

### *Dal forno*

#### *From the bakery*

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

**Bruschetta al pomodoro fresco di Pachino e basilico £ 4**  
Focaccia bruschetta with fresh Sicilian cherry tomatoes and basil (V)

**Bruschetta, con 'Nduja e stracciatella £4.50**  
Focaccia bruschetta with 'Nduja (spicy soft salami from Calabria) and burrata cheese

**Pizza al taglio £2.50**  
Pizza slice

### *Arrosti freddi/ cold roast*

**Guancia di manzo con salsa di carote e sedano £8.50**  
Roast beef cheek served with carrot and celery sauce

**Vitello tonnato £8.50**  
Roast veal with tuna sauce

**Porchetta £6**  
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 Quinoa con zucca, olive nere e crostini £ 6**  
Mix salad with Quinoa, pumpkin, black olives and croutons(v)

**Insalata mista con rape, formaggio di capra e noci £ 6**  
Mixed roast beetroot with goats cheese and walnuts

**Insalata di radicchio e melograno con salsa al gorgonzola £6.50**  
Radicchio and pomegranate salad with gorgonzola dressing

### *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

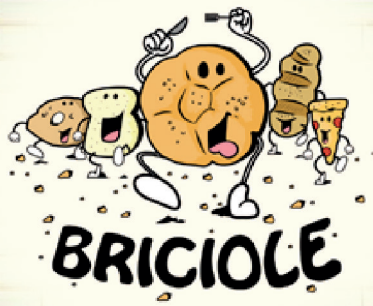
**Fontina DOP £4.50**  
Made from unpasteurised cow's milk a soft supple cheese that melts in the mouth. Matured for 90 days. From Valle D'Aosta

**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

**Zuppa di porri, patate e castagne con scaglie di Parmigiano £9**  
Leek, potato & chestnut soup topped with parmesan shavings

## *Le paste e timballi* *Paste and timbale*

**Rigatoni con broccoli e ricotta di buffalo £10**  
Rigatoni with broccoli and buffalo ricotta

**Tagliolini con ragù di polpo £15.50**  
Tagliolini with octopus ragout

**Gnocchi di Ricotta "Seirass" con funghi misti e cervo £ 14.50**  
Ricotta Gnocchi with mixed mushrooms and venison

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

**Ravioli di zucca e amaretto, con burro e salvia £ 15**  
Pumpkin and amaretto ravioli served with butter and sage (v)

**Lasagne alla Bolognese £ 11**  
Lasagne with beef Bolognese sauce

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

## *Fritti/ Fried*

**Pizza frita ripiena con ricotta scamorza e funghi £4**  
Fried pizza stuffed with ricotta scamorza and mushroom (V)

**Arancini Siciliani £ 3.50**  
Fried rice balls (V)

**Crochette di formaggio £ 4**  
Cheese croquette

## *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 verza £8.50**  
Beef meatballs with Savoy cabbage

**Salsiccia con Scarola £ 9.50**  
Grilled sausages served with Escarole

**Salsiccia e fagioli £ 9.50**  
Sausages stewed with Borlotti beans

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

## *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 Verza £14.50**  
Pork ribs with Savoy cabbage

**Polletto con insalata £ 14**  
Baby whole chicken with salad

## *Brasati/ Stew*

**Guancia di Manzo servito con crema di Topinambur £17**  
Slow cooked beef cheek served with cream of Jerusalem artichokes

## *Verdure/ Vegetables*

**Scarola con uva sultanina, pinoli, acciughe e olive nere £4**  
Escarole with raisins, pinenuts, anchovies and black olives

**Finocchi gratinati £5**  
Fennel au gratin

**Verdure grigliate £ 4**  
Mixed grilled vegetables

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

**Patate arrosto con 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

Please note that we cannot guarantee that any of our food is free from