

## ANTIPASTI

- PARMIGIANO REGGIANO SPIGAROLI "DI PIANURA, COLLINA, MONTAGNA"  
Parmesan "from the valley, hills, mountain" selected and aged by Spigaroli, walnut and celery *Emilia Romagna* V / \* 16.00
- PUREE DI FAVE E VERDURE ALLA GRIGLIA  
Broad bean puree, roasted peppers and tomato, grilled courgettes and aubergines, homemade pickles *Puglia* V / \* 13.50
- BURRATA CON FIORI DI ZUCCHINE  
Apulian burrata, deep-fried courgette flower, fresh datterini tomato coulis *Puglia* V 16.50
- ROGNONCINI DI AGNELLO  
Seared lamb's kidneys wrapped in pancetta with pecorino and mint, herb salad *Abruzzo* \* 14.50
- SGOMBRO MARINATO  
Mackerel marinated with dill, black pepper and orange, tomato, apple, cucumber and cipolotto salad \* *Sicilia* 14.50
- CAPESANTE SCOTTATE  
Seared scallops, fresh borlotti, onion and red chicory salad *Veneto* \* 20.50
- VITELLO TONNATO  
Thinly sliced roasted rose veal with tuna salsa, green bean and potato salad, caper berries *Piemonte* \* 16.50
- CULATELLO DI ZIBELLO SPIGAROLI CORTE PALLAVICINA  
Culatello di Zibello with homemade pickles *Emilia Romagna* \* 25.00
- SALUMI ARTIGIANALI CORTE PALLAVICINA  
Cured meats –Culatello, capocollo, black pig pancetta  
black pig Salame antico, homemade rye toast and pickles *Emilia Romagna* 25.00

## PASTA E RISOTTO

- RISOTTO CON STRACCHINO E TARTUFO ESTIVO  
Risotto with summer truffle and stracchino cheese *Lombardia* (V) / \* 17.50 /21.50
- RAVIOLI DI MELANZANE  
Aubergine ravioli, fiaschetto tomato sauce, basil and ricotta salata *Sicilia* V 15.50 / 19.50
- TRENETTE AL PESTO  
Homemade trenette with Saragolla semolina, basil pesto, samphire and smoked haddock *Liguria* (V) 14.50 / 18.50
- SCAPINASH  
Pasta parcels of organic chicken and beef, brown butter, sage and parmesan sauce *Lombardia* 15.50 / 19.50 (£6 truff supp)
- PAPPARDELLE CON RAGU' D'ANATRA  
Pappardelle with "Senatore Cappelli" semolina, Pekin duck ragout *Toscana* 15.50 / 19.50
- LINGUINE ALL'ASTICE  
Linguine with fresh Cornish lobster, datterini tomato, garlic and chilli *Campania* 28.50

## SECONDI PIATTI

- CODA DI ROSPO, RISO VENERE E VONGOLE  
Fillet of monkfish with clam brodetto and Venere rice *Veneto* \* 29.50
- ROMBO CHIODATO CON PATATE E OLIVE  
Roast turbot (on the bone) with tomato and olives, potato roasted with pecorino and garlic *Puglia* \* 36.00
- CONIGLIO ALLA STIMPIRATA  
Roast and braised rabbit with carrot, onion, celery, potato, olives, capers, pine nuts and tomato *Sicilia* \* 26.50
- FEGATO DI VITELLO  
Calves liver with butter and sage, apple puree, Tropea cipollotti and caraway seeds *Trentino* \* 26.50
- AGNELLO BRODETTATO  
Braised organic salt marsh lamb with egg, lemon, parmesan, Spring vegetables, deep-fried courgette flower *Abruzzo*  
29.50
- FILETTO DI VITELLO INGLESE  
Pan-fried English rose veal sirloin with rosemary, Piedmont peppers with tomato and anchovy *Piemonte* \* 35.00

## CONTORNI

- VEGETABLES  
Spinach / Sautéed potato / Green beans 5.50 Deep-fried courgette 6.00 Vegetable selection 6.00

SALADS

Mixed, Green, Tomato 5.00 Rocket and parmesan 6.00 STARTER SALAD 8.50