

-Antipasti-

Bruschetta Ricotta e Peperoni **9.50**

Pan-fried peppers & basil ricotta served on crunchy homemade toasted bruschetta, topped with crispy pork cheek

**Vegetarian upon request*

**Vegan upon request*

**Gluten free upon request*

Merluzzo in Crema di Riso **9.50**

Cod fillet seasoned with lemon, thyme & pink peppercorn, served with a creamy squid ink rice

Parmigiana di Melanzane **9.50**

Layers of aubergine baked in a rich tomato sauce, topped with pecorino cheese & served with crunchy focaccia

**Vegetarian*

**Vegan upon request*

**Gluten free upon request*

Piatto Misto **Single 9.50/Sharer 14**

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 Carbonara **17**

Classic Roman dish of pork cheek, creamy egg yolk, pecorino cheese & cracked black pepper served with tagliatelle pasta

**Vegetarian upon request*

**Gluten free upon request*

Ravioli al Sapore di Mare **17**

Homemade green spinach ravioli filled with chilli & garlic king prawns & toasted breadcrumbs, served in a butternut squash sauce, topped with mint ricotta

Rigatoni Zucchine e Agnello **17**

Rigatoni pasta in a creamy courgette sauce, topped with crumbled sausage of lamb & parsley

**Vegetarian upon request*

**Gluten free upon request*

Mezzelune alla Salsiccia **17**

Homemade pasta filled with mozzarella & seasoned pork loin, in a rich pea purée, topped with goat's cheese fondue

**Vegetarian option available*

**Vegan option available*

**Gluten free option available*

-Secondi-

Tagliata 28

Beef rib eye from the grill, sliced & served with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad

**Gluten free*

Maiale Pere e Noci 25

Grilled pork fillet seasoned with garlic & rosemary, topped with brandy stewed pears, served with a pecorino cheese sauce & cubed roasted potatoes

**Gluten free*

Stinco alla Campagnola 25

Lamb shank slow cooked & served in a red wine gravy, with creamy potato purée & garlic buttered cabbage

**Gluten free*

Tonno al Sesamo 25

Oven baked tuna loin, marinated with lime, garlic & ginger, topped with basil oil & sesame seeds, served with thinly sliced roasted potatoes & a mixed leaf salad

**Gluten free*

-Contorni-

Patate dei Tre Nonni 5.50

Thinly sliced olive oil roasted potatoes with golden onions

**Vegan*

**Gluten free*

Cavolo 5.50

Steamed cabbage seasoned with garlic & parsley

**Vegan*

**Gluten free*

Misticanza 5.50

Mixed leaf salad with oven roasted cherry tomatoes

**Vegan*

**Gluten free*