



TORTINO

grilled mediterranean vegetable & goat's cheese puff pastry tart... basil oil (v)

ZUPPA

Jerusalem artichoke soup... toasted ciabatta (v)

TONNO

tuna carpaccio... ginger, lemongrass and coconut dressing (gf)

CAPRESE

buffalo mozzarella & heritage tomato salad (v) (gf)

CAPESANTE

seared scallops... smoked pancetta & black pudding (gf)

POLLO

grilled 24 hour marinated chicken .. spicy n' duja, honey, garlic and fresh herbs.
with greens and pea & mint salsa (gf)

PASTA FRESCA

fresh hand made pockets of pasta with a pecorino cheese, ricotta, potato and orange zest filling
... tossed in sage butter and finished with parmesan and roasted vine tomatoes (v*)

ANATRA

pan roasted barbary duck breast-sauté wild mushrooms, celeriac puree,
pak choi and fondant potatoes (gf)

TROTA

pan fried sea trout... vegetable stir fry and toasted sesame seeds (gf)

MAIALE

pork loin... stuffed and roasted with scamorza cheese and friarelli (broccoli rabe)...
sage jus, greens and minted potatoes

CANNOLO SICILIANO

sweet ricotta and amarena cherry cannolo (v)

GELATO

duo of home made ice cream.... passion fruit/dark chocolate (v/gf without biscuit)

PROFITEROLES

profiteroles filled with crema di limoncello(v)

PANNA COTTA

fig & pistachio panna cotta (v/gf)

DOLCETTI FOR TWO*

a selection of mini Italian biscuits and pastries to share (v)

starter & main course £21 / three courses £27

*Dolcetti charged as two desserts

v -suitable for vegetarians/v*does not contain meat but does contain animal rennet/gf - gluten free
please inform us before ordering if you have an allergies or any food intolerances