

Pentolina

MENU

Starter

Parmigiana di Melanzane £16

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

Vitello Tonnato £16

Sliced Slow Cooked Veal with Tuna Sauce (gf, df)

Burrata con Verdure di Stagione £15

Fresh Burrata Cheese with Asparagus, Broad Beans, Green Peas, Spring Onions and Fresh Mint (gf, v)

Seppie in Zimino £16

Sautéed Fresh Cuttlefish, Spinach and Cuttlefish Ink (df, gf)

Vellutata di Piselli £15

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

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 la Bottarga £19

Paccheri Pasta with Dried Sardinian Grey Mullet Roes and Fresh Tomatoes

Pappardelle con Ragu di Anatra £19

Pappardelle Pasta with Duck Ragout

Orecchiette con Pesto di Cavolo Nero £17

Orecchiette Pasta, Black Kale Pesto and Parmesan Cheese (v)

Spaghetti con Granchio £20

Spaghetti Pasta with Fresh Cornish Crab, Caramelized Cherry Tomatoes (df)

Coscio di Coniglio in Umido £26

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

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, g}

Dessert

Torta di Pistacchi £7

Pistachio Cake with Medjool Date Sauce (gf, df, v)

Torta di Pere e Ricotta £7

Pear and Ricotta Cake with Cream (v)

Tiramisu £7

Tiramisu (v)

Tenerina di Cioccolato £7

Soft Chocolate Cake with Orange Sauce (gf,v)

Semifreddo al Torrone £7

Iced Nougat Parfait with Chocolate Sauce (v, gf)

Ananas Fresco con Menta £5

Fresh Pineapple with Mint (vg, gf, df)

Selezione di Formaggi Regionali Italiani £14

Selection of Italian Cheese (v)

Cantuccini di Prato con Vin Santo £10

Almonds Biscuits with Vin Santo (v)

gf= gluten free, df= dairy free, v= vegetarian, vg= vegan

Food allergies and intolerance: Please let us know your requirements before ordering