

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 (spicy soft salami from Calabria) 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 sauce

Porchetta £7
Roast pork belly, typical of Rome

Le insalate/ Salads

Rucola, funghi champignon, Parmigiano Reggiano £ 6.50
Rocket, champignon mushrooms and Parmigiano Reggiano shavings

Insalata di asparagi con pecorino e crostini all aglio £ 7
Asparagus salad with pecorino cheese and garlic croutons

Insalata mista con rape, formaggio di capra e noci £ 7.50
Mixed salad roast beetroot with goats cheese and walnuts

Insalata di finocchi, rucola, arance e mandorle tostate £7
Fennel, rocket, orange and toasted almond 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 Italians 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

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

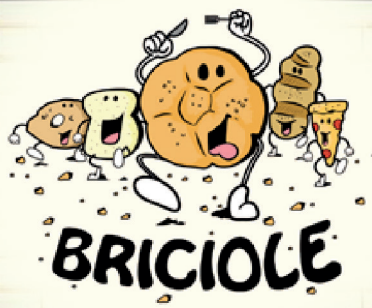
Fontina DOP £4.50
Made from unpasteurised cow's milk a soft supple cheese that melts in the mouth. Matured for 90 days. From Valle D'Aosta

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

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

Tagliolini gamberi e asparagi £15.50
Tagliolini with prawns and asparagus

Gnocchi di patate alla Sorrentina £12
Potato gnocchi with tomato sauce, mozzarella and smoked scamorza

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

Lasagne alla Bolognese £ 13
Lasagne with beef Bolognese sauce

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

Fritti/ Fried

Moeche fritte in pastella £9
Deep fried soft shell crab

Arancini Siciliani £ 4.50
Fried rice balls

Carciofo fritto £ 8
Deep fried artichoke

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.

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 mash potatoes

Verdure/ Vegetables

Friarielli £4
Bitter turnip tops

Asparagi gratinati £5
Asparagus and Reggiano gratin

Fagiolini olio e limone 5.50
Green beans with Evo 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

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