Osteria Antica Bologna

Antipasti

Marinated olives or pickled mixed vegetables (v)	***2 ½***
Pinzimonio *Organic Extra Virgin Olive oil & Balsamic Vinegar dip* ***(v)***	***1 ½***
Bruschetta con burrata *tomato and burrata bruschetta* ***(v)***	***5 ½***
Bruschetta al pomodoro (v) o alla n'duja	***4 ½***
Olive all'ascolana	***4 ½***
Deep fried giant olives stuffed with mortadella	
Carpaccio di manzo di Pozza con rucola e Parmigiano	***9.9***
Thinly sliced Pozza beef carpaccio with rocket and Parmigiano salad	
Zucchine fritte (v)	***5 ½***
Deep fried courgettes	
Carpaccio di salmone marinato e salsa al rafano	***7 ½***
Marinated salmon carpaccio with mix leaves salad and horseradish sauce	
Fritto misto	***9.9***
Deep fried calamari, prawns, white bait and courgette	
Insalata di fave, rucola e pomodori con ricotta salata (v)	***7 ½***
Broad beans, rocket and tomato salad with salted ricotta	
Caprino dorato e insalata di spinacini (v)	***7 ½***
Pan fried goat's cheese with baby spinach salad and red onion vinaigrette	
Speck *smoked Italian cured ham*	***5***
The selection of salami	***9 ½***
The Big selection *large selection with bruschetta & n'duja*	***19 ½***
Porchetta *thinly sliced Osteria roast pork*	***5***

Pasta

Minestrone di verdure (v)		***7***
Mixed vegetable soup with rosemary bread crouton		
Tortelloni di spinaci al pomodoro e basilico (v)	***7 ½***	***9***
Ricotta and spinach tortelli with tomato and basil sauce		
Gnocchi di patate con salsiccia italiana alla Sarda	***7 ½***	***9 ½***
Potato gnocchi with Italian sausage sauce Sardinian style		
Linguine al Granchio		***15***
Linguine with fresh Cornish crab, sweet chilli and white wine sauce		
Tonnarelli al ragu' di cinghiale	***7 ½***	***9 ½***
Fresh black pepper spaghetti with wild boar ragout		
Lasagnette alla Genovese (v)		***9 ½***
Genovese lasagne with pesto, green beans and potatoes		
Cavatielli alla crudaiola (v)	***7 ½***	***9***
"Cavatielli" pasta with raw and cooked vegetables, mozzarella, olives and olive oil		

Secondi

Trancio di tonno alla griglia con insalata di rucola e pomodori ***16***
Char grilled tuna steak with rocket & tomato salad

Filetto di sgombro gratinato, salsa di capperini e cipolla bianca ***13 ½***
Grilled mackerel fillet with white onion and capers sauce

Fish of the day
Fish that has been ethically sourced whenever possible

Tagliata di manzo grigliata con rucola e parmigiano ***16.9***
Char grilled beef steak with rocket and Parmigiano, balsamic vinegar dressing

Paillarde di pollo alla griglia ***13 ½***
Char grilled chicken "paillarde" with sauté spinach & potatoes

Pancia di maiale arrosto con mele verdi e spinaci ***14***
Slow roasted organic pork belly with baked green apple and sauté spinach

Coscia di coniglio arrosto con fagiolini saltati ***16***
Slow roasted rabbit legs with sauté green beans

Side orders: fried potatoes, spinach ***4***
Mixed salad, tomato and onion salad, green salad, rocket & Parmigiano

Dolci

Cannolo alla siciliana ***2 ½***
Ask a Sicilian

Tiramisú ***5***

Crostatina ai frutti di bosco ***5***
Wild berries tart

Panna cotta e fragole marinate al limone ***5***
Pannacotta with fresh lemon marinated strawberry

Crema catalana alla nocciola tostata ***5***
Roasted hazelnut creme brulee'

Granita al limone di Amalfi o al caffe' ***2.8***
Amalfi lemon or coffee & whipped cream granita

Gelati misti ***5***
Mixed ice cream

Formaggi misti ***8***
Assorted Italian cheeses

Some dishes not actually containing nuts, seeds and other allergens may contain traces; we understand the danger to those with severe allergies. Please ask a member of staff for any assistance you may need.

A 12.5% suggested gratuity will be added to your bill

Monday to Friday set lunch

Two courses 15.00£ Three courses 17.50£

Carpaccio di salmone marinato e salsa al rafano
Marinated salmon carpaccio with mix leaves salad and horseradish sauce

Bruschetta al pomodoro o alla n'duja o burrata
Toasted Italian bread with fresh tomato, basil and garlic or Calabrese spicy salami spread or burrata

Caprino dorato e insalata di spinacini (v)
Pan fried goat's cheese with baby spinach salad and red onion vinaigrette

Zucchine fritte (v)
Deep fried courgettes

Selection of italian salami

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Minestrone di verdure stagionali e crostino al rosmarino (v)
Mix vegetable soup with rosemary bread crouton

Tortelloni al caprino e peperoni (v)
Red pepper and goat cheese ravioli with butter and oregano

Spaghetti alle cozze
Spaghetti with mussels, sweet chilli and white wine sauce

Pappardelle alla bolognese
Fresh pappardelle with Bolognese sauce

Tonnarelli al ragu' di cinghiale
Fresh black pepper spaghetti with wild boar ragout

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Filetto di sgombro gratinato con salsa di capperini e cipolla bianca
Grilled mackerel fillet with mixed salad, white onion and capers sauce

Paillarde di pollo alla griglia
Char grilled chicken paillarde with spinach and potato chips

Pancia di maiale arrosto con mele verdi e spinaci
Slow roasted pork belly with green apple and spinach

Side orders: potato chips, spinach, 4

Mixed salad, tomato and onion salad, green salad, rocket & Parmigiano

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A 12.5% suggested gratuity will be added to your bill
As our produce is purchased fresh each day, please be understanding if certain dishes are not available.