



### *Dal forno*

#### *From the bakery*

**Cestino di pane del giorno £ 3.50**  
Bread basket of the day

**Bruschetta al pomodoro fresco di Pachino e basilico £ 4**

Focaccia bruschetta with fresh Sicilian cherry tomatoes and basil

**Bruschetta, con 'Nduja e stracciatella £ 4.50**

Focaccia bruschetta with 'Nduja and burrata cheese

**Pizza al taglio £3.50**

Pizza slice

#### *Arrosti freddi/ cold roast*

**Arrosto di manzo con Salsa alla senape £ 9**

Roast beef served with Mustard sauce

**Vitello tonnato £ 8.50**

Roast veal with tuna dressing

**Porchetta £ 7**

Roast pork belly, typical of Rome

#### *Le insalate/ Salads*

**Ruola, funghi champignon, Parmigiano Reggiano £ 6.50**

Rocket, champignon mushrooms and Parmigiano Reggiano shavings

**Insalata di pere con pecorino e nocciole tostate £ 7**

Pear salad with pecorino cheese and toasted hazelnuts

**Insalata mista con rape, formaggio di capra e noci £ 7.50**

Mixed salad roast beetroot with goats cheese and walnuts

**Insalata di fagiolini, patate novelle e tartufo £8**

Green beans, new potatoes and truffle salad

### *Prosciutti e salumi*

#### *Ham and Salumi*

**Prosciutto Siciliano di maiale nero £ 14.50**

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 Italian olives £ 3.50**

### *Formaggi Italiani artigianali*

#### *Artisanal Italian Cheese*

**Gorgonzola £ 4.50**

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

**Ubrico 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

**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**

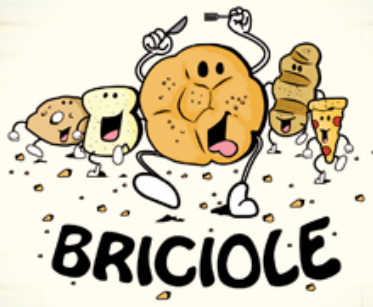
A semi-soft, sweet, pasteurised cow's milk smooth textured cheese from Piedmont.

**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

#### *Zuppe/ Soups*

**Zuppa mista di legumi e cereali £9**

Legumes and cereals mix soup

**Vellutata di piselli con burrata e germogli £9.50**

Pea soup with burrata and peashoots

### *Le paste e timballi*

#### *Paste and timbale*

**Rigatoni Amatriciana £9.50**

Rigatoni with amatriciana sauce

**Tonnarelli con pomodorini gialli, capperi ,olive nere e burrata £14.50**

Tagliolini with yellow tomatoes, capers, black olive and burrata cheese

**Gnocchi di patate al tartufo nero estivo £14**

Potato gnocchi with black summer truffle

**Tagliatelle al ragú 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 burro e salvia £ 15**

Ricotta and spinach ravioli served with butter and sage

**Lasagne alla Bolognese £ 13**

Lasagne with beef Bolognese sauce

**Melanzane alla Parmigiana £ 9.50**

Aubergine, tomato and parmesan timbale

### *Fritti/ Fried*

**Calzoncini con prosciutto e formaggio £2.70 each**

Deep fried "calzoncino" filled with ham and cheese

**Arancini Siciliani alla Norma £2.70 each**

Deep fried rice balls with aubergine

**Calamari e Zucchine £ 9.50**

Calamari and courgette

### *Polpette e salsicce*

#### *Meat balls and sausages*

**Polpette alla pizzaiola £ 9.50**

Beef meatballs in tomato sauce

**Polpette fritte in agrodolce £9.50**

**Alla Palermitana**

Sweet and sour fried beef meatballs "Palermo style"

**Polpette con piselli £9.50**

Beef meatballs with peas

**Salsiccia con friarielli £ 11**

Grilled sausages served with bitter turnip tops

**Salsiccia e fagioli £ 11**

Sausages stewed with Borlotti beans

**Salsiccia al sugo con polenta e pecorino £11**

Sausages cooked in tomato sauce, with polenta and pecorino cheese

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. Please note that we cannot guarantee that any of our food is free from nut trace elements.

### **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

### *La Brace/ Barbeque*

**Bistecca di pesce spada con insalata mista £16**

Sword fish steak with mixed salad and cherry tomatoes

**Filetto di Branzino con rucola e capperi £16.50**

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 fagiolini £14.50**

Pork ribs with green beans

**Polletto con insalata £ 14**

Baby whole chicken with salad

### *Brasati/ Stew*

**Guancia di Manzo**

**servito con purea di patate allo zafferano £17**

Slow cooked beef cheek served with mashed potatoes

### *Verdure/ Vegetables*

**Friarielli £4**

Bitter turnip tops

**Fagiolini olio e limone 5.50**

Green beans with extra virgin olive oil and lemon

**Fagioli all'uccelletto £ 4**

Stewed borlotti beans with tomato sauce

**Patate arrosto con aglio e rosmarino £3.50**

Roast potatoes with garlic and rosemary