



APPETIZERS

Olive V	4,5
Cestino Di Pane V	4,5
Focaccia Con Pomodorini V	5
Tagliere Di Salumi (for 2 people)	22
<i>Finocchiona, Bresaola, Cicciole, Coppa</i>	

STARTERS

Melanzane Alla Parmigiana Ve	9
<i>Aubergine Parmigiana Made With Tomato Sauce</i>	
Calamari Fritti	12
<i>Fried Calamari With Mousse Of Fresh Ricotta Cheese, Lime And Black Pepper</i>	
Insalata Di Granchio	16
<i>Dorset Crab Salad With Baby Gem, Avocado, Beetroot, Quail Eggs</i>	
Gnocchi Fritti V	10
<i>Fried Filled Gnocchi, Tomatoes Sauce, Salted Ricotta</i>	

PASTA

Rigatoni Alla Norma V	13
<i>Rigatoni Pasta With Fried Aubergine, Tomatoes And Sicilian Salted Ricotta</i>	
Tagliatelle Al Ragu' Bolognese	14
<i>Tagliatelle With A Slow Cooked Hertfordshire Beef Shine Ragú</i>	
Linguine Al Granchio	20
<i>Linguine With Crab, Cherry Tomatoes, Lime</i>	

MAIN COURSES

Orecchia D' Elefante	24
<i>Pan Fried Veal Cutlet, Rocket And Cherry Tomatoes Salad</i>	
Branzino	21
<i>Pan Fried Seabass Fillet, Fennel, Orange, Sundried Cherry Tomatoes</i>	
Bistecca Di Cavolfiore Ve	17
<i>Cauliflower, Beluga Lentils, Cauliflower Puree, Marmite Sourdough Crumb</i>	

SIDE DISHES

Broccoli	5
Spinaci	4
French Fries	4
Parmesan & Truffle Fries	5

DESSERT

Cheese Cake Al Lampone V	8
<i>Raspberry Cheesecake, Limoncello, Crumble</i>	
Frittelle Al Pistacchio V	7
<i>Fried Frittelle Filled With Pistachio Cream, Topped With Dark Chocolate Ganache</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

V- VEGETARIAN **Ve**- VEGAN