

AntiPasta

Olive Italiane £4.50

Taggiasche and Nocellara olives

Cestino di pane ed EVOO

biologico "Itrana" £5.50

Bread basket, organic extra virgin olive oil cultivar Itrana

Bruschetta al pomodoro £7.50

Focaccia bruschetta, Sicilian cherry tomato and basil

Bruschetta con 'Nduja £8.50

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 £5.50 each

Fried "calzoncino" filled with tomato and cheese

Arancina Siciliana £5.50 each

Deep-fried rice balls with tomato, aubergines and scamorza cheese

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

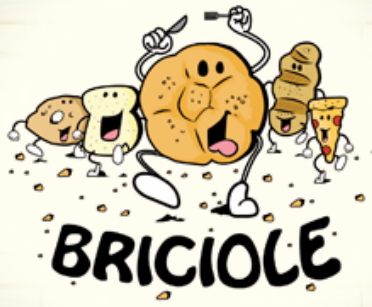
A semi soft sweet unpasteurised cow's milk, smooth textured cheese from Piedmont

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 £13.50
Broccoli soup with burrata and almond flakes

Bucatini all' Amatriciana £18.50
Bucatini with cured pork cheek, tomato sauce and pecorino romano

Linguine con ragù di Gallinella di mare, pomodori ciliegia , olive e capperi £24.50
Linguine with Gurnard ragù, cherry tomato, olives and capers

Gnocchi con zucca, pancetta e Grana Padano £18.50
Potato Gnocchi with pumpkin, pancetta and Grana Padano

Tagliatelle al ragù di cinghiale £19.50
Tagliatelle with wild boar ragù, ubriaco cheese and red wine reduction

Ravioli di porri, patate e Fontina, con salsa al burro £19.50
Leek, potato and Fontina cheese Ravioli with butter sauce

Lasagne alla Bolognese £16
Lasagne with beef and bechamel sauce

Rigatoni con carciofi e pecorino £19.50
Rigatoni with artichokes and pecorino cheese

Polpette e Salsicc

Salsiccia con friarielli £18.50
Roast Italian sausages with bitter turnip top leaves

Salsiccia con polenta, pomodoro e Pecorino £18.50
Roast Italian sausages with polenta, tomato and Pecorino

Polpette alla pizzaiola £15.50
Beef meat balls in tomato sauce, oregano

Polpette con melanzane al funghetto £17.50
Beef meat balls with stewed aubergines and cherry tomato

Pesce e Carne

Filetto d'Orata al forno con insalata mista £23.50
Oven baked seabream fillet with mixed leaf salad

Filetto di spigola al forno con rucola e capperi £24.50
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 £23.50
Fried breaded chicken breast, mixed leaf salad

Polletto arrosto, insalata mista £23.50
Roast baby chicken, mixed leaf salad

Brasato di Manzo al vino rosso, polenta cremosa £25.50
Braised feather blade of beef in red wine, creamy 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