

FORMULA CANTINETTA

£29

ANTIPASTI

ZUPPA DEL GIORNO

Soup of the day

or

VITELLO TONNATO

Veal with tuna and caper sauce

or

ANTIPASTO DEL GIORNO

Starter of the day

+

SECONDI PIATTI

PASTA DEL GIORNO

Pasta of the day

or

TAGLIATA DI MANZO

Tuscan beef tagliata with rocket, baby tomatoes, shaved Parmesan

or

SECONDO DEL GIORNO

Main course of the day

or

SCODELLA TOSCANA

Superfood Tuscan bowl, peas, spelt, avocado, cherry tomato, rocket, lemon dressing, Parmesan
add smoked salmon or chicken - £7 supplement

+

VINO

Wine by the glass

CHARDONNAY, *Puglia IGT*

or

VERMENTINO, *Bolgheri DOC*

or

SABAZIO, *Rosso di Montepulciano DOC*

or

BANSELLA, *Prunotto*

or

CALAFURIA, *Rosato IGT Salento*

ANTIPASTI

TONNO SCOTTATO ALLA PUTTANESCA

Seared carpaccio tuna, puttanesca dressing

£ 22

FRITTURA DI CALAMARI

Deep fried squid and courgettes julienne

£ 26

CARPACCIO DI MANZO

Beef fillet carpaccio, rocket salad, Parmesan shavings, lemon dressing sauce

£ 25

INSALATA CROCCANTE DI AVOCADO (VG)

Baby gem crunchy salad, avocado, goat cheese, cucumber, mixed seeds, orange, coriander

£ 22

BURRATA, POMODORINI, PINOLI E OLIO AL BASILICO

Burrata, cherry tomato, pine nuts and basil oil (V)

£ 19

SUPER KALE

Avocado, kale, Parmesan cheese, cherry tomatoes, lemon zests

£ 21

SELEZIONE DI SALUMI

Cured meat selection

£ 27

IL FORNAIO

SELEZIONE DI PANE ARTIGIANALE (V)

Selection of artisanal bread

£ 7.50

PANETTONE SALATO (V)

Artisanal savoury panettone

£ 10

PIZZA COTTA IN FORNO A LEGNA AL TARTUFO

Pizza with truffle cream and shaved truffle

£29

PRIMI PIATTI

PASTA FATTA IN CASA

Homemade pasta

CARBONARA DI MANZO AFFUMICATO

Signature beef carbonara, paccheri, egg yolk, Pecorino cheese

£ 38

PAPPARDELLE AL RAGU' AL NOBILE DI MONTEPULCIANO

Veal and Nobile di Montepulciano ragu' pappardelle

£ 32

CANNELLONI AL RAGU' DI VITELLO E TARTUFO

Cannelloni filled with white veal ragu', wild mushrooms, Fontina cheese, béchamel, veal jus and shaved truffle

£ 46

LINGUINE ALL'ASTICE

Lobster linguine, bisque and cherry tomato

£ 58

RAVIOLO ALLA BARBABIETOLA E CAPRINO (V)

Ravioli filled with beetroot and salted ricotta, goat cheese fondue and crispy kale

£ 29

PACCHERI MONTECARLO (V)

Paccheri, charred tomatoes and burrata sauce with dry ribeye ham crumbels

£ 28

CONTORNI

PATATE ARROSTO E ROSMARINO (V)

Roasted new potatoes

£ 8

FAGIOLINI SALTATI (VG)

Sautéed french beans with roasted almond flakes

£ 8

SPINACI SALTATI (VG)

Sautéed butter spinach

£ 8

CAVOLFIORE, SALSA VERDE E BALSAMICO (VG)

Cauliflower, salsa verde and balsamic

£ 8

VG Vegan option available V Vegeterian option available