



## MENU

### PER INIZIARE STARTERS

<b>BRUSCHETTA</b> (V) .....	6.95
Toasted Tuscan bread w Sicilian caponata (aubergine, capers, black olives, tomato) & burrata cream	
<b>ARANCINI</b> .....	6.5
Classic rice balls w beef ragu, peas & mozzarella, spicy tomato sauce dip	
<b>TRICOLORE</b> (V) .....	6.5
Avocado, fresh sliced tomatoes, buffalo mozzarella & basil	
<b>MELANZANE PARMIGIANA</b> (V) .....	7.5
Aubergine, mozzarella & Parmesan tower, basil pesto	
<b>FRITTURA DI MARE</b> .....	9.5
Baby squid, king prawns & crispy parsnip w aioli	
<b>BURRATA E PESTO</b> (V) .....	8.5
Pugliese burrata, tomato & basil pesto	
<b>TAGLIERE DI SALUMI (PRICE PER PERSON)</b> .....	8.5
Selection of salami, cheese, pickled veg & crostini	

## PRIMI & RISOTTI

### HAND CRAFTED FRESH PASTA

<b>TAGLIATELLE AI FUNGHI</b> (V) .....	10.5
Tagliatelle pasta w wild mushrooms, truffle cream, white wine, cream, garlic & Parmesan	
<b>RISOTTO PRIMAVERA</b> (V) .....	10.5
11 month aged carnaroli rice, mixed vegetables, garlic, butter & Parmesan	
<b>PENNE AMATRICIANA</b> .....	9.5
Penne pasta, Guanciale (cured pork cheek), onions & tomato sauce	
<b>SPAGHETTI BOLOGNESE</b> .....	9.5
Spaghetti pasta w traditional Italian slow cooked beef ragout	
<b>PACCHERI ANATRA</b> .....	14.5
Short tube pasta w slow cooked duck & porcini mushroom ragout	
<b>TORTELLONI CINGHIALE</b> .....	13.5
Handmade wild boar filled tortelloni, parmesan & veal jus	
<b>LASAGNE</b> .....	10.5
Traditional layered flat pasta alternated w beef ragout	
<b>PENNE ROMANA</b> .....	12.95
Penne pasta w chicken, scamorza, basil pesto, cream, sundried tomato & a touch of tomato sauce	
<b>RAVIOLI TRICOLORE</b> (V) VEGAN .....	11.5
Handmade ravioli w mixed vegetables, cherry tomato & basil sauce	
<b>LINGUINE MARE</b> .....	13.5
Linguine pasta w mixed seafood, tomato, garlic & chilli	

## SECONDI MAINS

<b>POLLO ALLA MILANESE</b> .....	12.5
Classic breaded chicken breast w spaghetti pomodoro	
<b>SPEZZATINO</b> .....	14.5
Beef stew slowly cooked w mashed potato	
<b>PORCHETTA</b> .....	16.95
Roasted pork belly rolled with ham, spinach, mixed herbs, jus & mashed potato	
<b>AGNELLO RIPIENO</b> .....	18.5
Roasted leg of lamb rolled with apricots and rosemary infused lamb jus, roasted potato	

## PIZZA SOURDOUGH PIZZA

<b>MARGHERITA</b> (V).....	8.5
Tomato, mozzarella, basil & Parmesan	
<b>PEPPERONI</b> .....	10.5
Tomato, mozzarella & pepperoni sausage	
<b>MANZO</b> .....	14.5
Rib-eye strips, rocket leaves, Parmesan shavings & cherry tomatoes	
<b>POLLO</b> .....	13.5
Chicken, sweet pepper, red onions & goat's cheese	

## I CONTORNI SIDES

<b>PATATE</b> (V).....	3.5	<b>BROCCOLI</b> (V).....	3.5
Roasted, mash or fries		Sautéed broccoli in garlic & chilli	
<b>SPINACI</b> (V).....	3.5	<b>INSALATA MISTA</b> (V).....	3.5
Sautéed spinach in EVO oil & garlic		Mixed leaves salad	
		<b>INSALATA DI RUCOLA</b> (V).....	3.5
		Rocket, cherry tomatoes & Parmesan shaving salad	

## DOLCI DESSERTS

<b>TIRAMISU</b> .....	6
Classic tiramisu	
<b>BANOFFEE PIE</b> .....	6
Chef Pasquale's famous banoffee pie	
<b>MANGO CHEESECAKE</b> .....	6
Fresh mango cheesecake	
<b>APPLE STRUDEL</b> .....	6
Apple & cinnamon filled puff pastry served w vanilla ice cream	