

PANE OLIO

Nibbles

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

Antipasti

Crostino Toscano – Chicken Liver Pate on Grilled Ciabatta £8

Caponata – Sweet & sour aubergine with toasted almond and ricotta £8

PSC – Italian Cured Ham, Stracchino Cheese and Fried Dough Balls £12

Arancini – Courgette mint arancini with tomato sauce, mascarpone and parmesan £7

Tagliere di Formaggio – Selection of Artisan Pecorino Cheeses and Red Onion Jam £15

Panzanella – Tomato, cucumber, red onion and bread salad with burrata and basil £10

Mortadella di Favola – A Plate of Freshly Sliced Mortadella £9

Antipasto Della Casa – Mixed Starter of Prosciutto, Salame, Pecorino, Mixed Crostini and Olives £16pp (min. 2 people)

Primi – Risotto & Pasta

Tagliatelle al Pomodoro Fresco – long fresh egg pasta with fresh tomato sauce and 30 month parmigiana cheese £16

Risotto ai Funghi – Wild Mushroom Risotto £18

Ragu di Salsiccia – Pasta with Tuscan sausage, tomato and pecorino cheese £18

Tagliolini con Gamberi, Datterini e Basilico – Fresh Pasta with Garlic, Chili, King Prawns & Datterini Tomatoes £21

Secondi – Meat & Fish

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

Pesce del Mercato – Fresh market fish with Salsa Verde and crushed lemon potatoes £24

Pollo Al Mattone – Marinated Free Range Chicken cooked on the Grill with salad and Friggiatelli £23

Contorni – Sides

Patate Arrosto Sabbaiose – Roast Potatoes £6

Spinaci Saltati – Sautéed Spinach £5

Insalata Mista Condita – Dressed Salad £5