

-Antipasti-

Burrata e Melanzane 9.50

Creamy burrata cheese on a bed of roasted aubergine, seasoned with mint & served with toasted focaccia

**Vegetarian*

**Gluten free upon request*

Bruschetta Salmone e Uova 9.50

Smoked salmon served on bruschetta topped with a homemade wholegrain mustard mayonnaise & crunchy fresh peppers

Zucchine Ripiene 9.50

Roasted courgette stuffed with bread crumbs & Mediterranean vegetables, served with a rich tomato & basil sauce & topped with pecorino cheese

**Vegetarian*

**Vegan 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)

Ravioli al Pomodoro 17

Homemade pasta filled with ricotta & spinach, served in a rich tomato & basil sauce

**Vegetarian*

**Gluten free option available*

Rigatoni ai Broccoli 17

Rigatoni pasta served with broccoli & caramelised onion in a creamy goat's cheese sauce, topped with crispy pork cheek

**Vegetarian upon request*

**Vegan upon request*

**Gluten free upon request*

Chiacchiere al Gorgonzola 17

Homemade pasta filled with ricotta & walnut in a creamy gorgonzola sauce, topped with poppy seeds

**Vegetarian*

**Gluten free option available*

Tagliatelle ai Gamberi 17

Tagliatelle pasta served with spicy king prawns in a sauce of smashed borlotti beans, garlic, parsley & lemon

**Gluten free upon request*

-Secondi-

Tagliata	28
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>	
Porchetta alle Mele	25
Roasted porchetta served with a stewed apple & brandy sauce, with roasted Mediterranean vegetables	
<i>*Gluten free</i>	
Pecora alla Griglia	25
Mutton chops from the grill seasoned with garlic & lemon, served with roasted potato & a homemade parsley & mint cream cheese dip	
<i>*Gluten free</i>	
Spada e Caponata	25
Swordfish steak from the grill served with a pepper caponata & a mixed leaf salad	
<i>*Gluten free</i>	

-Contorni-

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