



Dal forno

From the bakery

Cestino di pane del giorno £3
Bread basket of the day

Bruschetta al pomodoro fresco di Pachino e basilico £ 3.50
Focaccia bruschetta with fresh Sicilian cherry tomatoes and basil (V)

Bruschetta, con 'Nduja e stracciatella £ 4
Focaccia bruschetta with 'Nduja (spicy soft salami from Calabria) and burrata cheese

Pizza al taglio £2.50
Pizza slice

Arrosti freddi/ cold roast

Arrosto di manzo con formaggio di capra e condimento al miele £8
Roast beef served with goat's cheese and honey drizzle

Vitello tonnato £8
Roast veal with tuna sauce

Porchetta £ 5.50
Roast pork belly, typical of Rome

Le insalate/ Salads

Rucola, funghi champignon, Parmigiano Reggiano £ 5.50
Rocket, champignon mushrooms and Parmigiano Reggiano shavings

Insalata di asparagi pecorino e crostini £ 6
Mix salad with asparagus, croutons and pecorino cheese(v)

Insalata di rape, cous cous, formaggio di capra e noci £ 5
Mixed roast beetroot with goats cheese, cous cous and walnuts

Insalata di finocchi, arancia, soncino e mandorle tostate £6
Fennel salad with orange segments, lamb lettuce & toasted almonds(v)

Prosciutti e salumi

Ham and Salumi

Prosciutto Siciliano di maiale nero £12.50
A 24 month cured ham from Sicily.

Prosciutto di Bassiano £6
16 month cured ham, sweet and intense flavour from Lazio

Culatello con Cotenna £6.50
16 month cured ham from Parma area, delicate, sweet, light flavour

Bresaola della Valtellina £6.50
Salted, seasoned and air dried beef from Lombardia.

Mortadella Bonfatti £ 6.50
Traditional sausage from Emilia Romagna

Finocchiona Toscana £ 5
Wild fennel seed flavoured salami from Tuscany

Lonza di maiale £ 5
Cured and air dried loin of pork

Salamino piccante £ 5.50
Air dried spiced sausage

Formaggi freschi

Fresh cheeses

Mozzarella Campana D.O.P £7
Buffalo mozzarella from Campania

Scamorza affumicata alla griglia £ 6
Grilled, smoked cow's milk cheese

Burrata Pugliese £ 8
Cow's milk mozzarella filled with cream from Puglia

Mixed Italians olives £ 3.00

Formaggi Italiani artigianali

Artisanal Italian Cheese

Gorgonzola £4.50
90 days matured blue cheese, creamy and spicy pasteurised cow's milk from Piemonte

Ubriaco al Cabernet £5
Pasteurised cow's milk aged in Cabernet wine

Basajo £ 5
Unpasteurised creamy blue cheese made with sheep milk and aged in passito wine. From Veneto

Pecorino di Pienza £4
Made from pasteurised ewes milk. Mature pecorino, firm and creamy consistency. From Toscana

Pecorino all'ulivo £ 5.50
Pasteurised ewe's milk from Emilia Romagna, intense with a savoury taste, olive flavour

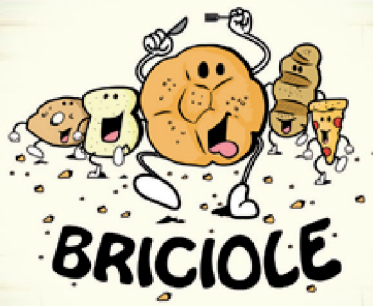
Fontina DOP £4.50
Made from unpasteurised cow's milk a soft supple cheese that melts in the mouth. Matured for 90 days. From Valle D'Aosta

Taleggio £ 4.50
Washed rind cheese with a soft creamy texture from Lombardia. Made with pasteurised cow's milk

Toma Piemontese £4.50
A semi-soft, sweet, pasteurised cow's milk smooth textured cheese from Piedmont.

