

PANE OLIO

Nibbles

Focaccia and Sourdough - Olives - Artichokes - Arancini - Yurrita Anchovies

Antipasti

Crostino Toscano - Chicken Liver Pate on Grilled Ciabatta

PSC - Italian Cured Ham, Stracchino Cheese and Fried Dough Balls

Insalata di Carciofi - Thinly Sliced Artichokes, Lambs Lettuce, Parmesan Shavings and Lemon

Tagliere di Formaggio - Selection of Artisan Pecorino Cheeses and White Truffle Honey

Prosciutto Crudo di Casentino - A Plate of Tuscan Prosciutto Cured Ham

Mortadella di Favola - A Plate of Freshly Sliced Mortadella

Antipasto Della Casa - Mixed Starter of Prosciutto, Salame, Pecorino, Mixed Crostini and Olives

Primi - Risotto & Pasta

Gnudi di Ricotta e Spinaci - Sheeps Ricotta and Spinach dumplings with Sage and Butter

Risotto ai Funghi - Mushroom Risotto

Pappardelle con Ragu di Manzo - Long Fresh Pasta with Slow Cooked Beef and Red Wine Ragu

Spaghetti con Gamberi, Datterini e Basilico - Fresh Pasta with Garlic, Chili, King Prawns and Datterini Tomatoes

Secondi - Meat & Fish

Tagliata di Manzo - Sliced Sirloin Steak with Rocket and 30-Month Parmesan Shavings

Salsiccia e Fagioli - Tuscan Sausage and Cannellini Beans, Sage and Tomato Sauce

Branzino Al Forno - Pan Roasted fillet of Sea Bass and Salsa Verde

Pollo Al Mattone - Marinated Free Range Chicken cooked on the Grill with Wild Rocket Salad

Contorni - Sides

Patate Arrosto Sabbaiose - Roast Potatoes

Spinaci Saltati - Sautéed Spinach

Insalata Condita - Dressed Salad