

MIXED MEAT (TO SHARE IN TWO)

HEARTY – A selection of Strong Meats

Salame di Felino

Speck

Mortadella

Pancetta

£17.00

FOOD ROOTS – A Balanced selection of Delicate & Strong Meats

Prosciutto Crudo di Parma 24 m

Coppa Piacentina

Bresaola della Valtellina

Prosciutto Cotto (Cooked Ham)

£19.00

IN PARMA - The Finest selection of our PDO Meats

Culatello di Zibello

Prosciutto Crudo di Parma 24 m

Salame di Felino

Lardo di Colonnata

£22.00

MIXED CHEESE (TO SHARE IN TWO)

TENDER - A selection of Milder PDO Cheese (vegetarian)

Robiola di Roccaverano

Mozzarella di Bufala Campana

Taleggio

Parmigiano-Reggiano 12 m

£16.00

STRONG - A selection of PDO Cheese with...more character (vegetarian)

Gorgonzola

Pecorino Toscano

Fontina

Parmigiano-Reggiano 36m

£17.00

IN PARMA - The most complete selection of different ages and types of our precious cheese from Parma (vegetarian)

Parmigiano 12 months old, Parmigiano 24 months old

Parmigiano 36 months old, Parmigiano from Red Cows

£18.00

ONE MEAT & ONE CHEESE (FOR ONE)

BOLOGNA	£ 9.00
<i>Mortadella di Bologna – Mortazza (nickname) is only for experts</i>	
<i>Gorgonzola – so creamy and delicate that it's hard to get enough</i>	
FELINO	£ 12.00
<i>Salame di Felino – Probably the best Salame in the world</i>	
<i>Taleggio – Delicate character</i>	
ALTO ADIGE	£ 12.00
<i>Speck dell'Alto Adige - Gently Smoked</i>	
<i>Fontina – Extremely rich</i>	
BRESAOLA VALTELLINA	£ 13.00
<i>Bresaola della Valtellina – Only 1% of fat for this cured BEEF MEAT</i>	
<i>Parmigiano-Reggiano 24 m – Not that old, not that young...</i>	
<i>Rocket</i>	
PARMA	£ 13.00
<i>Prosciutto Crudo di Parma 24 m – The most popular and appreciated</i>	
<i>Mozzarella di Bufala – The milkiest Mozzarella EVER!</i>	
PIACENZA	£ 13.00
<i>Coppa Piacentina – With her strong personality</i>	
<i>Robiola di Roccaverano – Three different milks</i>	
ZIBELLO	£ 16.00
<i>Culatello di Zibello - The KING of any charcuterie: 100% silky</i>	
<i>Sorry no cheese (The King doesn't share his space with anyone...)</i>	

NIBBLES

<i>Pickled Stuffed Cherry Hot Peppers</i>	£ 3.50
<i>Olives 'Bella di Cerignola' PDO</i>	£ 3.00
<i>Baby Onions in Aceto Balsamico</i>	£ 3.00
<i>Finest Parmigiano-Reggiano from Red Cows</i>	£ 5.00
<i>Additional Focaccia and Bread basket</i>	£ 2.00

HOT FOOD

VEGETABLES

<i>Mixed Mushrooms</i>	£ 4.00
<i>Sweet & Sour Red, Green and Yellow Peppers</i>	£ 5.00
<i>Broccoli & Cherry Tomatoes</i>	£ 5.00
<i>Spinach & Parmesan</i>	£ 6.00
<i>Caponata – A Traditional Stew made of Aubergines, Courgettes, Potatoes, Onions, Basil, Tomato, Red & Green Peppers</i>	£ 6.00

MAIN

<i>PARMESAN LASAGNE – served with a side of Lettuce, Cheery tomatoes and Flakes of 24 months Parmesan Cheese</i>	£10.00
<i>HOMEMADE EGG PASTA with Fresh Sauce of the Day.....</i>	£10.00
<i>PARMESAN RISOTTO (v) – a creamy authentic recipe made with 36 months Parmesan Cheese (25 min to prepare)–min ord two people..</i>	£12.00
<i>HOMEMADE TORTELLI D'ERBETTA(v) – Typical dish from Parma Ravioli with a filling of Ricotta Cheese, Spinach and Parmesan.....</i>	£12.00
<i>FONDUTA (to share in two) – Hot melted Fontina on a heated pot. Served with Cherry Potatoes and a tray of Cooked Ham</i>	£18.00

HOMEMADE POLENTA (gluten free)- delicate ground yellow cornmeal- accompanied by

<i>Ragu' di Chianina</i>	£ 8.00
<i>Speck dell'Alto Adige and Fontina</i>	£ 8.00
<i>Creamy Gorgonzola and Mushrooms (v)</i>	£ 8.00
<i>Thin slices of Lardo di Colonnata PDO</i>	£ 7.00

BRUSCHETTA - pronounced brusketta! ;-)

<i>TEMPTING – Mozzarella, Gorgonzola, Walnuts (v)</i>	£ 6.50
<i>RURAL – Pancetta Piacentina, Taleggio</i>	£ 6.50
<i>MEDITERREAN – Mozzarella, Anchovies, Black Olives (v)</i>	£ 6.00
<i>CAPRESE – Cherry tomatoes & Fresh Mozzarella (v)</i>	£ 6.00
<i>CLASSIC – Baby tomatoes, Garlic and Basil (v)</i>	£ 5.00

SOUP OF THE DAY - served with crispy croutons, parmesan £ 5.00

SALADS

<i>CROWNED – One Mozzarella di Bufala on a bed of Rocket and Cherry Tomatoes (vegetarian)</i>		<i>£10.00</i>
<i>CAPRESE – Mozzarella Fiordilatte, Tomatoes, Basil (vegetarian)</i>	<i>£ 8.00</i>	
<i>RED & GREEN – Lettuce, Red Radicchio, Cherry Tomatoes, Parmigiano Flakes, Almonds and Green Olives ‘Bella di Cerignola’ PDO (vegetarian)</i>	<i>£5.00</i>	<i>£ 9.00</i>
<i>RICH– Lettuce, Rocket, Tuna, Baby Onions, Parmigiano Flakes, Almonds and Black Olives</i>	<i>£5.00</i>	<i>£ 9.00</i>
<i>CRISPY – Grilled Pancetta cubes, Grilled Focaccia Croutons, Lettuce, Pecorino Toscano Flakes, Walnut Kernels</i>	<i>£6.00</i>	<i>£10.00</i>

BEVERAGES

<i>Hot Drinks -Coffee, Cappuccino, Latte, Hot Chocolate, Tea</i>	<i>£ 2.00-2.50</i>
<i>Still & Sparkling Water</i>	<i>£ 2.00</i>
<i>Soft Drinks (Coke, Diet Coke, SP Aranciata, Limonata, Chinotto)</i>	<i>£ 2.20</i>
<i>Belvoir Organic - Cranberry & Lemonade</i>	<i>£ 3.00</i>
<i>Pink Lemonade</i>	<i>£ 3.20</i>
<i>Sunraysia Organic 100% Juice - Mango & Orange</i>	<i>£ 3.50</i>
<i>Beer – Menabrea, Italian Imported Pale Lager</i>	<i>£ 5.00</i>
<i>Beer – Budvar PDO, The Original Czech Imported Lager</i>	<i>£ 5.00</i>
<i>Spirits and Liquers - Limoncello, Amaro Montenegro</i>	<i>£ 4.00</i>

A discretionary service charge of 12,5% will be added to the bill