

A LA CARTE

STARTERS

Zuppa Del Giorno Soup of the Day	£5.50
Calamari Fritti Fried Squid Served with Watercress Mayo	£8
Fegato alla Veneziana Pan-Fried Fresh Ox Liver, Butter, Sage & Onion Cream	£7
Gamberoni Flambè n°5 Roast King Prawns, Garlic, Parsley & Chilli, Served with Balsamic Sauce	£9
Bruschetta del Giorno Bruschetta of the Day	£6

PASTA

Tortelli di Zucca e Granchio Homemade Tortelli Filled with Pumpkin, Served with White & Brown Crab Meat Sauce	£13
Tagliatelle al Ragù di Cervo Homemade Tagliatelle with Venison Ragout	£12
Gnocchi Scuri al Bianco Homemade Chestnut Gnocchi, Black Pepper & Pecorino Cheese Sauce	£11

MAINS TERRA (from the land)

Tagliata di Manzo ai Funghi 300gr Sliced Sirloin Steak with Pan-Fried Oyster Mushrooms & Shaved Cheese	£19
Coniglio alla Cacciatora Rabbit Stew with Polenta Chips	£17
Porchetta Herbs Roasted Pork Belly, Pumpkin Ketchup & Fondant Potato	£16

MAINS MARIQUE (from the sea)

Sogliola alla Mugnaia Roast Lemon Sole, Capers, Peppers & Parsley	£19
Rana Pescatrice Roast Monkfish Wrapped in Lard Served with Black-eyed Bean Casserole	£17
Baccalà alla Piemontese Poached Cod, Potato & Garlic Cream, Pickled Mushrooms	£16

SIDES

Patatine Fritte Hand Cut Chips	£4
Broccoli in Pastella Buttered Broccoli	£4
Cavolo alla Livornese Roast Cabbage	£4

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information, please speak with a manager