

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 £5.50

*Focaccia bruschetta, Sicilian cherry
tomato and basil*

Bruschetta con 'Nduja £6.50

*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

*Aubergine, tomato and Reggiano
timbale*

Fritti

Calzoncini fritti £4.90 each

*Fried "calzoncino" filled with tomato
and cheese*

Arancina Siciliana £7 each

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

Calamari fritti £13.50

Fried calamari, lemon mayo

Prosciutti e salumi. Fritti

Prosciutto di Bassiano £7.50

*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 £7.50

*Traditional sausage ham from Emilia
Romagna*

Finocchiona Toscana £7.50

*Wild fennel seed flavoured salami
from Tuscany*

Lonza di maiale £7

Cured and air-dried loin of pork

Salamino di cinghiale £7

Wild boar salami from Tuscany

Salsiccia secca piccante £7.50

Cured spicy sausage

Pancetta stesa 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 Italiani artigianali

Gorgonzola £6

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

Ubrico al vino rosso £6.50

*Pasteurised cow's milk aged in red
wine*

Basajo £7.50

*Unpasteurised creamy blue cheese
made with sheep milk and aged in
Passito wine from Veneto*

Piacentinu Ennese D.O.P. £7.50

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

Ragusano D.O.P. £7

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

Taleggio £6.50

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

Toma Piemontese £6.50

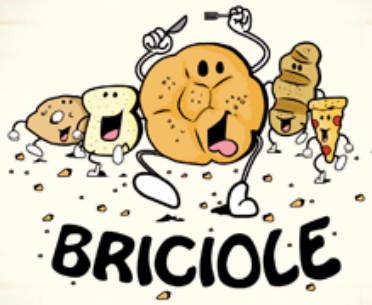
*A semi soft sweet unpasteurised
cow's milk, smooth textured cheese
from Piedmont*

La Tur £6

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

Ubrico al Prosecco £6.50

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



Pasta

Zuppa di Ceci con crostini al Rosmarino £10.50

Chick-pea soup with rosemary croutons

Bucatini all' Amatriciana £16.50

Bucatini with cured pork cheek, tomato sauce and Pecorino Romano

Linguine con Gallinella di mare, pomodorini ciliegia, olive e capperi £18.50

Linguine with Gurnard ragout, cherry tomatoes, olives and capers

Gnocchi con Funghi misti e Grana Padano £17

Potato Gnocchi with mixed mushrooms and Grana Padano

Tagliatelle al ragú di cinghiale £17.50

Tagliatelle with wild boar ragú, ubriaco cheese and red wine reduction

Ravioli di Ricotta e Zucca con burro e Salvia £17.50

Pumpkin and Ricotta cheese Ravioli, butter and sage

Lasagne alla Bolognese £15

Lasagne with beef and bechamel sauce

Rigatoni con N'duja e Burrata £ 16.50

Rigatoni with N'duja and Burrata cheese

Polpette e Salsicc

Salsiccia con friarielli £16.50

Roast Italian sausages with bitter turnip top leaves

Salsiccia con polenta, pomodoro e Pecorino £16.50

Roast Italian sausages with polenta, tomato and Pecorino

Polpette alla pizzaiola £13.50

Beef meat balls in tomato sauce, oregano

Polpette con melanzane al funghetto £15.50

Beef meat balls with stewed aubergines and cherry tomato

Pesce e Carne

Filetto d'Orata al forno con insalata mista £21.50

Oven baked seabream fillet with mixed leaf salad

Filetto di spigola al forno con rucola e capperi £22.50

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 £19.50

Fried breaded chicken breast, mixed leaf salad

Polletto arrosto, insalata mista £21.50

Roast baby chicken, mixed leaf salad

Brasato di Manzo al vino rosso, con Polenta £26.50

Stewed beef feather blade steak in red wine, 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 £5.50

Mixed leaf salad, and tomato

Insalata verde £5.50

Mixed green leaf salad