

PANE & FOCACCIA / BREAD

Cestino di pane e focaccia fatti in casa Homemade focaccia and bread served with olive oil and balsamic vinegar VE (1)	£4
La nostra focaccia, olive di Castelvetro e olio d'oliva Homemade focaccia served with Castelvetro olives and olive oil VE (1)	£5.5

TAGLIERI / SHARING BOARDS

FRIULANO Prosciutto crudo San Daniele e burrata di bufala San Daniele cured ham and fresh buffalo milk burrata cheese (1,7)	£16
CABERNET Camembert di bufala, Pistacchiotto (pecorino al pistacchio), Ubriaco alle vinacce rosse A trio of cheeses - buffalo milk cheese, a soft sheep cheese with pistachios, cow's milk cheese aged in red grapes skin (1,7,8)	£19
SAUVIGNON Bruschetta con lardo tartufato, fiocco di prosciutto, pecorino Toscano con tartufo Truffle lard bruschetta, seasoned ham and truffle pecorino (sheep) cheese (1,7,8)	£21

ANTIPASTI / STARTERS

Caponata servita con bocconcini di bufala Sicilian vegetable sweet and sour dish of aubergine, tomato, onion, caper and pine nuts served with buffalo milk mozzarella V (7,8,11)	£10
Pappa al pomodoro servita con burrata di bufala Typical Tuscany recipe, a tick tomato and bread soup served with buffalo milk burrata V (1,7) VE without burrata	£11
Caprese Cuore di Bue - Burrata di bufala, pomodori cuore di bue, pinoli, basilico, aceto balsamico Buffalo burrata cheese, bull's heart tomatoes, pine nuts, basil, balsamic emulsion V(7,8,12)	£11
Insalata di farro con melanzane, cime di rapa, pomodorini confit, basilico, pinoli e un tocco di peperoncino Spelt salad with roasted aubergines, broccoli rabe, pine nuts, slow roasted tomatoes, fresh basil and a touch of chilli (4,8)	£11
Zuppa di lenticchie con crostini al rosmarino Lentils soup with rosemary croutons VE (1,9)	£10

PRIMO / FRESH PASTA & RISOTTO

Tagliatelle fatte in casa con ragout di agnello e timo fresco Homemade tagliatelle with a lamb ragout sauce and fresh thyme (1,3,9)	£16
Ravioli alla Gricia, ripieni di pecorino e pepe, serviti con asparagi e guanciale Ravioli filled with pecorino cheese and pepper, served with asparagus and cured bacon (1,3,7)	£16
Risotto dello chef Our chef's daily, creamy risotto that combines seasonal ingredients and taste. Allow 20 minutes as our risotto is made fresh to order	£17
Tagliatelle ai funghi porcini e crema al tartufo Homemade tagliatelle with Porcini mushrooms and truffle cream V (1,3,7)	£17
Orecchiette con salsa di pomodoro e peperoni Home made orecchiette served with tomatoes and sauteed peppers sauce VE (1,5,9)	£15
Agnolotti al sugo di arrosto Agnolotti filled with beef in a rich roast beef sauce (1,3,7,9,12)	£16
Gnocchi Verdi con fonduta di Castelmagno, granella di noci tostate e fiammiferi di speck Green gnocchi with Castelmagno cheese fondue, toasted walnut crumble, crispy speck - a kind of smoked ham (1,3,7,8)	£16

We have a gluten free pasta that can be served with any of the above pasta sauces

SECONDO / MAINS

Cotoletta di pollo alla milanese, servita con songino e pomodorini A breaded and fried organic chicken breast. Served with lamb's lettuce and fresh tomatoes (1,3,11)	£17
Tagliata di manzo servita con asparagi Prime ribeye steak that is seared, sliced and then flavoured again. Served with sauteed asparagus	£27
Filetto di agnello servito con fave e piselli su crema di sedano rapa Lamb fillet served with sauteed peas and broad beans served on creamy celeriac (7,9)	£20

CONTORNI / SIDES

Patate arrosto al profumo di rosmarino Rosemary roasted potatoes VE	£6.5
Patate fritte Potato fries VE (11)	£6
Fricando' - verdure di stagione al forno Roasted seasonal vegetables VE	£6.5
Insalata mista A seasonal leaf, mixed salad VE	£6

DOLCI / DESSERTS

Il nostro tiramisù scomposto: biscotti fatti in casa serviti con crema di mascarpone e uno shot di espresso £8.5

Our deconstructed tiramisù - homemade shortbread-like biscuits, mascarpone cream dipping sauce and a shot of espresso. V (1,3,7)

Cheesecake al bicchiere con marmellata di fragole £7.5
Our twist of the classic cheesecake, served in a glass with strawberry jam (1,3,7)

Bonet- dolce tipico piemontese a base di amaretti e cacao £8
A traditional Piedmont dessert - a rich, baked cocoa and crushed amaretti biscuit cake V (1,3,7,8)

Gelato alla vaniglia affogato alla Vecchia Romagna servito con uno shot di espresso £8.5
Vanilla ice cream drowned with Vecchia Romagna brandy and a shot of espresso VE (7,12)

Cantucci & Vin Santo £8
These are the classic twice-baked Italian biscuits. They are crisp and dry, which makes them perfect for dunking in Vin Santo - traditional Tuscan dessert wine (1,8,12)



EVENING DINING

Tuesday to Saturday

COCKTAILS to whet your appetite

Classic Negroni £12
Seductive vermillion, bracingly bitter - mix of Vermouth, bitter Campari and dry Gin

Montenegroni £11
A twist of the classic - Amaro Montenegro, Select, Dry Gin and orange zest

Aperol Spritz £9,5
A classic, thirst quenching, Aperol with Prosecco and soda

Campari Spritz £11
Campari with Prosecco and soda

Select Spritz £9,5
The quintessential Original Spritz from Venice, garnished with a green olive to create the perfect blend of balance and flavour

Select Spritz for two £17
Savour the Original Venetian Spritz in a carafe to share

G&T £10
With your choice of Italian Gin

Espresso Martini £11
Our take on the famous cocktail, using barista Italian espresso coffee, vodka and coffee liqueur shaken over ice

Monte & Tonic £11
Amaro Montenegro - made from a secret blend of 40 botanicals, including vanilla, orange peels and eucalyptus. Served with tonic and orange zest

Prices include VAT

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

Before ordering, speak to our staff if you have a food allergy/intolerance

Our produce is sourced fresh daily so there may be last minute changes

V=Vegetarian | VE=Vegan *Gluten free options are available on request
1=Cereals containing gluten, 2=Shellfish, 3=Eggs, 4= Fish, 5=Peanuts, 6=Soy, 7=Milk,
8=Walnut + almonds etc, 9 =Celery, 10=Mustard, 11=Sesame, 12=Sulfites