

STARTERS

Melanzane Parmigiana <i>baked aubergine, tomato mozzarella and basil (V)</i>	7.50
Zucchini souffle <i>Genovese basil pesto, egg, black pepper (V)</i>	7.00
Tris of bruschetta <i>tomato and basil - mixed mushrooms and truffle – burrata and n'duja</i>	7.00
Burrata Pugliese <i>creamy mozzarella and 18 months aged Sardinian ham</i>	10.00
Pan fried Argentinian prawns <i>wrapped in Pancetta cooked in garlic and chilli sauce</i>	9.00
Deep fried squid <i>served with N'duja mayo</i>	8.50

PASTA

(pasta gluten free available)

Mezzi paccheri <i>creamy pecorino and eggs sauce, topped with Umbrian Autumn black truffle (V)</i>	13.00
Trofie alla Genovese <i>slow cooked white onions and veal ragu, Pecorino cheese, black pepper</i>	11.50
Lasagne <i>beef ragout and bechamel</i>	13.00
Linguine , <i>Cornish crab, garlic, chilli and parsley</i>	14.50
Risotto alla Milanese <i>Sardinian saffron stems and courgettes (V)</i>	13.50
Orecchiette <i>with tiger prawns and pistachio pesto</i>	13.50

MAIN COURSES

Breast of Barbary duck , <i>braised baby gem, orange sauce</i>	15.00
Shorthorn beef filet <i>with crushed potatoes -Gorgonzola cheese or Black peppercorn sauce</i>	20.00
Cardoncello mushrooms <i>from Puglia with chick peas, garlic, chilli and porcini oil (VG)</i>	10.50
Fritto misto <i>deep fried squids, prawns, red mullett and cod</i>	16.00
Whole seabass <i>“acquapazza” courgettes escabece, yellow tomatoes and white wine sauce</i>	16.00

PIZZA

Ortolana <i>tomato, mozzarella, courgettes, aubergines and mushrooms (V)</i>	9.50
Diavola <i>tomato sauce, mozzarella and spicy salami</i>	9.50
Margherita <i>tomato sauce, mozzarella and basil (V)</i>	8.00
Parmigiana <i>aubergine, tomato sauce, mozzarella, Grana Padano and basil (V)</i>	9.50
Da Giua' <i>mozzarella burrata cheese Parma Ham and rocket leaves, tomato sauce</i>	13.00
Tartufo <i>mozzarella, black truffle, mix grated cheese and Pancetta</i>	13.00

DESSERT

Tiramisu <i>Homemade Italian Tiramisu'</i>	6.00
Gelato Italiano <i>Selection of Italian ice cream and Sorbet (two scoops)</i>	5.00
Affogato <i>Vanilla ice cream topped with fresh espresso</i>	4.50
Sicilian Cannolo <i>Pastry tube filled with ewe milk ricotta and chocolate chips</i>	5.50
Chocolate Fondant <i>and vanilla ice-cream</i>	6.50
Selection of mini Italian pastry <i>ask waiter for today's choice</i>	6.50
Chocolate mousse <i>made with dark chocolate</i>	6.50

Cheese selection

Pecorino Medoro 6 months <i>ewe</i>	Grana Padano <i>cow</i>	
Erborinato Capra <i>blue goat</i>	Pecorino 12 months <i>ewe</i>	9.00