

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

Frittatina di Porri e Scamorza £13

“Frittata” with Leeks and Smoked Scamorza Cheese (vg,df)

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 £12

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

Insalata di Finocchi £11

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

Main Course

Paccheri con Ragù di Salsiccia £18

Paccheri Pasta with Homemade Sausages Ragout and Aged Sardinian Pecorino

Tagliolini, Asparagi e Burrata £17

Egg Tagliolini Pasta, Fresh Asparagus, Burrata Cheese (v)

Strozzapreti con Trota Salmonata £18

Strozzapreti Pasta, Fresh Chalk Stream Trout, Spring Onion and Baby Spinach

Costolette di Agnello £28

Roasted Rack of Lamb, Caramelized Red Onion, Green Beans and 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