

Antipasti

V Zuppa di verdure

Fresh vegetable soup finished with basil olive oil.

£6.50

V Zuppa del Giorno

Mixed pumpkins and butternut squash creamy soup with onions and beetroot paste served with croutons and roast pumpkins seed.

£6.50

* **V** Insalata con mozzarella di buffala

Buffalo mozzarella with fresh cherry tomatoes, rocket salad, beetroot, roast pumpkins seed, pine nuts raspberry balsamic, basil extra virgin olive oil, sun-dried tomatoes and shaved parmesan.

£7.90

* **Cappesante con moretta**

Toasted scallops in garlic olive oil, parsley with grilled black pudding served with crispy salad, fresh pomegranate, fried zucchini. and basil olive oil dressing.

£8.95

Cozze di mare

Steamed mussels with tomato, white wine, garlic, fresh chilli and garlic bruschetta.

£7.95

Salmone Affumicato e Formaggio di capra

Smoked salmon with crispy salad, crostini and goat cheese, lemon balsamic glazing and extra virgin basil olive oil.

£9.50

Bresaola con profumo di tartuffo

Bresaola "cured beef" from valtellina with leaf salad and honey dressing, shaved parmesan cherry tomatoes, white truffle olive oil and balsamic glaze.

£9.90

* **Asparagi con pancetta affumicata**

Fresh asparagus with smoked pancetta, white wine, butter, grill tomato, asiago cheese and basil olive oil.

£8.95

* **Calamari alla griglia con cotechino**

Grilled calamari with timbale of crispy salad, chilli jam, home-made cotechino sausage balsamic glazing, basil oil and fried zucchini.

£8.45

Lumache Gustose

Snails stuffed with garlic, butter and parsley served with spinach, sun dried tomatoes and balsamic glaze

£7.90

Primi

Spaghettoni al pomodoro o al ragu'di carne

Spaghetti with tomato and extra virgin basil olive oil or meat sauce served with pecorino cheese.

£7.50 / £9.95

V * **Riso con funghi misti**

Risotto nano from Verona with wild mushrooms, shaved pecorino cheese walnut, dry tomato, micro salad and basil extra virgin olive oil.

£9.90 / £13.90

V Tortelloni fatti in casa con fughi

Home hand-made tortelloni with wild mushroom, creamy spinach, beetroot paste, pecorino, cheese micro salad, and extra virgin basil olive oil.

£9.90 / £13.90

V Trofie arrabiata con rucola

Trofie pasta, with black olives, garlic, chilli, tomato sauce, rocket shaved pecorino cheese and extra virgin basil olive oil.

£8.50 / £11.90

Gamberoni con l'amore di venere

Tiger prawns grilled tomato garlic chili, white wine, served with "Venere" black rice, chiaccherelle and fresh orange.

£22.50

Dover sole

Please ask for availability of Dover soles MP (you can pre order any fish one day in advance)

T/bone steak

Ask for availability

Filetto con profumi

Medallions of finest fillet of beef black truffle from Norcia with wild mushrooms paste, beef jus, fresh asparagus garlic bean and micro salad.

£23.90

Vitello alla Milanese

Escalope of veal in breadcrumbs pan fried, sage, served with fresh lemon, Spaghetti beef ragu' and parmesan cheese.

£17.90

**** Petto di pollo farcito con pinoli**

Breast of corn-fed chicken with pine nuts, roast pancetta, kalamata black olives, red peppers, rosemary, mash, carrots, white wine, and fried chiaccherelle.

£16.95

Agnello

Grilled tender lamb cutlet, garlic beans, mash, carrots madeira sauce and chiaccherelle.

£17.90

*** Fegato di vitello**

Sautéed calves liver with pancetta, mashed potatoes, broccoli with parmesan cheese and port sauce.

£17.50

Contorni

Side Dishes £4.25

Patate Saltate

Sauté potatoes, roasted garlic, rosemary.

Spinaci

Fresh spinach with garlic, chili & olive oil.

Zucchine fritte

Deep fried courgette

*** Broccoli con pinoli e grana**

Broccoli, parmesan & pine nuts.

Legumi assortiti

Vegetables of the day.

Asparagi

Asparagus with parmesan cheese

Scelta di insalate

Salads of your choice.

Please do not hesitate to ask for any variations of dishes shown throughout or to ask for dishes plain. All of our produce is produced fresh daily so please be understanding if certain items are unavailable.

Please inform your waiter of any allergies.

A discretionary 12.5% service charge will be added.