

# Antipasti

## **V** Zuppa di verdure

Fresh vegetable soup finished with basil olive oil.

£6.50

## **V** Zuppa del Giorno

Mixed pumpkins and butternut squash creamy soup with onions and beetroot paste served with croutons and roast pumpkins seed.

£6.50

## \* **V** Insalata con mozzarella di buffala

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot, roast pumpkins seed, pine nuts raspberry balsamic, basil extra virgin olive oil, sun-dried tomatoes and shaved parmesan.

£7.90

## \* **Cappesante con moretta**

Toasted scallops in garlic olive oil, parsley with grilled black pudding served with crispy salad, fresh pomegranate, fried zucchini and basil olive oil dressing.

£8.95

## **Cozze di mare**

Steamed mussels with tomato, white wine, garlic, fresh chilli and garlic bruschetta.

£7.95

## **Salmone Affumicato e Formaggio di capra**

Smoked salmon with crispy salad, crostini and goat cheese, lemon balsamic glazing and extra virgin basil olive oil.

£9.50

## **Bresaola con profumo di tartuffo**

Bresaola "cured beef" from valtellina with leaf salad and honey dressing, shaved parmesan cherry tomatoes, white truffle olive oil and balsamic glaze.

£9.90

## \* **Asparagi con pancetta affumicata**

Fresh asparagus with smoked pancetta, white wine, butter, grill tomato, asiago cheese and basil olive oil.

£8.95

## \* **Calamari alla griglia con cotechino**

Grilled calamari with timbale of crispy salad, chilli jam, home-made cotechino balsamic glazing, basil oil and fried zucchini.

£8.45

## **Polipo interessante**

Thin slice of octopus with cherry tomato, rocket, pecorino cheese, avocado and horseradish paste chiaccherelle and dry tomato extra virgin olive oil.

£9.90

## **Primi**

### **Spaghettoni al pomodoro o al ragu'di carne**

Spaghetti with tomato and extra virgin basil olive oil or meat sauce served with pecorino cheese.

£7.50 / £9.95

### **Ravioli neri con pesce e agretti**

Home hand-made black ravioli, stuffed with fresh sea food, samphire mussel, sweet pepper paste and extra virgin olive oil.

£11.95 / £16.95

### **Risotto croccante**

Risotto with scallops and fresh pea, crispy pasta, asiago cheese, roast pumpkins seed, beetroot paste, micro salad, and extra virgin basil olive oil.

£9.90 / £13.90

## Primi (cont)

### **V Tortelloni fatti in casa con fughi**

Home hand-made tortelloni with wild mushroom, creamy spinach, beetroot paste, pecorino, cheese micro salad, and extra virgin basil olive oil.

£9.90 / £13.90

### **\* La mia lasagna**

Homemade lasagna with veal and beef meat, honey ham, basciamella, tomato, parmesan cheese served with fried zucchini, fried green beans and fried beetroot.

£8.50 / £11.90

### **V Trofie arrabiata con rucola**

Trofie pasta, with black olives, garlic, chilli, tomato sauce, rocket shaved pecorino cheese and extra virgin basil olive oil.

£8.50 / £11.90

## Pesce

### **Gamberoni con l'amore di venere**

Tiger prawns grilled tomato garlic chili, white wine, served with "Venere" black rice, chiaccherelle and fresh orange.

£22.50

### **Merluzzo all'aqua pazza con zenzero**

Fillet of cod cooked with fresh cherry tomato, ginger, onions, garlic, white wine, baby zucchini, black olives and served with garlic beans, chiaccherelle, micro salad and extra virgin basil olive oil.

£16.95

### **Dover sole**

Please ask for availability of Dover soles MP (you can pre order any fish one day in advance)

### **T/bone steak**

Ask for availability

## Carne

### **Ando**

Escallops of veal, with parma ham buffalo mozzarella cheese, fresh tomato baby zucchini, veal jus with garlic beans.

£17.50

### **Vitello alla Milanese**

Escalope of veal in breadcrumbs pan fried, sage, served with fresh lemon, Spaghetti beef ragu' and parmesan cheese.

£17.90

### **\*\* Petto di pollo farcito con pinoli**

Breast of corn-fed chicken with pine nuts, roast pancetta, kalamata black olives, red peppers, rosemary, mash, carrots, white wine, and fried chiaccherelle.

£16.95

### **Filetto con profumi**

Medallions of finest fillet of beef black truffle from Norcia with wild mushrooms paste, beef jus, fry asparagus, garlic bean and micro salad.

£23.90

### **Agnello**

Grilled tender lamb cutlet, garlic beans, mash, carrots madeira sauce and chiaccherelle.

£17.90

### **\* Fegato di vitello**

Sautéed calves liver with pancetta, mashed potatoes, broccoli with parmesan cheese and port sauce.

£17.50

## Contorni

Side Dishes £4.25

### **Patate Saltate**

Sauté potatoes, roasted garlic, rosemary.

### **Spinaci**

Fresh spinach with garlic, chili & olive oil.

### **Zucchine fritti**

Deep fried courgette  
**Asparagi**  
Asparagus with parmesan cheese

### **\* Broccoli con pinoli e grana**

Broccoli, parmesan and pine nuts.

### **Legumi assortiti**

Vegetables of the day.

### **Verdure fritte**

Deep fried courgettes, beetroot, beans, broccoli & cauliflower.

### **Side Pasta**

Tomato or Bolognese.

### **Scelta di insalate**

Salads of your choice.

Please do not hesitate to ask for any variations of dishes shown throughout or to ask for dishes plain. All of our produce is produced fresh daily so please be understanding if certain items are unavailable.

**Please inform your waiter of any allergies.**

A non-discretionary 12.5% service charge will be added to parties with 8 guest or greater.