

-Antipasti-

Patè di Maccarello 8.50

Creamy smoked mackerel patè served on homemade crunchy bruschetta, with a lightly pickled mixed summer vegetable giardiniera

**Gluten free upon request*

Burrata 8.50

Imported Burrata cheese served with roasted courgette & topped with dried Umbrian prosciutto

**Gluten free*

**Vegetarian upon request*

Crostone di Capra 8.50

Homemade bruschetta served with beetroot pesto, topped with mixed roasted vegetables & oven baked goat's cheese

**Vegetarian*

**Vegan upon request*

**Gluten free upon request*

Piatto Misto Single 9/Sharer 13.50

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)

Chiacchiere alla Bufala 16

Homemade pasta filled with buffalo mozzarella, served in a rich tomato & basil sauce

**Vegetarian*

**Gluten free option available*

Tagliatelle alla Norcina 15

Imported tagliatelle pasta served with pork cheek & wild mushrooms in a creamy truffle sauce

**Vegetarian upon request*

**Vegan upon request*

**Gluten free option available*

Strangozzi ai Peperoni 15

Artisan strangozzi pasta served with crumbled Umbrian sausage in a roasted pepper sauce

**Vegan upon request*

**Gluten free upon request*

Ravioli ai Gamberi 16

Homemade pasta filled with mint & potatoes, served with diced king prawns & pistachio oil

-Secondi-

Tagliata	24
Beef rib eye from the grill, sliced & served with roasted cherry tomatoes, roasted potatoes and a rocket & parmesan salad	
<i>*Gluten free</i>	
Capocollo Miele e Rosmarino	22
Slow roasted pork saddle served with roasted potatoes and a honey & rosemary jus	
<i>*Gluten free</i>	
Agnello alle Erbe	23
Roasted rack of lamb with a mustard & mixed herb crust, served with green beans & thinly sliced roasted potatoes	
<i>*Gluten free</i>	
Spada alla Griglia	22
Seasoned swordfish steak from the grill served with a roasted aubergine & tomato Caponata and a mixed leaf salad	
<i>*Gluten free</i>	

-Contorni-

Patate dei Tre Nonni	4.50
Thinly sliced olive oil roasted potatoes with golden onions	
<i>*Vegan</i>	<i>*Gluten free</i>
Fagiolini	4.50
Steamed green beans seasoned with garlic & parsley	
<i>*Vegan</i>	<i>*Gluten free</i>
Misticanza	4.50
Mixed leaf salad & oven roasted cherry tomatoes	
<i>*Vegan</i>	<i>*Gluten free</i>