

### **Pranzo Domenicale:**

**3 courses and a glass of home made sour cherry and saffron cordial and  
Prosecco Spritz £40**

#### **Starters**

##### **Molinata**

*Puglian broad bean and spinach dip accompanied by buckwheat-starter sourdough bread £8*

##### **Burrata con zucca gialla al forno**

*Burrata mozzarella with roasted butternut squash £9*

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

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

##### **Lenticchie**

*Lucky New Year's lentils with carrots, celery, and onions, in a tomato Sugo, accompanied by crusty sourdough bread. £8*

#### **Mains**

##### **Branzino in Cartoccio**

*Parchment-wrapped seabass fillets with olives, capers and tomatoes with a mixed leaf salad £18*

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

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

##### **Tagliatelle ai funghi porcini**

*Hand-cut tagliatelle made with Burford Brown free range eggs, accompanied by porcini mushrooms and a splash of cherry tomato sauce £16*

##### **Spaghetti al Nero di Seppia**

*Spaghetti with Cuttlefish and black ink ragù £16*

##### **Spaghetti all' Amatriciana**

*Spaghetti with Guanciale (pork cheek), datterini tomatoes and pecorino cheese £14*

##### **Spaghetti al Pomodoro e basilico**

*Spaghetti 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 alle prugne e mandorle**

*Home-made almond and plum cake with double cream ice cream £7*

##### **Affogato**

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