



*Food prepared in our restaurant may contain the following allergens: milk, eggs, wheat, lupins, shellfish, fish, peanuts, and tree nuts. While there are no “hidden” ingredients in our food, our kitchen is small, and there is a risk of cross-contamination.*

*If you have a food allergy or intolerance, please notify the person taking your order. Thank you.*

### STARTERS

#### ***Antipasto della casa - £16.00***

*An Italian antipasto board consisting of charcuteries; crostini with Neapolitan turnip tops and spicy Calabrian n’duja sausage; grilled vegetables with olive oil and garlic; and our own Sicilian black olives marinated in chilli, garlic and parsley*

#### ***Molinata - £7.00***

*Puglian broad bean and spinach dip (vegan)*

***Insalata di carciofi, rughetta e scagli di Grana- £7.00***

*A delicate salad of chopped artichokes with rocket and shavings of Grana Padana cheese*

***Pane, olive e olio d'oliva extra vergine - £5.00***

*Bread, our own Sicilian black olives marinated in chilli, garlic and parsley  
olives and extra virgin olive oil*

***Burrata con pomodorini £9.00***

*Puglian, cream-filled Burrata accompanied by vine tomatoes and extra virgin olive oil*

***Caprino al forno con verdure grigliate £8.00***

*Baked Italian goats cheese and parmesan with grilled aubergines, courgettes and peppers*

**PRIMI**

***Tagliatelle al ragù marchigiano - £15.00***

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

***Tagliatelle al ragù d'agnello - £14.50***

*Hand-cut tagliatelle made with Burford Brown free range eggs, accompanied by a lamb "in  
bianco" sugo, made according to a recipe that predates the tomato's arrival in Italy*

***Gnocchi con gamberi e zucchine - £14.50***

*Home-made potato gnocchi with wild shrimps, and a velouté of garlic and olive oil pan-fried  
courgettes (Vegetarian available)*

***Spaghetti allo scarpariello - £12.50***

*A Sicilian dish of spaghetti with fresh tomatoes, chilli, oil, parsley, garlic, black pepper and  
pecorino cheese*

***Pappardelle con Funghi Porcini e Scamorza affumicata £15.00***

*Hand-cut Pappardelle made with Burford Brown free range eggs, accompanied by porcini  
mushrooms and beechwood-smoked Scamorza cheese*

***Linguine con granchio £15.50***

*Linguine with fresh white Devon crab-meat*

***Pappardelle al ragù di vitello £17.00***

*Hand-cut Pappardelle made with Burford Brown free range eggs, accompanied by a veal and  
butter ragù*

***Malloreddus con Salsiccia e zafferano - £15.00***

*Sardinian Malloreddus pasta with Italian sausage, saffron, basil, tomato and Pecorino Sardo*

## SECONDI

### ***Bistecca di entrecote ai ferri con rosmarino e sale Maldon e contorno - £19.50***

*Premium grass-fed rib-eye steak with rosemary and Maldon salt, accompanied by a side of choice*

### ***Branzino al Cartoccio - £17.50***

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

### ***Pesce Spada con insalata di pomodoro e cipolla di tropea - £17.50***

*Grilled swordfish steak with tomato and red onion salad*

### ***Costolette di agnello con patate - £16.50***

*Grilled Welsh lamb chops with fresh mint, accompanied by rosemary and olive oil 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, aglio e sale- £4.00***

*Green beans with garlic, oil and salt*



**Did you know our  
iconic plates are  
for sale?**

***Large dinner plate: £16.50***

***Large pasta bowl £16.50***

***Side plate: £10.50***

***Small bowl : £10.50***

## DESSERTS

### ***Torta alla frutta- £7.00***

*Home-made butter pastry tart filled with lemon zest-infused creme patissiere, and fresh forest fruits*

### ***Tiramisu - £7.00***

*Mascarpone and coffee dessert dusted with cocoa*

### ***Affogato- £7.00***

*Double cream ice-cream with a shot of espresso*

### ***Affogato al liquore- £8.50***

*Double cream ice-cream with a shot of Italian cream liqueur (chocolate and hazelnut or Sicilian pistachio or coffee and cream)*

### ***Torta ai cioccolato bianco con gelato e coulis di lamponi (vegana) - £7.00***

*Home-made vegan white chocolate cake accompanied by raspberry coulis and chocolate chip vegan ice cream*

### ***Panna Cotta alla Nutella con granella di nocciola £7.00***

*Home-made Nutella panna cotta with crunchy sugar and hazelnut granella*

### ***Cheesecake alla vaniglia 7.00***

*Home-made whipped vanilla and mascarpone cheesecake on a butter biscuit base*

### ***Fichi con noci £7.00***

*Greek figs cooked in red wine and honey with orange zest mascarpone, walnuts and almond Amaretti biscuits*

### ***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*

## DIGESTIVI

### ***Limoncello - £4.00***

***Southern Italian lemon digestivo***

### ***Amaretto di Saronno - £4.00***

***Almond digestivo***

### ***Grappa - £4.00***

***Northern Italian grape digestivo***

### ***Fernet Branca- £4.00***

***Northern Italian amaro containing 27 herbs and spices***

***Sambuca- £4.00***

***Liquer from the northern Roman port of Civitavecchia, containing star anise and herbs***

***Cynar- £4.00***

***Artichoke leaf amaro***

***Borghetti Espresso £4.00***

***Dark roast coffee liqueur***

***Bottega Giandiuiia £4.00***

***Creamy chocolate and hazelnut liqueur***

***Bottega Crema di Pistacchi di Sicilia Liqueur £4.00***

***Creamy liqueur made with Sicilian pistachios***

***Liquore Crema al Tiramisù - Francescano Natura Assisi £4.00***

***Creamy tiramisù flavoured liqueur***

***Borsci San Marzano- £4.00***

***Rum-based amaro with roots, herbs and spices***

***Vecchia Romagna £4.00***

***Trebbiano grape brandy from Emilia Romagna***

***Ramazzotti £4.00***

***Bitter-sweet amaro with notes of berry, citrus and chocolate***

***Zucca Rabarbaro £4.00***

***Rhubarb and cardamom seed amaro***