

Pentolina

Starter

Gamberoni Saltati £17

Pan Fried King Prawns, Fresh Peach Pure and Tarragon Leaves (df,gf)

Polpo e Patate £18

Slow Cooked Octopus, Potato and Parsley

“Tortelli” di Bresaola £16

Bresaola Filled with La Tur Cheese and Fresh Chives, Salad Leaves, Balsamic Vinegar, Shaved Parmesan

Pappa col Pomodoro £13

Traditional Tuscan Tomato, Fresh Basil and Bread Soup (vg,df)

Favourites

Prosciutto e Mozzarella £15

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 le Alici £19

Paccheri Pasta with Cetara's Anchovies fillets, Toasted Breadcrumb, Parsley and Lemon Zest (df)

Tagliatelle con Ragu di Vitello £19

Tagliatelle Pasta with Veal Ragout

Lasagne di Zucchine e Ricotta £17

Sautéed Courgette, Fresh Basil, Ricotta and Parmesan Cheese Lasagna

Costoletta di Maiale alle Erbe £25

Mixed Herbs Roasted Pork Chop and Belgian Endive with Figs Chutney (gf)

Favourites

Spaghetti con Granchio £20

Spaghetti Pasta with Fresh Crab, Caramelized Cherry Tomatoes and chilli (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