

## pane e olive

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**Ciabatta Olio e Balsamico** **£1.60**

Ciabatta bread with extra virgin olive oil and balsamic vinegar

**Cesto di Pane Misto** **£4.25**

Ideal for sharing, a selection of ciabatta, grissini, rosemary bread and tomato foccacia with extra virgin olive oil & balsamic vinegar

**Olives** **£2.00**

Selected Italian, marinated olives

### schiacciarella

basket of hand stretched pizza bread finished with:

**Aglio** **£3.65**

Garlic and rosemary

**Pesto e Pomodoro** **£3.95**

Pesto and tomato

**Napoletana** **£3.95**

Tomato, anchovies, capers and olives

## contorni

**Insalata Verde** **£2.75**

Green salad of rocket, cos, baby spinach leaves and cucumber

**Pomodoro e Basilico** **£3.25**

Tomato, basil, red onion and olive salad

**Insalata Mista** **£2.95**

Mixed leaves with vine tomatoes, cucumber, red onion and olives

**Insalata Rucola** **£3.50**

Rocket and Parmesan salad

**Patate Cubetti con Rosmarino** **£2.50**

Roasted potatoes with rosemary and garlic

**Broccoli** **£2.50**

Steamed broccoli

**Patate Novelle** **£2.50**

Buttered new potatoes with parsley

## primi

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**Ribollita** **£4.45**

Rustic, hearty Tuscan soup of cannellini beans & vegetables served with ciabatta

**Gnocchi alla Bava** **£4.85**

Potato gnocchi in a Fontina Valdostana cheese, white wine & cream sauce with fresh oregano

**Polenta con Funghi** **£4.85**

Grilled polenta with grana padano and sautéed chestnut mushrooms in a mascarpone, garlic, marjoram, porcini & cream sauce

**Carpaccio di Manzo** **£5.50**

Thinly sliced cured beef with rocket, lemon, Parmesan shavings and extra virgin olive oil

**Bruschetta con Peperonata** **£4.75**

Chargrilled ciabatta bread rubbed with garlic, with a warm caramelised pepper & onion peperonata, crumbled goats cheese and fresh basil

**Gamberoni** **£6.95**

Roasted butterflied king prawns with garlic, white wine, chilli & lemon butter with ciabatta

**Antipasto Misto** **£5.95**

Platter of Speck, prosciutto crudo and Napoli salami with buffalo mozzarella, vine ripened tomatoes, olives, and chargrilled ciabatta

### primi

**Caprese** **£4.95**

Italian buffalo mozzarella with vine ripened tomatoes, fresh basil leaves and extra virgin olive oil

**Insalata di Spinaci** **£4.95**

Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing

**Insalata Toscana** **£5.50**

Melted buffalo mozzarella wrapped in Speck on a classic Tuscan salad of plum tomatoes, cucumber, sweet peppers, onion, ciabatta croutons and olives

**Insalata Cesare** **£4.50**

Salad of cos lettuce tossed in a Caesar dressing with toasted ciabatta croutons and shaved Parmesan

## secondi

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**Pollo con Funghi** **£10.75**

Chargrilled butterflied chicken breast with a cream, porcini mushroom and marjoram sauce with roasted cubetti potatoes

**Pollo alla Milanese** **£10.95**

Pan fried chicken breast in seasoned breadcrumbs with spaghetti in a tomato and basil sauce

**Saltimbocca di Maiale** **£12.95**

Fillet of pork with sage and prosciutto with potato purée, green beans and a white wine, sage & butter sauce

**Agnello Brasato** **£12.95**

Braised lamb shank, in a rich balsamic tomato sauce with sage potato purée

**Fegato di Vitello** **£14.95**

Pan fried calves liver and crisped pancetta with a butter & sage sauce, green beans and potato purée

**Bistecca di Manzo** **£15.95**

10oz\* rosemary-marinated chargrilled rib-eye steak with garlic & herb butter, roasted cubetti potatoes and rocket

**Filetto di Manzo** **£17.95**

7oz\* pan roasted fillet steak with buttered green beans and roasted cubetti potatoes

**Peppercorn sauce** **£1.50**

**Salmone con Lenticchie** **£11.25**

Roasted fillet of salmon wrapped in prosciutto on lentils with spinach & pancetta, green beans and a honey & mustard dressing

**Spigola al Forno** **£13.50**

Whole seabass stuffed with thyme, fennel and lemon with rocket and new potatoes

**Tegamaccio** **£14.95**

Puglia style fish stew of clams, mussels, red mullet, squid and prawns with tomatoes, white wine, capers, herbs and ciabatta

## pasta e risotti

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**Penne con Bufala** **£7.95**

Penne with oven roasted peppers, zucchini, chargrilled aubergine, black olives, cherry tomato sauce and buffalo mozzarella

