



### *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 nocchie 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 di fagioli borlotti e scarole**

**£8.50**

Escarole and borlotti beans soup

**Vellutata di zucca con burrata e  
crostini all'aglio £9.50**

Pumpkin soup with burrata and  
garlic croutons

#### *Le paste e timballi*

#### *Paste and timbale*

**Fusillone cacio, pepe e carciofi**

**£10.50**

Fusillone with Pecorino cheese, black  
pepper and artichokes

**Tonnarelli alle vongole veraci £15.50**

Tonnarelli with fresh clams, garlic  
and chili

**Gnocchi di patate con funghi misti**

**£14**

Potato gnocchi with mix mushrooms

**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 zucca, burro,  
savia ed amaretto £ 15**

Ricotta and pumpkin ravioli served  
with butter, sage and amaretto  
crumble

**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 fritte in agrodolce £9.50**

**Alla Palermitana**

Fried beef meatballs, Sweet and sour  
red onions

**Polpette con verza £9.50**

Beef meatballs with savoy cabbage,  
garlic and chili

**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