

STARTERS

Crostone con Mortadella, Stracciatella e granella di pistacchio - £12.00

Two toasted buckwheat starter sourdough crostini with Mortadella from Mantova with spun and Stracciatella cheese from Puglia, topped by a granella of pistachio nuts

Pane, olive e olio d'oliva extra vergine - £5.50

Buckwheat-starter sourdough bread with Sicilian Nocellara olives and Cretan extra virgin olive oil

Zuppa di ceci £9.50

Braised chick pea stew, accompanied by toasted garlic and olive oil buckwheat sourdough crostini

Insalata di radicchio, finocchio, pompelmo e noci tostate £10.50

Purple radicchio, pink grapefruit and fennel salad topped with a grapefruit and extra virgin olive oil dressing, topped with toasted walnuts

Molinata £9.50

Puglian broad bean and spinach dip (vegan) accompanied by buckwheat-starter sourdough bread

Insalata di carciofini con scaglie di Grana Padano con rucola e citronette £11.50

Roasted artichoke salad with shaved Grana Padano cheese and wild rocket in a lemon and extra virgin olive oil citronette

Pane Rustico £2.50

Freshly baked rustic bread with buckwheat sourdough starter

PRIMI

Pappardelle al ragù marchigiano £19.00

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

Mezzi Rigatoni alla puttanesca £18.50

Short rigatoni with a Neapolitan sauce of tomatoes, olives, capers, anchovies, garlic, chilli, extra virgin olive oil and salt.

Orecchiette ai tre formaggi £19.00

*Orecchiette "little ear" pasta with 50-day aged Gorgonzola Dolce DOP, smear-ripened Taleggio DOP and 24-month aged Grana Padano DOP **

Linguine al granchio con pomodorini e prezzemolo £23.00

Linguine with white Devon crab meat, fried Datterini tomatoes, garlic and parsley (may contain traces of shell)

Tagliatella con crema di zucca e salsiccia £18.50

*Hand-cut Tagliatelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, with a pumpkin velouté, Italian 100% pork sausages and sage **

Pappardelle ai funghi porcini con zafferano £18.00

*Hand-cut Pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, with wild porcini mushrooms, butter and saffron threads **

Pappardelle al Cervo £19.00

*Hand-cut pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour, with a hand-chopped wild British venison butter, red wine and bay leaf ragù (without tomato) **

** Parmesan added*

SECONDI

Bistecca di entrecote ai ferri con patate al forno, rosmarino e sale Maldon £24.00

Grilled premium grass-fed rib-eye steak with rosemary and Maldon salt, accompanied by a roast potatoes

Branzino al Cartoccio £20.50

Parchment-wrapped seabass fillets with olives, capers, garlic, fresh chilli peppers and tomatoes with a mixed leaf salad

Braciola di vitello al rosmarino e citronette con patate al forno £22.00

Grilled veal T-bone cutlet with a battuto of fresh herbs, accompanied by olive oil roast potatoes

CONTORNI

Mesticanza di stagione - £4.00

Mixed leaf salad with the house dressing

Patate al forno - £4.00

Special Ida roast potatoes with olive oil, garlic and rosemary

Verdure al forno - £4.50

Roasted root vegetables with garlic and extra virgin olive oil

Please let us know if you have any allergies or intolerances.

While there will be no “hidden” ingredient in your food, ours is a small kitchen and there is a risk of cross-contamination.

DESSERTS

Torta della Nonna - £8.50

Tuscan "Grandmother's Cake" filled with delicate egg crema pasticciera and topped with toasted pine nuts

Tiramisu - £7.00

Mascarpone and coffee dessert dusted with cocoa

Affogato - £6.00

Vanilla ice-cream with a shot of espresso

Affogato al liquore - £8.00

Vanilla ice-cream with a shot of Italian digestif of your choice

Panna Cotta al Cioccolato bianco con frutti di bosco £8.00

White chocolate Panna Cotta with forest fruits

Torta Caprese Vegana con gelato £7.50

Vegan bitter chocolate and almond cake with vegan ice cream

Vin Santo con Cantucci - £5.00

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