



## ***Antipasti***

### ***Tomino del Boscaiolo***

Tomino cheese wrapped in smoked ham and oven baked. Served on a bed of radicchio with crunchy bruschetta. (v\*)(gf\*)

**£7.50**

### ***Bruschetta di Melanzane***

Crunchy sourdough bruschetta topped with aubergine in a rich tomato sauce with melted Pecorino cheese. (v)(gf\*)

**£6.95**

### ***Mille Foglie di Salmone***

Marinated smoked salmon served with seasoned crushed egg and layers of filo pastry. (gf\*)

**£7.95**

### ***Tortino al Tartufo***

Potato and black truffle torte served in a Pecorino Romano fondue. (v)(gf)

**£7.50**

### ***Piatto Misto***

A mixture of typical cured meats and cheeses served with bread and homemade chutney. For one or as a two person sharing platter. (v\*)(gf\*)

**£7.50/£11.95**



## ***Primi***

### ***Caramella Rossa***

Homemade pasta stuffed with beetroot and mozzarella, served in a creamy gorgonzola sauce. (v\*)

**£12.50**

### ***Ravioli Burro e Salvia***

Homemade ravioli filled with ricotta and spinach, served in a sage and butter sauce.

(v\*)

**£11.95**

### ***Paccheri Pesto e Acciughe***

Imported paccheri pasta tossed with diced anchovies, a touch of chilli and black cabbage pesto. (v\*)(gf\*)

**£12.50**

### ***Fregnacce alla Norcina***

Ribbons of pasta tossed with sausage, mushroom and a creamy truffle sauce.

(v\*)(gf\*)

**£12.50**





## ***Secondi***

### ***Tagliata agli Aromi***

Rib eye from the grill sliced and drizzled with herb infused oil served with a rocket, parmesan and cherry tomato salad

**£19.95**

### ***Agnello Piselli e Menta***

Lamb shoulder slow cooked in white wine with pea, potato and mint. Served with crunchy sourdough. (gf\*)

**£17.95**

### ***Bocconcini di Maiale***

Pork medallion from the grill served with mixed roasted vegetables and a creamy truffle sauce. (gf)

**£18.95**

### ***Salmon e FIOR DI SALE***

Seasoned salmon fillet served with citrus infused roasted potatoes, topped with spicy croutons. (gf\*)

**£18.50**



## ***Contorni (sides) £2.50***

***Patate Dei Tre Nonni*** - Thinly sliced potatoes roasted in oil with golden onions (v)

***Cavolo Saltato*** - Pan fried cabbage tossed with garlic and chilli oil (v)

***Broccoli al Vapore*** - Steamed broccoli (v)

***Lenticchie Nursine*** - Lentils cooked with tomato and sage (v)

***Misticanza*** - Seasonal salad (v)



## ***Dolci: Fatto in Casa £6.50***

### ***Tiramisu***

Classic Italian dessert of coffee mascarpone and chocolate. (v)

### ***Pannacotta ai Frutti di Bosco***

Creamy vanilla pannacotta served with mixed berries and homemade biscuit. (v)

### ***Semifreddo alle Noci e Cioccolato***

Walnut nougat and meringue semifreddo topped with hot chocolate sauce. (v)

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- Please speak to a member of staff about food allergies or intolerances -
  - - Dishes with (\*) can be prepared as v/gf upon request