



## *AntiPasta*

### **Olive Italiane £4.50**

*Taggiasche and Nocellara olives*

### **Cestino di pane ed EVOO**

#### **biologico "Itrana" £4.50**

*Bread basket, organic extra virgin olive oil cultivar Itrana*

### **Bruschetta al pomodoro £6.50**

*Focaccia bruschetta, Sicilian cherry tomato and basil*

### **Bruschetta con 'Nduja £7.50**

*Focaccia bruschetta with 'Nduja and burrata cheese*

### **Vitello Tonnato £10.50**

*Roast veal with tuna sauce*

### **Insalata di rucola £9.50**

*Salad of rocket, tomato and Parmigiano Reggiano*

### **Insalata rape e gorgonzola £9.50**

*Mixed salad, beetroot, Gorgonzola and walnuts*

### **Timballo di Melanzana £13.50**

*Aubergine, tomato and Reggiano timbale*

## *Fritti*

### **Calzoncini fritti £4.90 each**

*Fried "calzoncino" filled with tomato and cheese*

### **Arancina Siciliana £8 each**

*Deep-fried rice balls with tomato, aubergines and salted ricotta*

### **Calamari fritti £13.50**

*Fried calamari, lemon mayo*

## *Prosciutti e salumi*

### **Prosciutto di Bassiano £8.50**

*16 months cured ham, sweet and intense flavour from Bassiano (Lazio)*

### **Bresaola della Valtellina £8.50**

*Cured, seasoned and air-dried beef from Lombardia*

### **Mortadella classica £ 8**

*Traditional sausage ham from Emilia Romagna*

### **Finocchiona Toscana £8 Wild**

*fennel seed flavoured salami from Tuscany*

### **Lonza di maiale £8**

*Cured and air-dried loin of pork*

### **Salamino di cinghiale £8**

*Wild boar salami from Tuscany*

### **Salsiccia secca piccante £7.50**

*Cured spicy sausage*

### **Pancetta Tesa Toscana £7**

*Cured and dried pork belly seasoned with herbs and chilli*

## *Formaggi freschi*

### **Mozzarella di Bufala £8.50**

*Buffalo mozzarella*

### **Scamorza affumicata arrosto £7**

*Roasted smoked scamorza*

### **Burrata £9.50**

*Cow milk mozzarella filled with cream*

## *Formaggi artigianali*

### **Gorgonzola £7**

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

### **Umbriaco al vino rosso £7.50**

*Pasteurised cow's milk aged in red wine*

### **Piacentinu Ennese D.O.P. £7.50**

*Made from Unpasteurised ewe's milk, saffron and black peppercorn from Sicily*

### **Ragusano D.O.P. £7.50**

*Aromatic and spicy cheese made with unpasteurised cow's milk*

### **Blu di Capra, Alta Langa £7.50**

*Soft ripened blue cheese from Piedmont. Is white with blue-green veins Made with pasteurised Goat's milk*

### **Taleggio £6.50**

*Washed rind cheese with a soft creamy texture from Lombardy made with pasteurised cow's milk*

### **Toma Piemontese £7.50**

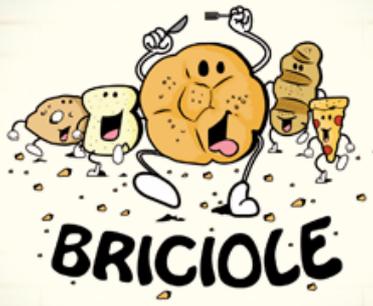
*A semi soft sweet unpasteurised cow's milk, smooth textured cheese from Piedmont*

### **La Tur £7**

*Dense and creamy cheese from Langhe area. A blend of pasteurised cow, goat and ewe's milk from Piedmont*

### **Umbriaco al Prosecco £7.50**

*Pasteurised cow's milk aged in Prosecco wine from Lombardy*



## *Pasta*

### **Zuppa di Broccoli, burrata e mandorle £11.50**

*Broccoli soup with burrata & almond flakes*

### **Bucatini all' Amatriciana £17.50**

*Bucatini with cured pork cheek, tomato sauce and Pecorino Romano*

### **Linguine con polpo, pomodoro, capperi e olive £19.50**

*Linguine with octopus, tomato, capers and olives*

### **Gnocchi con pancetta, zucca e Grana Padano £17.50**

*Potato Gnocchi with pancetta, pumpkin & Grana Padano*

### **Tagliatelle al ragù di cinghiale £18.50**

*Tagliatelle with wild boar ragù, ubriaco cheese and red wine reduction*

### **Ravioli di Gorgonzola e pera con burro e noci £17.50**

*Gorgonzola and pear Ravioli with butter and walnuts*

### **Lasagne alla Bolognese £16**

*Lasagne with beef and bechamel sauce*

### **Paccheri alla Genovese £18.50**

*Paccheri with beef, onions, Grana Padano and white wine*

## *Polpette e Salsicc*

### **Salsiccia con friarielli £17.50**

*Roast Italian sausages with bitter turnip top leaves*

### **Salsiccia con polenta, pomodoro e Pecorino £17.50**

*Roast Italian sausages with polenta, tomato and Pecorino*

### **Polpette alla pizzaiola £14.50**

*Beef meat balls in tomato sauce, oregano*

### **Polpette con melanzane al funghetto £16.50**

*Beef meat balls with stewed aubergines and cherry tomato*

## *Pesce e Carne*

### **Filetto d'Orata al forno con insalata mista £22.50**

*Oven baked seabream fillet with mixed leaf salad*

### **Filetto di spigola al forno con rucola e capperi £23.50**

*Oven baked fillet of Seabass with rocket and capers*

### **Costata di manzo alla griglia con patate arrosto £49**

*Grilled bone in Rib eye, roast potato 500gr.*

### **Petto di pollo alla Milanese £21.50**

*Fried breaded chicken breast, mixed leaf salad*

### **Polletto arrosto, insalata mista £22.50**

*Roast baby chicken, mixed leaf salad*

### **Guancia di Manzo con salsa al vino rosso e polenta £27.50**

*Braised Ox cheek in red wine sauce with polenta*

## *Contorni*

### **Friarielli £6.50**

*Bitter turnip top with garlic and chilli*

### **Fagiolini al limone £6.50**

*Green beans with extra virgin olive oil and lemon*

### **Patate arrosto con aglio e rosmarino £6.50**

*Roast potato with garlic and rosemary*

### **Melanzane al funghetto £6.50**

*Stewed aubergines with tomato and basil*

### **Insalata mista £6.50**

*Mixed leaf salad, and tomato*

### **Insalata verde £6.50**

*Mixed green leaf salad*