

## Starter

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### ***Vellutata di Piselli £15***

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

### ***Frittata di Porri e Scamorza £13***

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

### ***Burrata con Verdure di Stagione £15***

Fresh Burrata Cheese with Asparagus, Broad Beans, Green Peas, Spring Onions and Fresh Mint (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 £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

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### ***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)

### ***Pappardelle con Ragù di Spalla d’Agnello £19***

Pappardelle Pasta with Lamb Shoulder Ragout

### ***Trota in Padella, Insalata di Crescione, Patate Novelle e Salsa Verde £26***

Pan-fried Fresh Trout, Watercress, Miniature Potato and Salsa Verde (df, gf)

### ***Favourites***

#### ***Spaghetti con Granchio £20***

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