CICCHETI & STARTERS

Fish Croquettes With lime mayo Beef Carpaccio Marinated roasted fillet with rocket, Parmigiano Reggiano shavings, capers, pickled red onion and Djon mustar Polenta "Concia" With baked cheese and mushrooms Italian Traditional Antipasto Misto Mixed cured meat and cheeses with seasonal vegetables	'd sauce	£4
With lime mayo Beef Carpaccio Marinated roasted fillet with rocket, Parmigiano Reggiano shavings, capers, pickled red onion and Djon mustar Polenta "Concia" With baked cheese and mushrooms Italian Traditional Antipasto Misto	rd sauce	£6
Marinated roasted fillet with rocket, Parmigiano Reggiano shavings, capers, pickled red onion and Djon mustar Polenta "Concia" With baked cheese and mushrooms Italian Traditional Antipasto Misto	rd sauce	
With baked cheese and mushrooms Italian Traditional Antipasto Misto		£16
Italian Traditional Antipasto Misto Mixed cured meat and cheeses with seasonal vegetables		£10
		£2
Bruschetta With fresh mozzarella, tomatoes and basil pesto		£12
Minestrone Italian traditional homemade vegetable soup		£9
FOCACCERIA	_	
Rosamaria		£6
Classic focaccia with extra virgin olive oil and rosemary Three Cheeses		£8
Gorgonzola, mozzarella, Parmigiano Reggiano Calabrese		£10
Tomato souce spicy salame, Nduja and mozzarella Lombarda		£12
Mozzarella, bresaola, rocket and Parmigiano Reggiano shaving	_	<u> </u>
ROSTICCERIA		to sha
Tagliata Roasted rib-eye with peppercorn sauce and roasted potatoes	£28	£5
Pollo Arrosto Free range whole roasted chicken and rosemary potatoes	£25	£∠
Porchetta Slow cooked marinated loin pork with fine green beans and mash potatoes	£22	£4
MAINS	_	
Guancia Brasata 16-hour slow cooked British Angus beef cheek with mash potatoes and red wine reduction		£2
Filetto di Orata Pan fried Mediterranean Gilt-head bream with Brussels sprouts and saffron reduction		£2
Filetto di Salmone		£2
Pan fried salmon fillet with roasted gem lettuce and new potatoes		
PASTIFICIO		
Linguine al Tartufo Handmade linguine with black winter truffle		£1
Risotto al Barolo e Fonduta di Caprino Risotto with Barolo red wine reduction and goat cheese cream		£1
Lasagna al Forno Classic home made baked lasagna with Bolognese souce		£1
Gnocchi		£1.
Handmade potatoes gnocchi with broccoli sauce, chili and Pecorino Pappardelle allo Scoglio Handmade pappardelle with Carpwall class, muscals and Maditarranean prourse.		£18
Handmade pappardelle with Cornwall clams, mussels and Mediterranean prawns Paccheri With Capassas tomatoes, mushraams, Nduia, parsley, and butter		£1
With Concasse tomatoes, mushrooms, Nduja, parsley and butter		
SALADS		
Rocket, Parmigiano Reggiano & Balsamic Reduction		£9
Caprese with Fresh Mozzarella, Tomatoes & Basil		£1