

APPETIZERS

Olive ✓	4
Cestino Di Pane ✓	5
Zucchine Fritte ✓	5
Tagliere Di Salumi (for 2 people)	22
<i>Mortadella, Capocollo, Salame Napoli, Duck Salame, Prosciutto San Daniele 24 Months</i>	

STARTERS

Melazane Alla Parmigiana ✓	9
<i>Aubergine Parmigiana Made With Tomato Sauce And Mozzarella</i>	
Calamari Fritti	11
<i>Fried Calamari, Lime Chilli, Coriander With A Roasted Garlic Mayonnaise</i>	
Chianina Steak Tartare	18
<i>Italian Chianina Breed Fillet, Clarence Court Egg, Capers, Gherkins, Onion, Parsley</i>	
Polpette Di Manzo	9
<i>Meatballs In A Traditional Neapolitan Sauce, Served With Crispy Parmesan And Basil</i>	
Funghi Ripieni ✓	9
<i>Champignon Mushrooms Filled With Taleggio Cheese, Served With Hazelnut And Parsley</i>	
Crostone Mozzarella E Acciughe	9
<i>Toasted Sourdough Bread, Buffalo Mozzarella, Sundried Tomatoes, Anchovies</i>	
Mozzarella In Carrozza	10
<i>Deep Fried DOP Buffalo Mozzarella Served With Spicy Neapolitan Sauce</i>	
Zuppa Del Giorno ✓e	8

Please ask your server for the specials of the day

PASTAS

Risotto Ai Funghi ✓	21
<i>Porcini And Wild Mushrooms Risotto</i>	
Rigatoni Alla Norma ✓	13
<i>Rigatoni Pasta With Fried Aubergine, Tomatoes And Sicilian Salted Ricotta</i>	
Tagliatelle Alla Bolognese	14
<i>Tagliatelle With A Slow Cooked Hertfordshire Beef Shine Ragú</i>	
Pappardelle Alla Genovese	15
<i>Pappardelle Pasta In A Boar Meat Sauce</i>	
Paccheri Al Polipo	18
<i>Short Pasta With A Slow Cooked Mediterranean Octopus Ragú</i>	
Linguine Al Granchio	19
<i>Black And White Homemade Linguine With Crab Sauce</i>	
Tortelloni ✓	20
<i>Home Made Tortelloni Filled With Smoked Ricotta Cheese And Burrata, Oyster Mushroom</i>	

MAIN COURSES

Coscette Di Pollo Con Funghi Girolle	16
<i>Roasted Chicken Thighs, Girolle Mushrooms Served With Mash Potato</i>	
Scamone D'Agnello	23
<i>Lamb Rump, Black Cabbage, Pure Mint Served With Mint Green Sauce</i>	
Costata Chianina	64
<i>1300g Tuscanian Bone-In Sirloin Steak. Add Truffle for 5€</i>	
Fiorentina	67
<i>1400gr Tuscanian T-Bone Steak</i>	
Tagliata	60
<i>1200gr Tuscanian Bavette Steak</i>	
Chianina Double Cheese Burger	22
<i>Chianina Breed Meat, Cheedar Cheese, Bacon, Tomato Relish, Black Truffle Mayo & Home Made Game Chips</i>	
Salmone	23
<i>Pan Sired Isle Of Mull Scottish Salmon, Ratte Potatoes, Bell Peppers, Capers, Black Olives, Cherry Tomato</i>	
Branzino	20
<i>Seabass Fillet Served With Fennel And A Pomegranate Salad</i>	

SIDE DISHES

Steamed Spinach	4	Mash Potato	4
French Fries	4	Tender Stem Broccoli	5
Truffle and Parmesan Polenta Chips	5	5gr. Fresh Black Truffle	5
Tomato Salad	5	Green Salad	5
<i>Served With Onions, Basil Pesto & EVO</i>		<i>Served With Mustard Vinaigrette</i>	

DESSERTS & CHEESE

Cheese Cake Al Frutto Della Passione	7.5
<i>Digestive Base Cheese Cake, Passion Fruit</i>	
Frittelle Al Pistacchio V	7
<i>Fried Doughnuts Filled With Pistachio Cream, Topped With White Chocolate Sauce</i>	
Tiramisu' Con Sorpresa V	8
<i>Savoirdi Sponge Witch Chocolate Crust, Topped With Mascarpone Cream And Cacao</i>	
Gelato	5
<i>Two Scoops Of Icecream V Hazelnut, Chocolate, Vanilla, Pistachio or Sorbet Ve Lemon & Mint</i>	
Meringata	7
<i>Italian Merengue, Crema Pasticiera, Italian Sponge</i>	
Piatto Di Formaggi	9/14
<i>Selection Of Three Or Five Italian Cheeses Served With Grissini, Honey And Jams</i>	
<i>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</i>	

V- VEGETARIAN Ve- VEGAN

