

## STARTERS

### ***Crostone di Stracchino e Prosciutto £9.50***

*Toasted buckwheat starter sourdough baked crostone with young Stracchino curd cheese and Prosciutto*

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

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

### ***Burrata con melanzane al forno £11.00***

*Puglian, cream-filled Burrata accompanied by roasted aubergines*

### ***Caprino con Cavolo Nero e Miele £10.50***

*Baked goat's cheese in a Parmesan crust, accompanied by pan fried Cavolo Nero and a drizzle of honey*

### ***Molinata £8.00***

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

### ***Fagioli all'Uccelletto £7.50***

*Slow-cooked Cannellini bean stew with onions, tomato and sage, accompanied by a toasted buckwheat starter sourdough baked crostone with extra virgin olive oil*

### ***Pane Rustico £2.50***

*Freshly baked rustic bread with buckwheat sourdough starter*

## PRIMI

### ***Pappardelle al ragù marchigiano £18.00***

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

### ***Tagliatella con pesce spada, capperi, olive e pomodorini £22.00***

*Hand-cut tagliatelle made with Burford Brown free range eggs with fresh swordfish, olives, capers, Datterini tomatoes and parsley*

### ***Tagliatella al ragu di vitello in bianco £19.50***

*Hand-cut pappardelle made with Burford Brown free range eggs, accompanied by a hand-cut veal, butter and white-wine ragoût\**

### ***Orecchiette alla Campidanese £18.50***

*Puglian "little ear" pasta with Italian pork sausage, tomatoes, onion, saffron, basil and Parmesan*

### ***Mezze maniche all'Amatriciana £18.50***

*Mezze maniche pasta with a classic Roman sauce of tomatoes, pork cheek guanciale and Pecorino sheep's cheese*

***Tagliatella con zucca e Taleggio £18.00***

*Hand-cut tagliatelle made with Burford Brown free range eggs with a velouté of pumpkin, sage and onions with Taleggio cheese\**

***Spaghettoni quadrato con zucchini, basilico e Scamorza affumicata £17.50***

*Spaghettoni quadrati with courgettes, basil, tomatoes and smoked Scarmorza cheese\**

*\* Parmesan added*

SECONDI

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

*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*

***Tonno alla griglia con fagiolini £22.00***

*Grilled tuna steak accompanied by green beans dressed with olive oil and shallots*

***Salsiccie con patate £19.00***

*Grilled Italian pork sausage with a herb "battuto" of thyme, rosemary and sage, accompanied by 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*

***Fagiolini con olio di olive e scalogno £5.00***

*Extra fine green beans with extra virgin olive oil and shallots*

*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.*