

STARTERS

Crostone con mozzarella, alici e origano- £12.50

Don't Tell Dad small batch toasted sourdough with melted buffalo mozzarella, oregano and anchovies

Pane, olive e olio d'oliva extra vergine - £7.50

Don't Tell Dad small batch sourdough with Sicilian Nocellara olives and Cretan extra virgin olive oil

Burrata con melanzane a funghetto con olio al basilico £13.50

Puglian cream-filled Burrata with fried aubergines and basil oil

Insalata di finocchio, aranci e olive taggiasche £11.50

Orange and fennel salad topped with taggiasche olives

Molinata £11.50

Puglian broad bean and spinach dip (vegan) accompanied by Don't Tell Dad small batch sourdough

Bresaola Punta d'anca IGP con scaglie di Grana Padano con rucola e citronette £14.50

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 £4.50

Don't Tell Dad small batch sourdough bread

PRIMI

Tagliatelle al ragù marchigiano £22.50

*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 ragù (tradition of the Marche region)**

Pappardelle al ragù di anatra £23.50

*Hand-cut pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour; with a buttery duck and orange zest ragù **

Strascinati con crema di piselli, menta fresca e Parmigiano Reggiano £19.50

*Puglian semolina pasta with a velouté of petits pois, fresh mint and parmesan **

Tagliatelle con crema di Gorgonzola e pere £22.50

*Tagliatelle with Gorgonzola Dolce DOP and sautéed Conference pears **

Pappardelle al Cinghiale £24.00

*Hand-cut pappardelle made with Burford Brown free range eggs and Shipton Mill organic heritage flour; with a wild boar and butter ragù **

Linguine alla Marinara £19.00

Bronze-cut Linguine with capers, olives, anchovies, parsley and vine tomatoes

** 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

Luganica al rosmarino e citronette con patate al forno £23.00

Grilled Classic Luganica Sausage 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 - £5.00

Special Ida roast potatoes with olive oil, garlic and rosemary

Broccoli con aglio, olio e peperoncino- £5.50

Pan-fried broccoli with extra virgin olive oil, garlic and chilli

*Please let us know if you have any allergies or intolerances.
Ours is a small kitchen and there is a risk of cross-contamination.*

DESSERT

Cheesecake al limone - £9.00

*Lemon 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 di Cioccolato e pere con Gelato - £7.50

Vegan bitter chocolate and pear 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*