

PANE OLIO

Nibbles

Focaccia and Sourdough £5.50 – **Olives** £4 – **Anchovies di Cetara** £9

Antipasti

Crostino Toscano – Chicken Liver Pate on Grilled Ciabatta £8

Sformatino di Broccoli con Fonduta di Pecorino – Broccoli flan with Pecorino fondue £10

SSC – Salami, Stracchino Cheese and Fried Dough Balls £12

Arancino – Courgette and mint arancino with tomato, mascarpone & grated Parmesan £7

Insalata di Endive, Radicchio, Gorgonzola e Noci – Endive & radicchio salad with Gorgonzola, pear and walnuts £10

Primi – Risotto & Pasta

Pappardelle con Ragù di Manzo – Slow-cooked short rib beef ragù and 36-month Parmesan £19

Risotto alla Zucca e Salvia – Delica pumpkin and sage risotto £18

Tagliatelle con N'Duja, Crema di Ricotta e Limone – Fresh egg pasta with N'Duja, ricotta and lemon £18

Tagliolini con Gamberi – Fresh pasta with garlic, chilli, tomato and king prawns £21

Secondi – Meat & Fish

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

Pesce de Mercato – Fresh market fish with cannellini beans, winter greens & gremolata £26

Scamone di Agnello – Welsh rump of lamb, mash, cavolo nero and anchovy & rosemary sauce £33

Contorni – Sides

Patate Arrosto Sabbaiose – Roast Potatoes £6

Spinaci Saltati – Sautéed Spinach £5

Cannellini – Cannellini beans with extra virgin olive oil £5

Please inform a member of staff of any allergies or dietary requirements before ordering.