

# **STARTERS**

# Aubergine Parmigiana

9.50

Starter portion - Layers of roasted slices of aubergines with tomatoes sauce, provolone cheese and basil.

(V) (GF) Egg, Milk, Sulphites

# Burrata with Basil and Truffle pesto 11.00

Fresh burrata from Puglia with home made black truffle and basil pesto.

(V) Milk

# Burrata N'duja

11.00

Fresh burrata from Puglia with spicy N'duja from Calabria, honey and a sprinkle of walnuts

Milk, Nuts

# Caponata Siciliana

9.50

Roasted vegetables, onions, capers, olives, pine nuts (V) (VE) Celery, Milk, Nuts

# Due Bocconi

9.50

Roast peppers, Sicilian Clives, and Sundried Tomatoes.

# Spizzico

11.00

Spizzico in Italy is a little "something" that people eat while waiting for the pasta to cook! Finocchiona, Ventricina (spicy salame), olives and sundried tomatoes.

# Bread Plate

3.99

Warm Bread with a dip of EV oil and Italian balsamic vinegar.
Gluten, Sulphites





# **MAIN**

Aubergine Parmigiana - with side salad 16.50 Layers of roasted sliced aubergine with tomato sauce, provolone cheese and basil(V) (GF) Eggs, Milk Sulphites

# Tagliatelle with Ragu'

16.50

Fresh egg Tagliatelle (pasta) with beef Ragù alla Bolognese. Slow-cooked for 3 hours. Celery, Gluten, Eggs, Milk

Lasagna - with side salad

16.50

Traditional home-made Lasagna with beef Ragu' sauce, besciamella and parmigiano

Gluten, Eggs, Milk, Sulphites

Pasta alla Calabrese

16.00

Pasta with a spicy N'duja from Calabria sauce, and parmigiano

Gluten, Eggs, Milk, Sulphites

Pasta with gorgonzola

16.00

Pasta with gorgonzola and walnuts in a white creamy sauce

(V)Gluten, Eggs, Milk, Nuts, Sulphites

16.50

Pasta ai Gamberi

Pasta with fresh cherry tomato, white wine, prawns and pecorino

Gluten, Crusteceans, Eggs, Fish, Sulphites

Italian Vegan Pasta

16.00

Pasta with black olives, roasted peppers and tomato sauce.

Gluten







# **TAGLIERI**

# Single mixed cheeses

16.00

Selection of Pecorino cheese, Provolone with figs chutney
Milk, Nuts

Single mixed cured meats

17.00

Coppa ham, spicy Salame Ventricina, Salame Finocchiona and speck
Nuts

Single mixed cured meats & cheeses

17.00

Salame Finocchiona, Coppa ham, Primo sale pecorino and pistacchio pecorino

Milk, Nuts

Double mixed cheeses

25.00

Mixture of Pecorino cheese, Provolone and Smoked Scamorza with figs chutney Nuts, Milk

Double mixed cured Meats

28.00

Coppa ham, spicy Salame Ventricina, Salame Finocchiona and speck

Double cured meats & cheeses

28.00

Salame Finocchiona, Coppa ham, Primo sale pecorino and pistacchio pecorino





# **SPECIAL**

#### CARBONARA

16.50

Home-made pasta with crispy pork cheek in egg and pecorino cheese sauce

Gluten, Egg

#### CACIO E PEPE

16.00

Roman classic, home-made pasta with black pepper and pecorino romano cheese
(V)Gluten,Milk

#### BISTECCA E VERDURE

28.00

Thick Cut Hereford Ribeye Steak locally sourced served with baby potatoes and mixed salad

Add Truffle Sauce 2.00

# SALADS (MAIN)

#### Burrata & Parma Ham

15.50

Burrata with Parma ham, cherry tomatoes, olive oil and balsamic glaze

# Pear & Gorgonzola

15.00

Melted gorgonzola on pear with honey, olive oil and walnuts.

(V)Milk, Nuts

#### Bresaola beef carpaccio

16.00

Sliced Bresaola Punta D'Anca DOP air dried beef with lemon, walnuts and parmigiano
Milk, Sulphites, Nuts

#### Tuna Salad

15.00

Tuna, sun-dried tomatoes, grana cheese and balsamic glaze
Fish Milk Sulphites



Parma ham, buffalo mozzarella DOP, figs jam and rocket salad Gluten, Milk

Salame Finocchiona, pecorino and truffle olive oil 9.70

Salame Finocchiona (fennel seeds), pecorino, tomatoes, rocket salad Gluten, Milk

#### Bresaola

Bresaola, tomatoes, melted provolone, rocket salad Gluten.Milk

#### Tomato and Mozzarella

Tomatoes, Mozzarella, black Clive tapenade, rocket salad (V)Gluten, Milk

#### Smoked Salmon

Organic Smoked Salmon, basil Pesto, Mozzarella, Rocket Gluten, Fish, Milk

9.70

10.95

9.70

9.70

9.70

10.95



# **DESSERT**

5.50

Chocolate Caprese Cake
Delicious chocolate and almond flour cake (GF)
Eggs, Milk, Nuts, Soya

#### Homemade Black Cherry Crostata

5.50

Traditional homemade Crostata with Black Cherry jam Gluten, Eggs, Milk

#### Homemade Tiramisù

7.00

Homemade Tiramisù made with mascarpone, savoiardi biscuits and Prelibato espresso Gluten, Eggs, Milk, Soya

#### Tartufo Limoncello

5.50

Lemon Ice cream covered with meringue and filled with limoncello.

Gluten, Eggs, Milks, Nuts, Soya

#### Tartufo Nero

5.50

Dark Chocolate ice cream with a vanilla ice cream core Gluten, Eggs, Milk, Soya

# Selection of 3 pecorino

7.50

Selection of 3 pecorino cheese and figs chutney Milk, Nuts

# Allergies and intollerancies

every dish listed in the menu is reporting the allergens contained according to the list below. Please ask any member of our Team in case you need assistance or more information. Important: please be aware that contamination is always possible despite our best effort.

1 CELERY 8 MOLLUSCS
2 GLUTEN 9 MUSTARDS
3 CRUSTACEAN 10 NUTS
4 EGGS 12 PEANUTS
5 FISH 13 SESAME
6 LUPIN 14 SOYA
7 MILK 15 SULPHITES

