

## STARTERS

<b>GAMBERONI SALTATI AL BRANDY</b> <b>G L</b> Sautéed king prawns with brandy and roasted courgette	£9.25
<b>INSALATA DI CALAMARI E PATATE</b> <b>G L</b> Squid & Jersey Royal potato salad with roasted baby gem and lemon dressing	£8.95
<b>BURRATA PUGLIESE</b> <b>V</b> Creamy Burrata cheese with aubergine & tomato purée	£9.50
<b>SPEZZATINO DI MAIALE</b> <b>L</b> Traditional pork stew in tomato sauce with bay leaves and chilli	£8.50
<b>BRUSCHETTA CON ASPARAGI BIANCHI E SPECK SAUTÉ</b> Bruschetta with white asparagus & sautéed Speck	£7.95
<b>TAGLIERE DI SALUMI DA NORD A SUD</b> <b>G</b> Selection of traditional northern and southern cold cut meats	£8.95
<b>CAPESANTE SCOTTATE</b> Pan-fried scallop with salmon caviar, prosecco velouté	£9.50
<b>ZUPPA DI CIPOLLE BIANCHE E PATATE</b> <b>L</b> White onion & potato soup with croutons and crispy Speck	£6.95

## MAIN COURSES

### PASTA

<b>PAPPARDELLE AL RAGÙ DI CINGHIALE</b> <b>L</b> Pappardelle with wild boar ragù	£14.50
<b>MEZZA MANICHE MANTECATE</b> Gragnano mezze maniche with cherry tomatoes, squid, mint and chilli	£13.50
<b>SPAGHETTI DI MARE</b> <b>L</b> Spaghetti with sautéed clams & mussels and Bottarga	£14.00
<b>ORECCHIETTE CON ACCIUGHE E BROCCOLI</b> <b>N</b> Gragnano orecchiette with anchovies, broccoli & toasted almonds	£12.50

### FILLED PASTA AND RISOTTO

<b>CANNELLONI AL RAGÙ</b> Traditional cannelloni with Bolognese ragù and béchamel	£7.00/13.50
<b>PANZEROTTI RICOTTA E SPINACI</b> <b>V</b> Ricotta & spinach panzerotti with sage and butter	£7.50/14.00
<b>RAVIOLI DI PESCE SPADA</b> <b>N</b> Swordfish ravioli with Pachino cherry tomatoes & Sicilian dressing	£8.00/£15.00
<b>RISOTTO AL NERO DI SEPIA</b> <b>G</b> Carnaroli risotto rice with cuttlefish ink	£12.95

### CUSTOMER KEY

**G** Gluten free   **V** Vegetarian   **N** Contains Nuts   **L** Lactose Free  
(If you have any allergies please let your waiter know)

# MAIN COURSES

## MEAT

<b>BISTECCA AI FERRI</b> <b>G</b> Campbell's Gold 28 day aged sirloin with red wine sauce, roasted rosemary potatoes & seasonal vegetables	£24.50
<b>LOMBO DI VITELLO AI FERRI</b> <b>G</b> Seared loin of veal on a bed of braised spring onions, with broccoli, caramelized salsify and garlic & carrot purée	£22.50
<b>SELLA D'AGNELLO AL FORNO</b> Roasted lamb saddle with apricots served with a potato terrine, braised leeks and artichokes	£21.00

## FISH

<b>RANA PESCATRICE ARROSTO</b> Roasted monkfish with Coppata salami, garlic purée and baby carrots	£17.50
<b>TRIGLIA E CECI</b> Red mullet with chick pea purée, new potatoes, pearl onions and black olives	£15.50
<b>ORATA IN GUAZZETTO</b> Pan-fried sea bream with sautéed clams, mussels, basil & fresh tomato finished with Bottarga	£16.50

## VEGETARIAN

<b>GNOCCHI CROCCANTI CON RAGÙ DI VERDURE</b> <b>V</b> Freshly made crispy gnocchi with vegetable ragù	£12.50
<b>PARMIGIANA DI ZUCCHINE</b> <b>V</b> Courgette Parmigiana with basil, parmesan & tomato sauce	£10.50

## SIDES AND SALADS

<b>SPINACI SALTATI</b> <b>V</b> <b>G</b> Sautéed spinach with garlic & chilli	£3.50
<b>PATATE ARROSTO</b> <b>V</b> <b>G</b> Roasted rosemary potatoes	£3.50
<b>BROCCOLETTI SALTATI</b> <b>V</b> <b>G</b> Pan-fried broccoli with garlic, oil & lemon	£3.95
<b>TACCOLE ALL'ACETO</b> <b>V</b> <b>L</b> Mange tout with toasted bread crumbs & Balsamic vinegar	£3.95
<b>INSALATA DI PROSCITTO</b> <b>G</b> Shreds of ham hock, roman lettuce, pea shoots and watercress with creamy egg yolk & lemon dressing	£4.95
<b>INSALATA MISTA</b> <b>V</b> <b>L</b> <b>G</b> Mixed salad with a zesty citronette dressing	£3.95

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