



SNACKS

Homemade focaccia with olive oil & balsamic (G, Sd) - £4.50

Mixed marinated olives (Sd) - £4.50

Smoked almonds (N) - £3.50

STARTERS TO SHARE

Rustico 'Mega Board' (G, M, Sd, N, Se) *(a combination of our two sharing boards)* - £36.99

Rustico Sharing Board (N, Sd, M) - £24.95

(Mortadella with pistachio, speck, pancetta arrotolata & burrata, served with pickled vegetables & marinated olives)

Tre Salse (G, M, Sd, N, Se) - £16.95

(A trio of peppers pesto, sun-dried tomato pesto & mushroom & truffle dip, served with homemade flatbread)

STARTERS

Burrata, pappa al pomodoro & crostini (M, Sd, G) - £9.95

Savoury strudel, potato, cabbage & Asiago cheese (G, M, Sd, E) - £7.90

Vitello Tonnato - veal served with an anchovies, capers & tuna sauce) (Sd, E, Ce) - £9.90

Crispy calamari, lemon & chilli mayo (Mo, Sd, Mu, E) - £12.90

PASTA & RISOTTO

Rigatoni all'Amatriciana, pecorino (E, G, Sd, M) - £13.99

Linguini, tomato & lobster (G, E, C, Sd, Ce) - £26.70

Risotto, mushroom, walnuts & provolone piccante (Sd, Ce, M, N) - £14.50

Tortelli, smoked mackerel & mascarpone, parsley & capers (G, E, M, F, Sd) - £16.99

MAIN

Cod, barley, leek & saffron, purple sprouting broccoli & salsa verde (F, M, E, Ce, G) £21.60

Roast duck breast pumpkin, celeriac & plums sauce (M, Sd, Ce) - £24.30

Pork Tomahawk, chips & salmoriglio (G, Sd) - £21.70

Crespelle, artichoke, spinach & gorgonzola (M, G, E) - £14.95

Allergy key - Crustaceans (C) Celery (Ce) Dairy (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT.