

SAMPLE MENU

From the Deli

TAGLIERE DI VERDURE

*Sun-dried marinated aubergines, marinated artichokes, stuffed peppers with tuna, sun-dried tomatoes, cime di rapa (wild broccoli found in the Puglia region), olive patè
bruschetta*
£ 9.00

TAGLIERE DI PESCE

*Fish platter with carpaccio of smoked swordfish, carpaccio of smoked tuna, baccalà
mantecato (creamed salted cod), bruschetta with anchovies from Cantabria*
£ 16.00

TAGLIERE DI SALUMI

artisan cured cuts from the deli served with bruschetta.
selection of 3 **£8.50** / selection of 5 **£15.00**

TAGLIERE DI FORMAGGI

artisan cheeses from the deli served with bruschetta.
selection of 3 **£8.50** / selection of 5 **£15.00**

A TASTE OF ITALY

the very best cold cuts and cheeses from Italy, served with bruschetta and jams.
small **£ 14.70** / large **£24.00**



From the Kitchen

TORTELLI RICOTTA E CARCIOFI AL RAGU' DI AGNELLO

Fresh tortelloni pasta filled with artichokes and ricotta cheese, with lamb ragù

14.00

RISOTTO ALLA PESCATORA

Classic Seafood risotto

£16.00

BIGOLI AI FUNGHI PORCINI

Fresh handmade pasta with porcini mushrooms and pecorino cheese

£9.00/£14.00

RIGATONI CARCIOFI GUANCIALE E PECORINO

Pasta with artichokes, pancetta and pecorino cream sauce

£8.50/£13.50



ABBACCHIO ALLA CACCIATORA

Classic recipe from Rome, Italian spring lamb cooked with wine and olives.

Served with roast potatoes

£17.00

FILETTO DI ORATA IN CROSTA DI PATATE

Our popular oven baked fillet of bream with a crispy potato crust. Served with a watercress salad with pears and walnuts.

£16.00

MELANZANE ALLE PARMIGIANA

Classic baked aubergines with tomato sauce, mozzarella and parmigiano

£12.00



BROCCOLETTI RIPASSATI

Sauteed baby broccoli leaves in chilli and garlic. Traditional recipe from Rome.

£5.50

INSALATA MISTA

Fresh mixed salad with tomatoes, red onion and olives

£3.50

VERDURE GRIGLIATE

Grilled aubergines and courgettes, marinated in olive oil and garlic

£4.00

Basket of bread: £ 1.50





Dolci

CHOCOLATE & RASBERRY GATEAU

Rich chocolate gateau with chocolate and rasberry mousse

£ 6.00

WHITE CHOCOLATE AND LIME CHEESECAKE

A very light white chocolate cheesecake with a lime coulis glaze

£ 6.00

ORANGE POLENTA CAKE

A wonderful light gluten free and dairy free cake made with polenta flour.

£ 5.50

SALTED CARAMEL & FRUIT TART

Shortcrust tart with raisins, walnuts and salted caramel

£ 5.50

PANETTONE GIOTTO

Our award winning Panettone from Pasticceria Giotto bakery based in the Prison Due Palazzi of Padova.

£ 5.50

VIN SANTO CON CANTUCCI

A very traditional Tuscan tradition that was used as a sign of hospitality to welcome guests. Vin Santo means "holy wine" as it was historically used in religious Mass, where sweet wine was often preferred. Its origins date back to the 14th century and it is produced from the Tuscan grapes of Trebbiano and Malvasia. Cantucci biscuits come from the Latin "cantellus" which means "slice of bread" and it was first produced in the 16th century by the Medici court.

£ 5.00

CHEESE PLATE

A selection of 3 artisan cheeses, for you to choose from our deli

£ 8.50

