

## ANTIPASTI

<b>IL PANE</b>	<b>6</b>
Homemade rosemary focaccia with salt, olive, cherry tomatoes and Sardinian Carasau bread <b>(VG)</b>	
<b>LE OLIVE</b>	<b>5</b>
Selection of Italian olives <b>(VG)</b>	
<b>BRUSCHETTA CLASIC</b>	<b>8</b>
Grilled bread with a mix of tomatoes, basil and oregano <b>(VG)</b>	
<b>BRUSCHETTA CON MOZZARELLA</b>	<b>11</b>
grilled bread with buffalo mozzarella, pesto and cherry tomatoes <b>(V)</b>	
<b>BRUSCHETTA CON PROSCIUTTO</b>	<b>11</b>
Grilled bread, mascarpone truffle cream topped with rocket salad and prosciutto San Daniele	
<b>INSALATA DELLA CASA</b>	<b>14</b>
Mix leaves, marinated artichokes, orange, Taggiasche olives, cherry tomatoes and toasted almonds flakes <b>(VG) (N)</b>	
<b>LA BURRATA</b>	<b>15</b>
Creamy burrata from Puglia served with a mix of cherry tomatoes, Taggiasche olives, oregano, basil and olive oil <b>(V)</b>	
<b>LA PARMIGIANA</b>	<b>16</b>
Hot and creamy layered aubergines with our tomatoes sauce, grana Padano, basil and buffalo mozzarella <b>(V)</b>	
<b>IL PROSCIUTTO E BUFALA</b>	<b>16</b>
The classic Buffalo mozzarella served with D.O.P. prosciutto crudo San Daniele	
<b>LA BRESAOLA DI MANZO</b>	<b>16</b>
Thin slices of dry cured beef meat served with rochet, Grana Padano and truffle oil	
<b>IMPEPATA DI COZZE</b>	<b>14</b>
Cornish mussels steamed with pepper, white wine, garlic, parsley, touch of tomatoes sauce and served with toasted bread	
<b>GAMBERI FRA' DIAVOLO</b>	<b>16</b>
Stew of prawns in a spicy tomatoes sauce and lobster bisque <b>(S)</b>	
<b>TAGLIERE SALUMI E FORMAGI FOR 2/3</b>	<b>30</b>
Selection of D.O.P. Italian charcuterie and Italian D.O.P. cheeses served with artichokes, olives a classic bruschetta and Carasau bread	

**(VG) VEGAN, (V) VEGETARIAN, (N) NUTS, (S) SPICY**

## PRIMI

<b>TAGLIATELLE PESTO</b>	<b>19</b>
Long Pasta with our basil pesto, served with Burrata from Puglia and pine nuts (V)	
<b>LINGUINE CACIO E PEPE</b>	<b>19</b>
Long Pasta in a creamy sauce of pecorino Romano and black pepper with addition of truffle paste (V)	
<b>TAGLIATELLE AI PORCINI</b>	<b>20</b>
Long Pasta with forest porcini mushrooms, rocket leaves, Parmesan shavings, cherry tomatoes and truffle oil (V)	
<b>TAGLIOLINI ALLO ZAFERANO</b>	<b>24</b>
Short Pasta with saffron, forest porcini mushrooms, crispy pork guanciale, chilli and D.O.P Pecorino cheese	
<b>LINGUINE ALLA CARBONARA</b>	<b>19</b>
Long Pasta with eggs' yolk, D.O.P Pecorino cheese, crispy pork guanciale and black pepper	
<b>RIGATONI AL RAGU</b>	<b>19</b>
Short Pasta with traditional slow cooked beef fillet ragu (wine)	
<b>TAGLIATELLE GAMBERI E COZZE</b>	<b>24</b>
Long Pasta with prawns, mussels, courgette and chili in a rich tomatoes sauce with white wine and lobster bisque	
<b>TAGLIOLINI AL GRANCHIO</b>	<b>24</b>
Long Pasta with handpicked crab from Devon, cherry tomatoes, chilli, garlic and parsley (May contain pieces of shell)	

## SECONDI

<b>LA PARMIGIANA</b>	<b>21</b>
Hot and creamy layered aubergines with our tomatoes sauce, Grana Padano, basil and buffalo mozzarella (V)	
<b>IL NOSTRO POLLO</b>	<b>24</b>
Pan fried marinated butterfly chicken breast topped with buffalo mozzarella and tomatoes served with mix leaves and potatoes	
<b>LA TAGLIATA D'AGNELLO</b>	<b>28</b>
Grilled long marinated fillet of lamb served with broccoli, green beans, mix salad and cherry tomatoes	
<b>LA TAGLIATA DI MANZO</b>	<b>32</b>
Finest grilled British beef fillet served with rochet salad, cherry tomatoes, Grana Padano cheese	
<ul style="list-style-type: none"> <li>• With Porcini sauce + £5.00</li> <li>• With Blue cheese sauce + £ 3.00</li> </ul>	
<b>IL PESCE SPADA</b>	<b>28</b>
Grilled swordfish steak served with asparagus and citrus	
<b>LA ZUPPA DI MARE</b>	<b>28</b>
A majestic stew of prawns, swordfish, Cornish mussels slowly cooked in our spicy tomato sauce, white wine and Lobster bisque (S)	

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## CONTORNI

<b>INSALATA MISTA</b>	<b>6</b>
Crispy salad with cherry tomatoes and cucumber <b>(VG)</b>	
<b>RUCOLA E PECORINO</b>	<b>6</b>
Rochet salad, cherry tomatoes and pecorino cheese <b>(V)</b>	
<b>INSALATA DI FINOCCHI</b>	<b>6</b>
Mix leaves, fresh fennel, cherry tomatoes, olives and orange slices <b>(VG)</b>	
<b>BROCCOLI E FAGIOLINI</b>	<b>6</b>
Tender stem broccoli and green beans sauteed <b>(VG)</b>	
<b>PATATE AL FORNO</b>	<b>6</b>
Oven baked potatoes with garlic and rosemary <b>(VG)</b>	

## DOLCI

<b>LA PANNA COTTA</b>	<b>9</b>
Creamy Italian Pudding with berries coulis	
<b>IL TIRAMISU (N)</b>	<b>9</b>
Layers of Savoiardi biscuits soaked in espresso coffee and Amaretto liquor with Mascarpone cream, dusted with chocolate	
<b>IL TORTINO FONDENTE (N)</b>	<b>9</b>
Chocolate fondant served with almond crumb and vanilla ice cream	
<b>IL GELATO</b>	<b>9</b>
Three scoops of ice cream, ask a member of staff for availabilities	
<b>L'AFOGATO (N)</b>	<b>9</b>
Vanilla Ice Cream with Coffee, served with homemade Almond Crumb	
<b>IL TAGLIERE DI FORMAGI (1/2)</b>	<b>11/22</b>
Selection of Italian cheeses, Carasau bread, toasted walnuts and <i>mostarda di frutta</i>	

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