

Book a Table

Fantastic 4
Negronis
£9.50

Union Street café

Pane & olio
Bread basket &
Evoo £2.50

MANGIA & BEVI

APERITIVI

Fassona salame £4

Parmesan skin, honey & black pepper £4 ~ Marinated anchovies £4
Ricotta & pistachio bruschetta £4(v) ~ Sweet green peppers £4(v)

TO SHARE

Italian fine Charcuterie, Parmesan & wine to match £28

ANTIPASTI

Fassona ~ Roast beef, chestnuts & Castelmagno £11

Zuppa ~ Chickpeas, pasta, crispy duck & fresh chilli £10

Ovova ~ Gratinated Italian eggs, gorgonzola & leeks £7(v)

Insalata ~ Apples, radicchio, nuts, pomegranate & blue cheese salad £8(v)

Crocchette ~ Truffle & potatoes, cheese fondue & chestnuts £9(v)

LA LASAGNA

Traditional beef & pork lasagna £11

SECONDI

Risotto ~ Gorgonzola, radicchio & pecanuts £15/£19

Merluzzo ~ Cod, foamy topinambur & hispi cabbage £22

Orata ~ Sea bream, Sardinian artichokes & olives £23

Faraona ~ Quinea fowl, three grains, kale & Pecorino £21

Porchetta ~ Traditional pork belly, radicchio & borettane £23

CONTORNI £4

Spinach & lemon(v) ~ Mash potatoes(v)

Mixed leaves, nuts & mushroom dressing(v)

Cauliflower "fritti" & fondue(v) ~ Rocket, Parmesan & balsamic

FORMAGGI ~ ARTISAN CHEESES

Bosina ~ Soft sheep's milk cheese ~ Piedmont
Fontina ~ Semi soft cow's milk cheese ~ Aosta Valley
Parmesan ~ Hard cow's milk cheese ~ Emilia-Romagna
Taleggio ~ Semi soft cow's milk cheese ~ Lombardy
Castelmagno ~ Semi hard cow's milk cheese ~ Piedmont
Single cheese £4, Three cheeses £11 or Five cheeses £18

DOLCI

Mele ~ Apple frittelle, rum & raisin ice cream £7
Biscotti & vino ~ Tuscan cantucci & vin Santo £9
Bûnet ~ Traditional chocolate & amaretti budino £8
Castagne ~ Chestnut, coffee cream, meringue & gianduja £7
Torta ~ Piedmont hazelnut cake & gianduja ice cream £8
Panettone ~ Traditional panettone & Marsala ice cream £7
USC homemade gelato or sorbet of the day £7

SWEET AND FORTIFIED WINE SELECTION

Choose 3 wines to create your own wine flight

Passito Barronazzo Amafi, Cantine Paolini, Sicily 2015 £5.50
Moscato d'Asti, Michele Chiarlo, Piedmont 2016 £6.50
Brachetto d'Acqui, Conterò, Piedmont 2016 £7.00
Château Roumieu, Sauternes 2014 £9.00
Verduzzo Passito, Pass the Cookies, Di Leonardo, Friuli 2016 £9.00
Tokaji, Aszú, Disznókő, Hungary 2013 £11.00
Marsala Superiore Dolce, Curatolo Armini, Sicily NV £5.00
Barros' Tawny 10 yrs old, Douro, Portugal NV £8.50
Mavry, Mas Amiel, Languedoc-Roussillon 2013 £9.50

Free flowing Prosecco for an extra £20 per person
(First glass served once the order is taken - for 2 hours)

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

If you have a food allergy, intolerance or sensitivity,
Please speak to your server about ingredients in our dishes before you order your meal