crème fraiche &amp; sourdough</i>	7.2
✓ <b>Burrata</b> <i>Burrata, roasted fig &amp; balsamic honey dressing</i>	7.5



## PASTE & RISOTTI

(Hand crafted fresh pasta)

	starter	main
<b>Orecchiette</b> <i>Mixed mushrooms, fennel sausage, sun dried tomatoes &amp; shaved ricotta</i>	6.95	9.95
<b>Strozzapreti Pollo</b> <i>Wholemeal wheat pasta, chicken strips, red pesto, spring onion, chilli &amp; crème fraiche</i>	7.5	10.95
✓ <b>Tagliatelle</b> <i>Almond pesto, artichokes &amp; buffalo mozzarella</i>		10.95
✓ <b>Risotto Primavera</b> <i>Asparagus, courgette, chilli, cherry tomatoes &amp; fresh mint</i>		10.95
<b>Scialatelli</b> <i>Prawns, cuttlefish, courgette, cherry tomatoes &amp; fresh mint</i>	8.5	11.95
<b>Spaghetti Vongole</b> <i>Clams, cherry tomatoes, garlic, chilli, white wine</i>		12.5
<b>Risotto alla Zafferano</b> <i>Braised knuckle of pork in red wine, tomatoes &amp; orange</i>		12.75

## SECONDI MAINS

<b>Pollo</b> <i>Chicken breast rolled w semi dried tomatoes, fontal cheese, red pepper sauce &amp; sweet potato</i>	12.95
<b>Maiale</b> <i>Bread crumb &amp; mustard coated pork fillet, potato-cabbage cake w jus</i>	13.95
<b>Fegato</b> <i>Calf's liver w confit onions &amp; pancetta, creamed potato &amp; red wine sauce</i>	13.95
<b>Agnello</b> <i>Grilled marinated lamb rump w traditional Sicilian caponata</i>	14.95
<b>Stufato di Mare</b> <i>Sicilian seafood stew, clams, mussels, squid, prawns, fish &amp; nduja crostini</i>	14.95
<b>Rombo</b> <i>Pan fried turbot fillet w chick peas, clams &amp; Nduja</i>	16.95
<b>Bistecca</b> <i>Grilled fillet steak w mixed mushrooms, red wine jus &amp; béarnaise</i>	17.5

## I CONTORNI SIDES

✓ <b>Spinaci</b> <i>Sauteed spinach</i>	2.5	✓ <b>Verdure di Stagione</b> <i>Mixed seasonal vegetables</i>	3	✓ <b>Insalata Mista</b> <i>Mixed or green salad</i>	4.25
✓ <b>Patate Arrosto</b> <i>Roasted potatoes</i>	2.5	✓ <b>Zucchine Fritte</b> <i>Fried courgettes</i>	3.5	✓ <b>Insalata di Rucola</b> <i>Rocket, cherry tomatoes &amp; Parmesan shaving salad</i>	4.25

*Gluten free pastas and vegetarian options available on request*

*Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances  
An optional 10% service charge will be added to the bill of groups of 5 or more*