



*Mixed Italian olives £ 3.50*

*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

*Arrosti freddi/ cold roast*

**Vitello tonnato £ 9.50**

Roast veal with tuna dressing

**Porchetta £ 8**

Roast pork belly, typical of Rome

*Le insalate/ Salads*

**Rucola, funghi champignon,**

**Parmigiano Reggiano £ 7.50**

Rocket, champignon mushrooms  
and Parmigiano Reggiano shavings

**Insalata di asparagi, Pecorino Sardo  
e pomodorini secchi £ 8.50**

Mixed salad, asparagus, Pecorino  
Sardo and sun blushed tomato

**Insalata mista con rape, Gorgonzola  
e noci £ 8.50**

Mixed salad roast beetroot with  
Gorgonzola and walnuts

**Insalata di pomodori, cipolla rossa,  
crostini, acciughe e cetriolo £8.50**

Salad of cherry tomatoes, red onions,  
croutons, anchovies and cucumber

*Prosciutti e salumi*

*Ham and Salumi*

**Prosciutto di Parma Leporati £ 6.50**

24 months cured ham, sweet and  
intense flavour from Parma hill

**Prosciutto di Maiale Nero dei  
Nebrodi £ 12.50**

Black pig ham 36 months from  
Nebrodi, Sicily

**Bresaola della Valtellina £ 7.50**

Salted, seasoned and air dried beef  
from Lombardia.

**Mortadella Bonfatti £ 6.50**

Traditional sausage from Emilia  
Romagna

**Finocchiona Toscana £ 6.50**

Wild fennel seed flavoured salami  
from Tuscany

**Lonza di maiale £ 6**

Cured and air dried loin of pork

**Salamino di cinghiale £ 6**

Wild boar salami from Tuscany

**Salsiccia secca piccante £6.50**

Cured spicy sausage from Sicily

*Formaggi freschi*

*Fresh cheeses*

**Mozzarella di Bufala £ 7**

Buffalo mozzarella

**Scamorza affumicata alla griglia £ 6**

Grilled, smoked cow's milk cheese

**Burrata £ 8.50**

Cow's milk mozzarella filled  
with cream

*Formaggi Italiani artigianali*

*Artisanal Italian Cheese*

**Gorgonzola £ 5**

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

**Ubrico al Cabernet £ 5.50**

Pasteurised cow's milk aged in  
Cabernet wine from Veneto

**Basajo £ 6.50**

Unpasteurised creamy blue cheese  
made with sheep milk and aged in  
passito wine. From Veneto

**Piacentinu Ennese D.O.P. £ 6**

Made from unpasteurised ewes  
milk, saffron and black  
peppercorn from Sicily

**Ragusano D.O.P. £ 6**

Aromatic and spicy cheese made  
with unpasteurised cow milk

**Taleggio £ 5.50**

Washed rind cheese with a soft  
creamy texture from Lombardia.  
Made with pasteurised cow's milk

**Toma Piemontese £ 5.50**

A semi-soft, sweet unpasteurised  
cow's milk smooth textured cheese  
from Piemonte

**La Tur £ 5**

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



### *Soup, Paste and Timbale*

#### **Crema di piselli, burrata e menta £9.50**

Green pea soup, burrata and mint

#### **Tagliolini con tartufo estivo £22.00**

Tagliolini with Summer black truffle

#### **Tonnarelli con gamberetti rossi di Mazara Del Vallo £17**

Tonnarelli with red prawns from Mazara  
Del Vallo

#### **Tagliatelle al ragú di cinghiale salsa al vino rosso e Ubriaco £ 15.50**

Tagliatelle with wild boar ragout  
red wine reduction and Ubriaco  
cheese

#### **Gnocchi con asparagi, fave, piselli e pancetta £15**

Potato gnocchi with asparagus, green  
peas, broad beans and pancetta

#### **Lasagne alla Bolognese £14**

Lasagne with beef Bolognese sauce

#### **Fusilloni alla "Nerano" con zucchine e Provolone del Monaco £13.50**

Fusilloni with courgettes and Provolone  
del Monaco cheese

#### **Melanzane alla Parmigiana £11**

Aubergine, tomato and Reggiano  
timbale

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.

### *Fritti/Fried*

#### **Calzoncini con pomodoro e formaggio £3.90 each**

Deep fried "calzoncino" filled with  
tomato and cheese

#### **Arancini con Zafferano, melanzane e mozzarella £ 3.90 each**

Deep fried rice balls with saffron,  
aubergines and Mozzarella

#### **Calamari fritti, mayo al limone £11.50**

Fried calamari, lemon mayo

### *Polpette e salsicce*

### *Meat balls and sausages*

#### **Polpette alla pizzaiola £ 10.50**

Beef meatballs in tomato sauce

#### **Polpette con melanzane al funghetto £10.50**

Beef meatballs with aubergines and  
cherry tomatoes

#### **Polpette con peperoni arrosto, capperi e olive nere £10.50**

Beef meatballs with roast pepper,  
capers and black olives

#### **Salsiccia con friarielli £ 12.50**

Roast sausages served with  
bitter turnip tops

#### **Salsiccia e fagioli £ 12.50**

Sausages stewed with Borlotti beans

#### **Salsiccia al sugo con polenta e pecorino Romano £12.50**

Sausages cooked in tomato sauce,  
with polenta and pecorino cheese

### *Secondi/ Main Courses*

#### **Filetto D'Orata al forno con Insalata mista £16**

Roast fillet of Seabream with mixed  
leaf salad

#### **Filetto di Branzino al forno con rucola e capperi £16.50**

Roast Sea Bass fillet with rocket and  
capers

#### **Costata di Manzo con Osso alla griglia con patate arrosto 500gr £39**

Grilled bone in Rib eye with roast  
potatoes 500gr

#### **Petto di pollo alla Milanese £14**

Chicken breast breaded and fried

#### **Polletto alla griglia con insalata £ 15.50**

Grilled baby chicken with salad

#### **Costine di maiale arrosto, con fagiolini £15.50**

Roast pork ribs, green beans,  
oregano, chilli

### *Verdure/Vegetables*

#### **Friarielli £4.50**

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 £4.50**

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