

-Antipasti-

Bruschetta del Bosco 9.50

Homemade bruschetta of pan-fried garlic wild mushrooms & parsley cream cheese, topped with crumbled sausage & fresh rocket

**Vegetarian upon request*

**Vegan upon request*

**Gluten free upon request*

Tortino Patate e Pecorino 9.50

Oven baked potato torte filled with pecorino cheese & served in a creamy spinach sauce, topped with crispy pork cheek

**Vegetarian upon request*

**Gluten free*

Insalata di Mousse al Salmone 9.50

Smoked salmon & cream cheese mousse served with crunchy pepper and mixed salad, topped with croutons

**Gluten free upon request*

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 Carbonara 17

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 18.50

Homemade pasta filled with gorgonzola cheese & walnut, served in a light butter & sage sauce, topped with crumbled sausage & a drizzle of honey

**Vegetarian upon request*

Spaghetti al Nero di Seppia 17

Spaghetti pasta served with fresh squid in a slow cooked squid ink sauce, topped with fresh parsley

**Gluten free upon request*

Tortelloni Amatriciana 18.50

Homemade pasta filled with lightly spiced ricotta & pecorino cheese, in a rich tomato & basil sauce, topped with crispy pork cheek

**Vegetarian upon request*

-Secondi-

Tagliata **28**

Beef rib eye from the grill, sliced & served with a brandy & black pepper cream, thinly sliced roasted potatoes and a rocket & parmesan salad

**Gluten free*

Polpette Croccanti **25**

Homemade pork meatballs coated with sesame & poppy seeds, topped with a gorgonzola sauce & a touch of chilli, served with thinly sliced roasted potatoes & a mixed leaf salad

**Gluten free*

Agnello ai Peperoni **26**

Lamb shoulder hunks slow cooked with peppers, onions, basil & garlic, served with crunchy toasted garlic bruschetta

**Gluten free upon request*

Tonno in Agrodolce **25**

(May contain traces of bone)

Pan-fried tuna steak served with sweet & sour caramelised onion, on top of crunchy bruschetta, with thinly sliced roasted potatoes

**Gluten free upon request*

-Contorni-

Patate dei Tre Nonni **6**

Thinly sliced olive oil roasted potatoes with golden onions

**Vegan*

**Gluten free*

Fagiolini **5.50**

Steamed green beans seasoned with garlic & parsley

**Vegan*

**Gluten free*

Insalata di Patate **5.50**

Potato, green bean, red onion & cherry tomato salad with oregano & olive oil

**Vegan*

**Gluten free*