**Rigatoni Speck e Gorgonzola** **£8.95**

Rigatoni with gorgonzola, grana padano & cream sauce, finished with northern Italian smoked mountain ham and rocket

**Orecchiette Salsiccia e Broccoli** **£8.95**

Spicy Mantovana sausage, pancetta and broccoli sautéed with fresh red chilli butter, grana padano and orecchiette pasta

**Panzerotti Porcini** **£8.95**

Pasta filled with Porcini mushrooms, ricotta & grana padano with a sage butter sauce

**Linguine alla Pescatora** **£9.95**

Sautéed tiger prawns, squid, mussels and fresh clams in white wine, garlic, chilli and tomato sauce

**Spaghetti al Ragù** **£8.85**

Spaghetti with a rich, slowly braised minced beef, red wine, onion, tomato & herb ragu

**Risotto all'Aragosta e Gamberoni** **£13.95**

Lobster and tiger prawn risotto with garlic, chilli, white wine, thyme, broad beans and roasted Italian tomatoes

**Risotto Verdure** **£9.25**

Creamy risotto with freshly grilled asparagus, broad beans, peas, spring onions, zucchini, green beans, grana padano and mint, finished with baby spinach leaves

**Risotto ai Frutti di Mare** **£10.25**

Classic southern Italian risotto with squid, mussels, prawns and clams, finished with chilli, garlic and extra virgin olive oil

## pizze

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**Authentic hand stretched pizza**

**Margherita** **£6.95**

Tomato, mozzarella and fresh basil leaves

**Bufala** **£7.95**

Buffalo mozzarella with tomato and basil,finished with cherry tomatoes

**Caprino** **£8.80**

Goats cheese, mozzarella, tomato, oven roasted zucchini, aubergines & peppers with fresh basil, red onion and olives

**Fiorentina** **£8.75**

Wilted spinach cooked with garlic, nutmeg and black pepper with mozzarella, Parmesan, tomato and an egg

**Speck** **£8.80**

Slices of northern Italian smoked mountain ham with gorgonzola, tomato, mozzarella and rocket

**Rossa** **£8.95**

Spicy southern Italian salami, roasted red peppers, chilli, caramelised onion, garlic, fresh oregano, tomato and mozzarella

**Rustica** **£8.95**

Tomato, mozzarella, oven roasted Italian sausage, baby artichokes and Italian tomatoes with caramelised onions, capers and fresh oregano

**Parma** **£9.95**

Slices of prosciutto, rocket, tomato and buffalo mozzarella finished with vine cherry tomatoes and a drizzle of extra virgin olive oil

**Cotto** **£8.80**

Cooked Italian ham, chestnut mushrooms, black olives, garlic, mozzarella and tomato

**Piccante** **£8.95**

Spicy southern Italian salami, red onions, olives, rocket, tomato and mozzarella

## insalate

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**Petto di Pollo** **£9.95**

Chargrilled butterflied chicken breast on a Caesar salad with shaved Parmesan

**Insalata di Spinaci** **£7.95**

Baby spinach leaves, sliced avocado, crisped pancetta and Parmesan shavings tossed in a mustard dressing

**Tonno Nizzarda** **£11.25**

Seared yellowfin tuna (served medium) with a cannellini bean, rocket, red onion, cherry tomato, cucumber and green bean salad, with a chive, caper and lemon dressing

**Caprese** **£7.95**

Italian buffalo mozzarella with vine ripened tomatoes, avocado, fresh basil leaves and extra virgin olive oil

**Insalata Toscana** **£8.95**

Melted buffalo mozzarella wrapped in Speck on a classic Tuscan salad of plum tomatoes, cucumber, sweet peppers, onion, ciabatta croutons and olives

## dolci

**Torroncino Affogato** **£3.95**

Iced nougat semi-freddo with a shot of espresso poured over

**Pesca e Amaretti** **£4.90**

Baked peaches with vanilla mascarpone and crumbled Amaretti biscuits

**Torta della Nonna** **£4.75**

Warm tart with a lemon cream filling and toasted pine nuts, with vanilla ice cream

**Pannacotta** **£4.75**

Classic Italian dessert, vanilla pannacotta served with mixed berry coulis

**Panettone al Forno** **£4.95**

Warm panettone bread & butter pudding with vanilla ice cream and caramel sauce

**Tiramisu** **£4.90**

Authentic Italian dessert with light sponge soaked in coffee liqueur, layered with mascarpone cream, eggs and a cocoa powder dusting

**Fondente al Cacao** **£4.95**

Warm melting chocolate pudding with vanilla ice cream

**Gelati e Sorbetti** **£3.95**

Choice of vanilla, chocolate, strawberry and pistachio ice creams or lemon sorbet

Some olives may still contain the occasional stone. \* Approximate uncooked weight

An optional service charge of 10% will be added to your bill

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