

## BREAD & OLIVES

<b>Mix Green &amp; Black Olives</b>	3.5
<b>Focaccia with Olives and Cherry Tomatoes</b>	4.5
<b>Sourdough Bread</b>	4
<b>Grissini &amp; Parma 30 months Ham</b>	8

## SHARING

<b>Insoliti affettati</b>	per person	7
<i>Beef Bresaola, duck Salami, wild boar Mortadella (with pork), deer Salamino served with mixed pickles</i>		
<b>Vegetali VVe</b>	per person	7
<i>Platter with charcoal grilled aubergines, courgettes, red and yellow peppers, King Oyster mushrooms served with mixed pickles</i>		
<b>Mix</b>	per person	7
<i>A mix of cured meats (Parma ham 30 mesi, Lardo Valsesia) and cheese (Blu di Nicoletta P, Quader de Cava, Vezzena di Lavarone)</i>		
<b>Cheese platter</b>	per person	12
<i>Quader di cava, Pecorino di Pienza semi stagionato P, Gorgonzola P, Blu di Nicoletta P, Vezzena di Lavarone served with Mostarda Di Cremona</i>		

## SALADS

<b>Caprino e Pere</b>	11
<i>Cured goat's cheese with roasted pear, toasted walnuts, chicory, rocket and radicchio leaves in a honey and mustard dressing</i>	
<b>Salmone e Radicchio</b>	11.5
<i>Homemade marinated Scottish salmon with radicchio, white chicory, rocket leaves and fennel in a mustard dressing</i>	

## SMALL PLATES

<b>Zuppa del Giorno</b>	8
<i>Soup of the day made out of the combination of fresh products chosen by the Chef</i>	
<b>Fichi e Prosciutto</b>	9.5
<i>Figs, melted Gorgonzola P cheese and 30 months cured Parma ham</i>	
<b>Burrata Pugliese e ...V</b>	12
<i>Apulian Burrata P served with Burrata, basil and parmesan pannacotte smoked tomatoes</i>	
<b>Parmigiana di Melanzane</b>	8.5
<i>Shallow-fried slices of aubergine filled with Parmesan cheese and tomato sauce</i>	
<b>Cappesante con Crema di Piselli</b>	13
<i>Pan fried Scallops with pea puree, leeks and reduced Balsamic vinegar</i>	
<b>Polipo alla Luciana</b>	11.5
<i>Mediterranean octopus stew served with parsley creamy potato.</i>	
<b>Calamari Fritti</b>	10
<i>fried calamari, red pepper an vermouth sauce</i>	
<b>Tonno e Semi di Papavero</b>	12
<i>Tyrrhenian tuna Tataki marinated in poppy seeds served with sweet sour cherry tomato sauce and avocado</i>	
<b>Gnocchi Gorgonzola e Noci</b>	8.5
<i>Fried gnocchi filled with Piedmont Gorgonzola cheese and walnuts</i>	
<b>Agnello Scottadito</b>	16
<i>Three Somerset grilled lamb chops served with peperonata</i>	

## PASTA

Served in 100g portion. Gluten free pasta available

<b>Tagliatelle alla Bolognese</b> <i>Tagliatelle with a slow cooked Hertfordshire beef shine ragú</i>	13
<b>Spaghetti alla Norma</b> <i>Spaghetti with fried aubergine, tomatoes and Sicilian salted ricotta <b>V</b></i> <i>Dry Spaghetti with fried aubergine, tomatoes <b>Ve</b></i>	12.5
<b>Linguine al Ragú di Coniglio</b> <i>Linguini with free range Dorset rabbit ragú in white sauce</i>	13
<b>Spaghetti Vongole</b> <i>Spaghetti with Tyrrhenian Palourde clams, fresh chilli and parsley</i>	13
<b>Tortelloni Burrata e Tartufo <b>V</b></b> <i>Tortelloni filled with truffle and Burrata served in a creamy mushroom sauce</i>	14.5
<b>Rigatoni Puttanesca</b> <i>Rigatoni pasta in tomato sauce with anchovies black olives and capers</i> <i>Dry Spaghetti in tomato sauce with black olives and capers <b>V</b> and <b>Ve</b></i>	12.5
<b>Spaghetti Gamberoni e Granchio</b> <i>Spaghetti with pan fried King Prawns and crab</i>	16
<b>Pappardelle alla Genovese</b> <i>Pappardelle pasta with slow-cooked pork cheeks sauce</i>	13

## MAIN COURSES

<b>Fegato alla Veneziana</b> <i>Pan fried calf veal liver cooked in an onion and white wine sauce</i>	17.5
<b>Merluzzo su crema di peperone</b> <i>Pan fried Cod filet on roasted pepper sauce and red onion chutney</i>	18.5
<b>Bocconcini di mare</b> <i>Charcoal grilled fish with Ionian swordfish, Tyrrhenian yellow fin tuna and King Prawns with lemon vinaigrette</i>	21
<b>Petto d'Anatra</b> <i>Pan fried Devon duck breast served with mash potato and spinach</i>	19
<b>Braciola di Vitello</b> <i>350 gr Charcoal rose veal chop with mustard mashed potatoes</i>	26.5
<b>Guazzetto alla Marchigiana</b> <i>Traditional fish stew with market fish (contains shell-fish)</i>	18

## SIDE DISHES

<b>Hand Cut Fries <b>V</b></b>	4	<b>Fried Courgettes <b>V</b></b>	4.5
<b>Tomato And Onions Salad <b>V</b></b>	4	<b>Market Greens <b>V</b></b>	4
<b>Spinach <b>V</b></b>	4	<b>Broccoli <b>V</b></b>	5
<b>Mash</b>	3.5	<b>Green Salad <b>V</b></b>	4

Please ask your waiter if you require any information regarding allergies or intolerances.

All prices are inclusive of current rate of VAT

A discretionary rate of 12.5% will be added to the bill.



**V**- VEGETARIAN

**Ve**-VEGAN