Parmigiano Reggiano 24 mesi £4.50
Unpasteurised cow's milk cheese with a granular texture from Emilia Romagna

La tur £5
Dense and creamy cheese from Langhe area. A blend of pasteurised cow, goat and ewe's milk.



Pesci affumicati *Smoked fish*

Tonno £ 8.50
Tuna

Salmone £ 6.50
Salmon

Pesce spada £8.50
Swordfish

Zuppe/ Soups

Minestrone di verdure £ 8
Vegetable soup

Crema di ceci con fave, piselli e crostini all aglio £8
Cream of chickpeas with broad beans, peas and garlic croutons

Le paste e timballi

Paste and timbale

Rigatoni con guanciale, patate e provola £10
Rigatoni with pork cheek, potatoes and provola cheese

Tagliolini con vongole, pomodorini e peperoncino fresco £ 15
Tagliolini with fresh clams cherry tomatoes and fresh chilli

Gnocchi di Ricotta "Seirass" con asparagi e zucchine £ 13.50
Ricotta Gnocchi with asparagus and courgette (V)

Tagliatelle al ragù di cinghiale salsa al vino rosso e Ubriaco £ 14.50
Tagliatelle with wild boar ragout red wine reduction and Ubriaco cheese

Ravioli di ricotta e spinaci con burro, salvia e fave £ 15
Spinach and ricotta ravioli with butter sage and broad beans (V)

Lasagne alla Bolognese £11
Lasagne with Bolognese sauce

Melanzane alla parmigiana £9.50
Aubergine, tomato, and parmesan timbale

Fritti/ Fried

Pizza frita ripiena con ricotta e pomodoro £3.50
Fried pizza stuffed with ricotta cheese and tomatoes (V)

Arancini Siciliani £3.50
Fried rice balls

Timballino di pasta £ 3.50
Fried pasta timbale

Polpette e salsicce

Meat balls and sausages

Polpette alla pizzaiola £ 8.50
Beef meatballs in tomato sauce

Polpette fritte in agrodolce £8.50
Alla Palermitana
Sweet and sour fried beef meatballs "Palermo style"

Polpette con peperoni arrostiti e capperi £8.50
£8.50
Beef meatballs with roast peppers and capers

Salsiccia con friarielli £ 9.50
Grilled sausages, served with bitter turnip tops

Salsiccia e fagioli £ 9.50
Sausage stewed with Borlotti beans

Salsiccia al sugo con polenta e pecorino £9.50
Sausage cooked in tomato sauce, with polenta and pecorino cheese

La brace/ Barbeque

Bistecca di pesce spada con soncino e pomodorini £16
Sword fish steak with lamb lettuce and cherry tomatoes salad

Filetto di Branzino con rucola e capperi £15.50
Sea Bass fillet with rocket and capers

Carré di Manzo 200gr £19
Rib Eye of beef 200gr with rocket and parmesan

Costoline di Maiale con condimento mediterraneo £14.50
Pork ribs with Mediterranean herbs

Polletto £ 13.50
Baby whole chicken

Brasati/ Stew

Guancia di maiale alla birra servito con puré di patate allo zafferano £16.50
Slow cooked pork cheek in beer sauce served with saffron mash potatoes

Verdure/ Vegetables

Friarielli £4
Bitter turnip tops

Cavolfiori gratinati £5.00
Cauliflower au gratin

Verdure grigliate £ 4
Mixed grilled vegetables

Fagioli all'uccelletto £ 4
Stewed borlotti beans with tomato sauce

Patate arrosto aglio e rosmarino £3.50
Roast potatoes with garlic and rosemary

V.A.T. is included

A discretionary service charge of 12.5% will be added to your bill

All the service charge is distributed to all employees of the restaurant

If you have a food allergy, intolerant or sensitivity ingredients, Celiac or special dietary, please speak to the waitress or the manager to help you with the menu, Thank you