

STARTERS

Crostone con taleggio, uva, timo e miele - £12.50

Two toasted buckwheat starter sourdough crostoni with melted taleggio cheese, thyme-roasted grapes, drizzled with honey

Pane, olive e olio d'oliva extra vergine - £6.50

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

Crema di cannellini e porro £10.50

Warm cannellini bean and leek dip accompanied by toasted garlic and olive oil buckwheat sourdough crostini

Insalata di radicchio, finocchio, pompelmo e noci tostate £11.50

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

Molinata £10.00

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

Bresaola Punta d'anca IGP con scaglie di Grana Padano con rucola e citronette £12.50

Cured beef Bresaola IGP from Lombardia with shaved Grana Padano cheese and wild rocket in a lemon and extra virgin olive oil citronette

Pane Rustico £3.50

Freshly baked rustic bread with buckwheat sourdough starter

PRIMI

Tagliatelle al ragù marchigiano £20.50

*Hand-cut tagliatelle 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)**

Strozzapreti con salciccia al finocchio, pomodoro £19.50

Strozzapreti "priest-strangler" pasta with tomato, Italian fennel pork sausage, saffron, onion, basil and pecorino romano

Orecchiette con crema di cavolfiore, taleggio e parmigiano £18.50

*Orecchiette "little ear" pasta with a velouté of braised cauliflower, taleggio cheese and parmesan **

Tagliatelle con pachino e gamberi £23.50

Tagliatelle with wild shrimps, cherry tomatoes, white wine, lemon zest, parsley and garlic

Pappardelle con crema di funghi, pinoli e scamorza affumicata £20.00

Hand-cut pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour; with a wild mushrooms, smoked scamorza cheese and pine nuts

Pappardelle con ragù bianco di vitello £20.00

*Hand-cut Pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour; with a white veal and butter ragù **

Linguine con burro, alici, parmigiano e origano £19.00

*Linguine with butter, parmesan, anchovies and oregano **

** Parmesan added*

SECONDI

Bistecca di entrecote ai ferri con patate al forno, rosmarino e sale Maldon £28.00

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

Branzino al Cartoccio £25.00

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 £26.00

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.
Our is a small kitchen and there is a risk of cross-contamination.*

DESSERT

Cheesecake alla Nutella - £9.00

Whipped Nutella and mascarpone cheesecake with a buttery biscuit base

Tiramisu - £7.00

Mascarpone and coffee dessert dusted with cocoa biscuit base

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 con Frutti di Bosco - £8.00

White chocolate panna cotta with a forest fruit coulis

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

Cestino di Frutta - £8.00

Butter pastry custard tart topped with fresh fruit