

Pentolina

Starter

Vellutata di Piselli £15

Peas Veloute, Pan Fried King Prawns (gf, df)

Zuppetta di Polpo alla Pantasca £15

Octopus Stew Pantelleria Style with Cherry Tomatoes, Oregano and Capers

Sformatino di Spinaci £13

Spinach and Ricotta “Sformatino” with Mushroom Sauce (gf, 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

Pappardelle al Ragu di Cinghiale £18

Pappardelle Pasta with Wild Boar Ragu and Parmesan Cheese

Orecchiette, Cime di Rapa e Burrata £16

Orecchiette Pasta, Sauted Turnips Top, Fresh Burrata Cheese (v)

Paccheri con Guancia di Merluzzo alla Puttanesca £17

Paccheri Pasta, Fresh Cod Cheek, “Puttanesca” Sauce

Guancia di Bue £25

Braised Ox Cheek, Sautéed 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