



Antipasti

Tomino allo Speck

Baked tomino cheese wrapped in smoky speck on a bed of mixed leaves
£7.95

Tortino di Tartufo

Potato and black truffle 'muffin' served with a parmesan fondue
£7.95

Panzanella e Polipo

Slow cooked octopus served with a traditional bread salad
£8.50

Bruschetta Gota e Miele al Tartufo

Char grilled sourdough bruschetta of cured pork cheek and truffle honey
£7.50

Piatto Misto

A mixture of typical cured meats and cheese served with bread and homemade chutney. For one or as a two person sharing platter.

£7.50/£11.95



Primi

Caramella Rossa

Homemade beetroot filled pasta in a creamy gorgonzola sauce
£10.95

Spaghettoni al Tonno

Artisan spaghetti tossed with tuna fillet and cherry tomatoes
£12.50

Fregnacce al Ragù

Imported fregnacce pasta tossed with a traditional ragù of beef fillet
£11.50

Ravioli ai Funghi e Asparagi

Homemade ravioli of mushroom and ricotta served in an asparagus crème
£11.50





Secondi

Pancetta alla Griglia

Marinated strips of belly pork from the grill, served with stuffed red peppers and a chickpea puree

£17.95

Suprema di Pollo alla Diavola

Chicken supremé marinated with chilli and garlic, served with mixed roast veg

£17.95

Tagliata agli Aromi

Rib Eye steak from the grill, sliced and drizzled with herb infused olive oil, served with potatoes. Grilled to your preference

£20.95

Carre d'Agnello in Crosta d'Erbe

Herb encrusted rack of lamb served with roasted new potatoes

£ 19.95



Contorni (sides) £2.50

Patate Dei Tre Nonni - Thinly sliced potatoes roasted in oil with golden onions

Cavolo Saltato - Pan fried cabbage tossed with garlic and chilli oil

Misticanza - Seasonal salad



Dolci £6.50

All of our desserts are homemade

Cheesecake dell'Anna

Chocolate and Bailey's cheesecake made by the chef's wife

Tiramisu

Classic Italian dessert with caramelised walnuts

Mousse di Ricotta e Arancia

Orange scented ricotta mousse layered with chocolate and a strawberry puree