**Starter**

***Seasonal***

***Capesante Saltate in Padella £16***

*Pan-Fried Fresh Scallops with Crispy Cured Pork Cheek and Pea Sauce (df, gf)*

***Insalata Autunnale £13***

Persimmon, Pomegranate, Walnut, Radicchio, Crispy Pork Cheek Salad (df,gf)

***Sformatino di Castagne e Tartufo Nero £18***

Chestnut, Black Truffle and Fresh Ricotta “Sformatino”, Leek Sauce (v)

***Ribollita £13***

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 Almonds (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 Broccoli e Burrata £17***

Paccheri Pasta with Sautee Broccoli, Burrata Cheese, Parmesan and Fresh Basil

***Pappardelle Ragu di Ossobuco £19***

Pappardelle Pasta Veal Shank Ragout

***Lasagne con Zucca £18***

Pumpkin and Smoked Scamorza Cheese Lasagna with Almond Flake Crust (v)

***Spalla di Maiale £23***

Slow cooked Diced Pork Shoulder and Figs Stew, Braised Red Cabbage and Mashed Potato

***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