

Dal forno

From the bakery

Cestino di pane del giorno £ 3

Bread basket of the day (v)

Bruschetta al pomodoro fresco di

Pachino e basilico £ 4

Focaccia bruschetta with fresh
Sicilian cherry tomatoes and basil (v)

Bruschetta, con 'Nduja e

stracciatella £ 4.50

Focaccia bruschetta with 'Nduja
(spicy soft salami from Calabria)
and burrata cheese

Pizza al taglio £2.50

Pizza slice (v)

Arrosti freddi/cold roast

Arrosto di manzo con

Salsa al tartufo £ 9

Roast beef served with
Black truffle sauce

Vitello tonnato £ 8.50

Roast veal with tuna dressing

Porchetta £ 6

Roast pork belly, typical of Rome

Le insalate/ Salads

Rucola, funghi champignon,

Parmigiano Reggiano £ 5.50

Rocket, champignon mushrooms
and Parmigiano Reggiano shavings(v)

Insalata di Quinoa con zucca, olive

nere e crostini £ 6

Mixed salad with Quinoa, pumpkin,
black olives and croutons(v)

Insalata mista con rape, formaggio

di capra e noci £ 6

Mixed salad roast beetroot with
goats cheese and walnuts (v)

Insalata di radicchio e melograno

con salsa al Gorgonzola £6.50

Radicchio and pomegranate salad
with gorgonzola dressing (v)

Prosciutti e salumi

Ham and Salumi

Prosciutto Siciliano di maiale nero

£ 12.50

A 24 month cured ham from Sicily.

Prosciutto di Bassiano £ 6

16 month cured ham, sweet and
intense flavour from Lazio

Culatello con cotenna £6.50

16 month cured ham from Parma
area, delicate, sweet, light flavour

Bresaola della Valtellina £ 6.50

Salted, seasoned and air dried beef
from Lombardia.

Mortadella Bonfatti £ 6.50

Traditional sausage from Emilia
Romagna

Finocchiona Toscana £ 5

Wild fennel seed flavoured salami
from Tuscany

Lonza di maiale £ 5

Cured and air dried loin of pork

Salamino piccante £ 5.50

Air dried spiced sausage

Formaggi freschi

Fresh cheeses

Mozzarella Campana D.O.P £ 7

Buffalo mozzarella from Campania

Scamorza affumicata alla griglia £ 6

Grilled, smoked cow's milk cheese

Burrata Pugliese £ 8

Cow's milk mozzarella filled
with cream from Puglia

Mixed Italian olives £ 3.00

Formaggi Italiani artigianali

Artisanal Italian Cheese

Gorgonzola £ 4.50

90 days matured blue cheese,
creamy and spicy pasteurised cow's
milk from Piemonte

Ubriaco al Cabernet £ 5

Pasteurised cow's milk aged in
Cabernet wine

Basajo £ 5

Unpasteurised creamy blue cheese
made with sheep milk and aged in
passito wine. From Veneto

Pecorino di Pienza £ 4

Made from pasteurised ewes milk.
Mature pecorino, firm and creamy
consistency. From Toscana

Fontina DOP £4.50

Made from unpasteurised cow's milk
a soft supple cheese that melts in the
mouth. Matured for 90 days
From Valle D'Aosta

Taleggio £ 4.50

Washed rind cheese with a soft
creamy texture from Lombardia.
Made with pasteurised cow's milk

Toma Piemontese £ 4.50

A semi-soft, sweet, pasteurised cow's
milk smooth textured cheese from
Piedmont.

Parmigiano Reggiano 24 mesi £ 4.50

Unpasteurised cow's milk cheese
with a granular texture from Emilia
Romagna

La tur £ 5

Dense and creamy cheese from
Langhe area. A blend of pasteurised
cow, goat and ewe's milk.

Pesci affumicati e non Smoked fish

Tonno £ 8.50

Tuna

Salmone £ 6.50

Salmon

Pesce spada £8.50

Swordfish

Zuppe/Soups

Minestrone di verdure £ 8

Vegetable soup (v)

**Zuppa di porri, patate e castagne
con scaglie di Parmigiano £9**

Leek, potato & chestnut soup topped
with parmesan shavings (v)

Le paste e timballi

Paste and timbale

**Rigatoni con broccoli e ricotta di
buffalo £10**

Rigatoni with broccoli and buffalo
ricotta (v)

Tagliolini con ragu di polpo £15.50

Tagliolini with octopus ragout

**Gnocchi di Ricotta “Seirass” con
funghi misti e cervo £ 14.50**

Ricotta gnocchi with mixed
mushrooms and venison

**Tagliatelle al ragù di cinghiale salsa
al vino rosso e Ubriaco £ 14.50**

Tagliatelle with wild boar ragout
red wine reduction and Ubriaco
cheese

**Ravioli di zucca e Amaretto con
burro e salvia £ 15**

Pumpkin and amaretto ravioli served
with butter and sage (v)

Lasagne alla Bolognese £ 11

Lasagne with beef Bolognese sauce

Melanzane alla Parmigiana £ 9.50

Aubergine, tomato and parmesan
timbale (v)

Fritti/Fried

**Pizza fritta ripiena con ricotta
scamorza e funghi £4**

Fried pizza stuffed with ricotta
scamorza and mushroom (v)

Arancini Siciliani £ 3.50

Fried rice balls (v)

Crocchette di formaggio £ 4

Cheese croquette (v)

Polpette e salsicce

Meat balls and sausages

Polpette alla pizzaiola £ 8.50

Beef meatballs in tomato sauce

Polpette fritte in agrodolce £8.50

Alla Palermitana

Sweet and sour fried beef meatballs
“Palermo style”

Polpette con verza £8.50

Beef meatballs with Savoy cabbage

Salsiccia con friarielli £ 9.50

Grilled sausages served with
bitter turnip tops

Salsiccia e fagioli £ 9.50

Sausages stewed with Borlotti beans

**Salsiccia al sugo con polenta
e pecorino £9.50**

Sausages cooked in tomato sauce,
with polenta and pecorino cheese

If you have a food allergy, intolerant or
sensitivity ingredients, Celiac or special
dietary, please speak to the waitress or the
manager to help you with the menu, Thank
you

Please note that we cannot guarantee that any
of our food is free from nut trace elements.

La Brace/Barbeque

**Bistecca di pesce spada con insalata
mista £16**

Sword fish steak with mixed salad
and cherry tomatoes

**Filetto di Branzino con rucola e
capperi £16.50**

Sea Bass fillet with rocket and capers

Carré di Manzo 200gr £19

Rib Eye of beef 200gr
with rocket and parmesan

**Costoline di Maiale con Verza
£14.50**

Pork ribs with Savoy cabbage

Polletto con insalata £ 14

Baby whole chicken with salad

Brasati/Stew

Guancia di Manzo

**servito con crema di Topinambur
£17**

Slow cooked beef cheek served with
cream of Jerusalem artichokes

Verdure/Vegetables

Friarielli £4

Bitter turnip tops

Finocchi gratinati £5

Fennel au gratin

Verdure grigliate £ 4

Mixed grilled vegetables

Fagioli all’uccelletto £ 4

Stewed borlotti beans
with tomato sauce

**Patate arrosto con aglio e rosmarino
£3.50**

Roast potatoes with garlic and
rosemary

V.A.T. is included

A discretionary service charge of
12.5% will be added to your bill
All the service charge is distributed
to all employees of the restaurant