

Pentolina

Starter

Seasonal

Zuppetta di Polpo alla Pantasca £16

Octopus Stew Pantelleria Style with Cherry Tomatoes, Oregano and Capers
(df, gf)

Parmigiana di Melanzane £14

Baked Sicilian Aubergines with Tomato Sauce, Basil, Parmesan and Fresh
Buffalo Mozzarella (v, gf)

Crostini Toscani £10

Crostini with Tuscan Style Hand Chopped Chicken Liver Pate

Vellutata di Piselli, Gamberi Saltati in Padella £14

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

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

Paccheri con Ragù di Salsiccia £16

Paccheri Pasta with Homemade Sausages Ragout and Aged Sardinian Pecorino
Cheese

Tagliatelle con Trota e Aneto £18

Egg Tagliatelle Pasta, Fresh Chalk Stream Trout, Spring Onion and Dill (df)

Linguine con Verdure e Burrata £16

Linguine Pasta with Tender Stem Broccoli, Baby Spinach and Fresh Burrata (v)

Coscio di Coniglio in Umido £22

Tuscan Style Rabbit Stew with Capers and Black Olives, Steamed Baby
Spinach, Mashed Potatoes (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