

Pentolina

Starter

Seasonal

Vellutata di Piselli, Gamberi Saltati in Padella £14

Pea Velouté, Pan Fried King Prawns (df, gf)

Sgombro Affumicato Mantecato £15

Baked Polenta Crostini with Smoked Whisked Mackerel, Spring Onion and Lemon Zest (df, gf)

Burrata con Verdure di Stagione £14

Fresh Burrata Cheese with Asparagus, Broad Beans, Green Peas, Spring Onions and Fresh Mint (gf, v)

Ribollita £12

Traditional Tuscan Soup with Cannellini Beans, Cavolo Nero, Chard, Savoy Cabbage, Potato and Bread (vg, df)

Favourites

Prosciutto e Mozzarella £14

24 Months Cured Parma Ham and Fresh Buffalo Mozzarella (gf)

Tomino delle Langhe £10

Baked Tomino Goat Cheese with Honey and Flaked Almond (gf, v)

Insalata di Finocchi £10

Fresh Fennel, Beetroot and Orange Salad with Mint Olive Oil and Balsamic Vinegar (gf, df, vg)

Main Course

Seasonal

Pappardelle con Ragu d'Agnello alle Spezie £18

Egg Pappardelle Pasta with Spiced Lamb Ragout

Tagliolini con Asparagi £16

Egg Tagliolini Pasta, Fresh Asparagus, Aged Ricotta Cheese and Basil (v)

Paccheri con Capesante £19

Paccheri with Fresh Pan Fried Scallops, Lemon Zest and Sardinian Salted Grey Mullet Roe

Spezzatino di Spalla di Maiale £22

Slow Cooked Stewed Pork Shoulder and Prunes, Braised Red Cabbage and Mashed Potato (gf)

Favourites

Spaghetti con Granchio £19

Spaghetti Pasta with Fresh Cornish Crab, Caramelized Cherry Tomatoes (df)

Filetto di Manzo ai Ferri £28

Beef Fillet Steak, Roasted Tomatoes, Potatoes, Tender Stem Broccoli and Spring Onions (gf)

Branzino al Forno £27

Baked Boneless Fresh Sea Bass with Roasted Vegetables (df, gf)

gf= gluten free, df= dairy free, v= vegetarian, vg= vegan

Food allergies and intolerance: Please let us know your requirements before ordering