

Attimi

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www.attimirestaurants.co.uk

While waiting

Sourdough Tuscan Bread with Oil, flavor butter and Salt	£3.50
Homemade Rosemary and Cherry Tomato Focaccia (V)	£4.50
Green and Black Mix Nocellara olives (V)	£4.00
Grissini with Norcia 40 months matured Ham	£5.50
Bruschetta with Burrata Schiacciata, Anchovies and Basil Cream	£6.00

To share or Not...

Cold Cuts Platter per person	£7.00
Norcia Ham, Tuscan Salami with Truffle, Wild boar Mortadella, Goose Speck, Manzo Marinato with Bread and Pickles	
Cheese Platter per person	£7.50
Cacciatona di capra in Fieno, Gorgonzola D.O.P 18 months, Brinata il Fortetto, Cacciocavallo Irpino in Grotta, Asiago D.O.P, Parmigiano Regiano D.O.P 36 months served with Figs and Balsamic chutney	
Vegetarian Platter per person	£6.50
Grilled Asparagus, chickpea cannolo with aubergine puree, courgettes flan, sweet sour onion, pine nuts and raisins, Belgian orange glazed endive	

Cicchetti (small plates)

Calamari Con Rucola & Ricotta	£7.50
Roasted Squids served with Rocket Velutè and Ricotta Mousse	
Il nostro Vitello Tonnato	£8.00
Low-temperature cooked veal, freshly seared tuna, sauce made with anchovies capers mayonnaise and veal jus.	
Polpo Arrostito	£8.50
Roasted octopus, Paprika and Potato Terrine with 'nduja reduction	
Cervo & Salmone	£9.50
Venison fillet, marinated salmon, fennel and green apple purée, pomegranate	
Caprese al Pesce	£8.50
Bisque and bread Buffalo Mozzarella stuffed with red prawns and basil, tomato gel, prawns wafer	
Pancetta di Maiale	£7.50
Slow cooked pork belly cubes with crispy skin , sweet vinegar leeks , rosemary reduction, rice crisp,maggiorana	
Capesante	£8.00
Pan seared scallops served with peas velouté , and Salmon eggs	
Panzanella (V)	£7.00
Spring panzanella, with Asparagus, fennel, cabbage and onion	

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Our Gourmet Pasta

Tagliolini al Coniglio	£12.50
Home made Fresh Tagliolini pasta with white Rabbit ragù, breadcrumbs, wild fennel	
Gnocchi Zucchine e Funghi (V)	£8.50
Home made Gnocchi, courgette flowers, Courgettes and Kings Oyster mushrooms	
Linguine allo Scoglio Liquido	£11.00
Linguine with creamy Courgettes cooked with shell water , with a blend of clams and mussels served with a crumble of Garlic and Parsley.	
Ravioli Rustici	£11.50
Buckwheat homemade ravioli filled with prawns, cabbage and parmesan cheese fondue	
Aglio, Olio, Peperoncino & Bottarga	£11.00
Spaghetti with,oil, garlic, chili, pepper, parsley and Bottarga	
Tonnarelli Cacio & Pepe	£9.50
Tonnarelli pasta, Pecorino and Parmesan cheese sauce, Black pepper	
Mezze Maniche ai Broccoli , Noci e Pomodorino Confit (V)	£11.00
Mezze Manich Pasta with Broccoli cream ,Walnuts and Tomatoes Confit	
Tagliatelle al Ragù di Cervo	£12.50
Tagliatelle with slow cook venison ragù, cardoncelli mushrooms, juniper berries and rosemary oil	
Spaghetti al Essenza di Gamberi Rossi , Burrata e Croutons	£14.00
Spaghetti with Essence of Red Prawns, Burrata and Croutons	

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Specials

Bagnacauda	£17.50
Sea bass, smoked potatoes, light garlic sauce and anchovies	
Agnello alla Milanese	£21.00
Lamb chops “Milanese” style in breadcrumbs smoked at the service, mashed potatoes	
Carciofo olivato(V)	£15.00
Roasted artichoke, jerusalem artichoke pancotto, pressed taggiasche olives, cauliflower cream and oregano	

Sides

Hand cut fries	£4.50
Plum tomato and red onion salad	£4.00
Green salad with vinaigrette dressing	£3.50
Steamed broccoli with chili and garlic	£4.50
Cardoncelli mushrooms and rocket velouté	£5.50

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Please ask your waiter if you require any information regarding allergies or intolerances.
Prices are inclusive of current rate of VAT. A discretionary rate of 12% will be added to the bill.