

## **Pranzo Domenicale**

### **Starters**

#### ***"Risorzo" - Orzo perlato con funghi porcini***

*Pearl barley thick soup with porcini mushrooms, butter and parmesan £8*

#### ***Caprino con peperoni arrosto***

*Baked goat's cheese and parmesan with roasted peppers £8*

#### ***Affettato con Pinsa romana***

*Charcuteries accompanied by hand stretched Pinsa Romana flatbread with extra virgin olive oil and rosemary £8*

### **Mains**

#### ***Tagliatelle al ragù marchigiano \****

*Hand-cut tagliatelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, accompanied by a slow-cooked beef and chicken ragoût (tradition of the Marche region) £16*

#### ***Tagliatelle al ragù del cortile \****

*Hand-cut tagliatelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, accompanied by "Courtyard" duck, rabbit and chicken ragoût made from a mix of traditional smallholders' animals £17*

#### ***Saltimbocca***

*Veal Saltimbocca with sage, Parma ham and mozzarella di bufala accompanied by mixed leaf salad with the house dressing £22*

#### ***Tagliatelle Alla Norma \****

*Hand-cut tagliatelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, with traditional Sicilian aubergine, tomatoes, basil, ricotta salata and a pinch of parmesan sauce £16*

#### ***Tagliatelle alla Genovese \****

*Hand-cut tagliatelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, with slow-cooked Neapolitan "Genovese" ragoût of pulled Hereford beef bavette, braised onions, bay leaves and white wine, with parmesan £16*

#### ***Linguine con ventresca di tonno***

*Linguine with responsibly-sourced Ventresca tuna, Datterini vine tomatoes, garlic, parsley, and extra-virgin Greek olive oil £15*

#### ***Linguine all'Amatriciana***

*Linguine with Guanciale (pork cheek), datterini tomatoes and pecorino cheese £15*

#### ***Linguine al Pomodoro e basilico***

*Linguine with tomatoes and basil £12*

### **Dessert**

#### ***Vin Santo con Cantucci***

*Sweetened dessert wine made from straw-dried white grapes, aged in an oak barrel, accompanied by rustic twice-baked almond biscotti £5*

#### ***Torta del giorno***

*Home-made cake with double cream ice cream (please ask) £7*

#### ***Affogato***

*Double cream ice cream with a shot of espresso or digestif of your choice £4.50*

*\* Parmesan added*