

## -Antipasti-

### **Bruschetta Nera** **9.50**

Homemade bruschetta of black olive & rosemary tapenade, topped with goat's cheese & served on a bed of fresh rocket

*\*Vegetarian*

*\*Gluten free upon request*

*\*Vegan upon request*

### **Burrata al Pomodoro** **9.50**

Creamy burrata cheese in a rich tomato & basil sauce, topped with crispy pork cheek & served with homemade toasted focaccia

*\*Vegetarian upon request*

*\*Gluten free upon request*

### **Orata al Porro** **9.50**

*(May contain traces of bone)*

Oven baked seabream seasoned with lemon, parsley & pink peppercorn, served with baked leek & sliced roasted potato

*\*Gluten free*

### **Piatto Misto** **Single 9.50/Sharer 16.50**

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

*\*Vegetarian upon request*

*\*Gluten free upon request*

## -Primi-

*(Pasta dishes are also available as a starter size)*

### **Tagliatelle alla Boscaiola** **17**

Tagliatelle pasta tossed with pan-fried shallot, mushroom & tomato, topped with crumbled sausage

*\*Vegetarian upon request*

*\*Vegan upon request*

*\*Gluten free upon request*

### **Ravioli Salsiccia e Mozzarella** **18.50**

Homemade pasta filled with minced lamb & mozzarella cheese, served in a roasted courgette sauce with pan-fried Mediterranean vegetables

### **Spaghetti al Pomodoro** **17**

Spaghetti pasta served in a rich tomato & basil sauce, with a hint of chilli, topped with crispy pork cheek & aged parmesan

*\*Vegan upon request*

*\*Gluten free upon request*

### **Farfalle al Salmone** **17**

Farfalle pasta served in a creamy smoked salmon, garlic & parsley sauce, with cracked black pepper

*\*Gluten free upon request*

## -Secondi-

<b>Tagliata</b>	<b>28</b>
Beef rib eye from the grill, sliced & served with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad	
<i>*Gluten free</i>	
<b>Rollata di Maiale</b>	<b>25</b>
Oven baked pork collar stuffed with mixed herbs, smoked ham & mozzarella cheese, served with roasted potatoes & a roasted vegetable sauce	
<i>*Gluten free</i>	
<b>Pecora alla Grilla</b>	<b>25</b>
Mutton chops from the grill, seasoned with garlic & rosemary, served with roasted potatoes, green beans & a parsley & lemon oil	
<i>*Gluten free</i>	
<b>Spada alla Cipolla</b>	<b>25</b>
<i>(May contain traces of bone)</i>	
Pan-fried seasoned swordfish fillet served with thinly sliced roasted potatoes & a red onion & mint sauce	
<i>*Gluten free</i>	

## -Contorni-

<b>Patate dei Tre Nonni</b>	<b>5.50</b>
Thinly sliced olive oil roasted potatoes with golden onions	
<i>*Vegan</i>	<i>*Gluten free</i>
<b>Fagiolini</b>	<b>5.50</b>
Steamed green beans seasoned with garlic & parsley	
<i>*Vegan</i>	<i>*Gluten free</i>
<b>Misticanza</b>	<b>5.50</b>
Mixed leaf salad with oven roasted cherry tomatoes	
<i>*Vegan</i>	<i>*Gluten free</i>