

Stuzzichini

The Stuzzichino is a small appetizer, ideal as an aperitif or as a snacks.

Bruschetta al pomodoro

£ 4.95

Traditional from Tuscany. Toasted home made Tuscan bread topped with fresh tomatoes, garlic, extra virgin olive oil and basil * V

Le olive

£ 6.95

Marinated Cerignola olives, fried Ascolane olives stuffed with meat, olives paste with cherry tomatoes, home made Tuscan bread

Pane Carasau condito

£ 5.95

Traditional Sardinian thin and crispy bread, served slightly warm with extra virgin olive oil, sea salt, fresh chopped rosemary and garlic * V

Pane della casa

£ 4.95

Our bread is leavened for 24 hours.

Home made Tuscan bread, home made garlic and rosemary focaccia, plain Sardinian pane Carasau, home made rustic bread sticks, extra virgin olive oil and aceto balsamico di Modena I.G.P. * V

Antipasti

Caldi

Capesante con burrata e crema di piselli Seared scallops, peas cream, burrata, candied tomatoes	£ 11.95
Fegatini di pollo al marsala Chicken liver in grapes, hazelnuts and Marsala wine sauce	£ 7.95
Gamberoni all'aglio King prawns in garlic, basil, touch of chilli and butter sauce with home made crostino	£ 8.95
Gamberoni rossi con emulsione di pomodoro e basilico Red Mediterranean prawns, tomato and basil emulsion, saffron potatoes, tender stem broccoli	£ 11.95
Guazzetto alla Livornese Traditional Tuscan stew with clams, mussels, king prawns, calamari, peppers, touch of garlic and chilli served with home made crostino	£ 9.95
Pere al Gorgonzola Slightly baked pears wrapped in Bresaola I.G.P. (cured beef fillet) from Valtellina in walnut and Gorgonzola D.O.P. cheese	£ 7.95
Uova in Purgatorio Poached duck egg, spicy tomato sauce, fried quail egg, N'Duja Calabrian sausage Vegetarian option available	£ 7.95

Freddi

Carpaccio di manzo 35 days aged Aberdeen Angus beef fillet thinly sliced with lemon and extra virgin olive oil dressing, rocket and Parmigiano Reggiano D.O.P. cheese shaving	£ 10.95
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Primi Piatti

Minestre

Zuppa del contadino £ 6.95
Traditional soup with lentils, borlotti beans and pancetta

Paste fatte in casa, Maurizio's freshly daily hand made pastas

Canederli con fonduta e speck £ 9.95/£ 13.95
Canederli (traditional bread dumpling from Trentino) with cheese fondue and crispy Speck D.O.P. ham

Gnocchetti sardi alla diavola £ 10.95/£ 14.95
Gnocchetti sardi (traditional gnocchi shape pasta from Sardinia) with Napoli spicy sausage, Calabrian N'Duja sausages, peppers, chilli and tomato

Ravioli di fagiano ai funghi £ 11.95/£ 16.95
Ravioli filled with wild pheasant served with mushrooms and touch of cream

Ravioli di mare £ 11.95/£ 16.95
Ravioli filled with seasonal fish, basil, cherry tomatoes, shallots, lobster bisque, butter

Tagliolini tartufo non tartufo £ 10.95/£ 14.95
Tagliolini with butter, thyme, Grana Padano D.O.P. cheese, and "Gorgonzola truffles" * V

Paste secche e riso – dried pasta and rice

Risotto taleggio e pere £ 15.95
Risotto with Taleggio D.O.P. cheese and pears * V

Spaghetti allo scoglio £ 11.95/£ 16.95
Durum wheat spaghetti, artisan produced from Maestri Pastai in Gragnano with king prawns, clams, mussels, calamari, garlic and a touch of tomato finish to cook in the oven in a paper bag to keep all the aromas and flavours inside the dish

Secondi Piatti

Di Pesce

Pesce del giorno

Choice of different catches of the day, at market price.
Please ask for details.

al prezzo di mercato

Di Carne

Coniglio ripieno con patate al timo

£ 19.95

Gisburn Forest wild rabbit filled with Taleggio D.O.P. cheese and spinach, wrapped with pancetta served with own juice and thyme potatoes

Filetto al tartufo

£ 29.95

35 day aged 8oz Aberdeen Angus fillet steak, truffle sauce, sautéed cavolo nero and mushrooms

Pollo mozzarella e speck

£ 16.95

Chicken breast filled with mozzarella cheese and basil, wrapped with Speck D.O.P. (smoked ham from Dolomites) in creamy white wine sauce served with sautéed runner beans with garlic and chilli

Stinco di maiale al forno

£ 12.95 per person

Minimum 2 people or multiple

21oz ham hock slow cooked with own juice and sage served with brustengo (traditional crushed potatoes with pancetta and green cabbages from Lombardy)

Stufato d'agnello con pure'

£ 19.95

Slow cooked lamb stew with spicy N'Duja Calabrian sausage and pancetta served with mash potato

Insalate

Pomodori in insalata

£ 4.45

Tomatoes, basil and extra virgin olive oil * V

Insalata di fagioli

£ 4.45

Cannellini beans, red onions, extra virgin olive oil * V

Insalata calda di patate

£ 4.45

Warm crushed new potatoes, parsley, garlic and extra virgin olive oil * V

Insalata mista

£ 3.95

Mix salad with honey and mustard dressing * V

Contorni

£ 2.95

Patate saltate in padella

New potatoes sautéed in the pan with extra virgin olive oil, rosemary and onions * V

Brocoletti saltati con aglio e peperoncino

Sautéed stem broccoli with garlic and chilli * V

Fagiolini al burro

Green beans cooked with butter * V

Fagiolini piatti al peperoncino

Mange touts sautéed with garlic and chilli * V

Piselli sfiziosi

Garden peas cooked with Guanciale (seasoned pig cheeks)

Verza saltata in padella

Green cabbage sautéed in a pan with extra virgin olive oil and garlic * V