

# Antipasti

## **V** Zuppa di verdure

Fresh vegetable soup finished with basil olive oil.

£6.50

## **V** Zuppa del Giorno

Jerusalem artichokes and parsnips creamy soup with roast red pepper paste served with croutons

£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

### **Ravioli neri con pesce e agretti**

Home hand-made black ravioli, stuffed with fresh sea food, samphire mussel, sweet pepper paste and extra virgin olive oil.

£11.95 / £16.95

### **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

## Primi (cont)

### **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

### **Tagliatelle alla cortese**

Hand-made black tagliatelle, with salmon and smoked salmon, fresh cream tomato, zucchini, lumpfish row, micro salad and basil extra virgin olive oil.

£9.90 / £14.90

### **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

## Pesce

### **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

### **Ippoglosso**

Wild halibut with cherry tomatoes, asparagus, lemon, new potatoes, halibut fumet and white wine sauce.

£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

## Carne

### **Sella di capriolo**

Grilled medallions venison steak in a blackberry port sauce served with new potatoes, garlic beans and extra virgin basil olive oil.

£22.90

### **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

### **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

### **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 fritti**

Deep fried courgette

### **Asparagi**

Asparagus with parmesan cheese

### **\* Broccoli con pinoli e grana**

Broccoli, parmesan & pine nuts.

### **Legumi assortiti**

Vegetables of the day.

### **Verdure fritte**

Deep fried courgettes, beetroot, beans, broccoli & cauliflower.

### **Side Pasta**

Tomato or Bolognese.

### **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.