

Pelican Small Plates

Focaccia e Olio. (4) Freshly baked rosemary & sea salt focaccia bread served with extra virgin olive oil for dipping

**Vegan*

Bruschetta del Bosco. (£6) Bruschetta of pan-fried wild mushrooms, topped with crumbled sausage & fresh rocket

**Vegan upon request*

**Gluten free upon request*

Mousse al Salmone. (£6) Smoked salmon & cream cheese mousse served with crunchy pepper & mixed salad, topped with croutons

**Gluten free upon request*

Patate dei Tre Nonni. (£6) Thinly sliced olive oil roasted potatoes with golden onions

**Vegan*

**Gluten free*

Tagliatelle alla Carbonara. (£8) Tagliatelle pasta with egg yolk, Pecorino cheese & black pepper, topped with crispy pork cheek

**Vegetarian upon request *Gluten free upon request*

Ravioli Zola e Noci. (£8) Pasta filled with gorgonzola & walnut, in a light butter & sage sauce, topped with crumbled sausage & a drizzle of honey

**Vegetarian upon request*

Spaghetti al Nero. (£8) Pasta served with fresh squid in a slow cooked squid ink sauce, topped with fresh parsley

**Gluten free upon request*

Tortelloni Amatriciana. (£8) Pasta filled with lightly spiced ricotta & pecorino cheese, in a rich tomato & basil sauce, topped with crispy pork cheek
**Vegetarian upon request*

Tagliata. (£10) Sliced beef rib eye with roasted cherry tomatoes & a rocket & parmesan salad
**Gluten free*

Polpette Croccanti. (£10) Homemade pork meatballs coated with sesame & poppy seeds, topped with gorgonzola sauce & a touch of chilli, with mixed leaf salad
**Gluten free*

Agnello ai Peperoni. (£10) Lamb shoulder hunks slow cooked with peppers, onions, basil & garlic, served with crunchy toasted garlic bruschetta
**Gluten free upon request*

Tonno in Agrodolce. (£10) (May contain traces of bone) Pan-fried tuna steak on crunchy bruschetta, with sweet & sour caramelised onion
**Gluten free upon request*

