

# Bakery from the wood oven

**Il cestino di pane fatto in casa** ..... £ 3.00  
Home-made bread basket (v)(g)  
**Il pane dal forno** ..... £ 6.00  
Garlic, rosemary or tomato bread (v)(g)

**Bruschette con pomodori, zucchine & burrata, caponata** ..... £ 7.00  
Mixed bruschetta with tomatoes, courgettes & burrata,  
veg caponata (g)(d)(v)

## I crudi – Raw fish

**Tartare di tonno, avocado e scalogno fritto** ..... £ 14.50  
Tuna tartare with avocado & sauteed shallots (g)  
**Carpaccio di ricciola** ..... £ 14.50  
Yellow tail carpaccio (n)

**Carpaccio di salmone con cetrioli e ginger** ..... £ 13.00  
Salmon carpaccio with cucumber & ginger (d)  
**Crudi misti** ..... £ 26.50  
Raw fish platter, tuna tartare, salmon carpaccio,  
yellow tail carpaccio and red Mazara prawns

## Starters from the kitchen

**Burrata con la scelta di:** Burrata with a choice of: (d)  
Parma ham ..... £ 17.00  
Grilled courgettes (v) ..... £ 13.00  
Cherry tomatoes (v) ..... £ 14.00  
Black truffle (v) ..... £ 19.00

**Melanzana alla parmigiana** ..... £ 10.00  
Baked aubergine with mozzarella, Parmesan, tomato & basil (v)(g)(d)  
**Vitello tonnato** ..... £ 14.00  
Thinly sliced veal loin with tuna sauce  
**Carpaccio di manzo salato alle erbe, rucola e parmigiano** ..... £ 17.50  
Salted beef carpaccio with herbs, rocket & Parmesan

## Friggitoria

**Calamari e zucchine fritte** ..... £ 13.00  
Fried squid & courgettes (g)(d)

**Zucchine fritte** ..... £ 6.00  
Fried courgettes (v)(g)(d)

## Charcuterie

**Prosciutto di Parma Gran Tanara 24 mesi** ..... £ 14.50  
Parma ham Gran Tanara 24 months  
**Prosciutto San Daniele Hundok Dall'Ava 36 mesi** ..... £ 18.50  
Acorn fed San Daniele ham Hundok Dall'Ava 36 months

**Bresaola di Chianina olio e limone** ..... £ 18.50  
Chianina beef bresaola with lemon dressing  
**Tagliere di prosciutto, salumi e formaggi** ..... £ 19.50  
Charcuterie & cheese board (d)

## Soup

**Minestrone Invernale** ..... £ 11.00  
Winter vegetable soup (v)

**Zuppa di borlotti con crostini** ..... £ 11.00  
Borlotti beans soup with bread crutons (v)(g)

## Primi

**Risotto al tartufo nero e funghi misti** ..... £ 24.00  
Risotto with black truffle & mixed mushrooms (d)(v)  
**Scialatielli alla norma** ..... £ 18.50  
Scialatielli with aubergine, tomato & salted ricott cheese (d)(g)(v)  
**Maccheroni al tartufo nero** ..... £ 24.00  
Maccheroni with black truffle (d)(g)(v)(n)  
**Bigoli cacio e pepe** ..... £ 18.50  
Home-made giant spaghetti with Pecorino & black pepper (d)(g)(v)  
**Ravioli di cervo con la sua salsa** ..... £ 22.50  
Home-made venison ravioli, with its own sauce (d)(g)

**Spaghetti al granchio** ..... £ 22.00  
Spaghetti with crab, sweet chilli, garlic, & white wine sauce (g)  
**Tagliolini all'astice** ..... £ 26.00  
Tagliolini with lobster, tomato, sweet chilli, garlic & wine sauce (g)  
**Lasagna tradizionale** ..... £ 16.00  
Traditional beef lasagna (g)(d)(n)  
**Tagliatelle al ragù d'anatra** ..... £ 18.00  
Home made tagliatelle with duck ragu (g)(d)  
**Pappardelle al ragù di cinghiale** ..... £ 19.50  
Home-made pappardelle with wild boar ragu (d)(g)

(v) Vegetarian (g) Contains gluten (d) Dairy (n) Nuts

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients.  
A discretionary gratuity of 13.5% will be added to your bill