

STARTERS

Crostone di Taleggio e Speck £9.50

Toasted buckwheat starter sourdough baked crostone with 9 month-aged smoked pork Speck from Friuli and mild Taleggio cheese from Bergamo

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 verdure in padella £11.00

Puglian, cream-filled Burrata accompanied by garlic and onion sautéed peppers, aubergines and courgettes

Caprino con Barbabietola £10.50

Baked goat's cheese in a Parmesan crust, accompanied by thinly-sliced beetroot dressed with extra virgin olive oil, salt and pepper

Molinata £8.00

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

Lenticchie con crostone di pane £7.50

Slow-cooked lentils with a toasted buckwheat starter sourdough and extra virgin olive oil crostone

Pane Rustico £2.50

Freshly baked rustic bread with buckwheat sourdough starter

PRIMI

Pappardelle al ragù marchigiano £19.00

*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)**

Paccheri con Moscardini e piselli in umido £20.00

Paccheri with baby octopus and peas in a tomato, garlic and red wine sauce

Orecchiette con crema di broccoli e briciole di taralli £18.50

*Orecchiette "little ear" pasta with creamed broccoli, topped with Parmesan and crunchy Taralli crumbs (vegan available)**

Tagliatelle con crema di Gorgonzola, noci e Radicchio £21.00

*Tagliatelle with Gorgonzola, cream, braised Radicchio and walnuts**

Tagliatelle con melanzane, ricotta salata, pomodoro e basilico £20.00

Tagliatelle with aubergines, salted ricotta, tomatoes and basil

Pappardelle al Ragù bianco £19.00

*Hand-cut Pappardelle with a hand-chopped beef, butter, white wine
and sage ragù (without tomato)**

Spaghettoni quadrato con salsa piccante £17.50

Wide "Spaghettoni" with a spicy tomato, garlic, olive oil, rosemary and chilli sauce

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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*

Braciola di maiale al rosmarino e citronette con patate al forno £22.00

*Outdoor-reared, freedom-food accredited thick-cut Oxfordshire pork cutlet with rosemary and
citronette, 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

Vignarola di fave, piselli, cipolla e spinaci £6.00

Pan-fried petits pois with young broad beans, onion and leaf spinach

DESSERTS

Tiramisu - £7.00

Mascarpone and coffee dessert dusted with cocoa

Affogato - £6.00

Vanilla ice-cream with a shot of espresso

Affogato al liquore - £8.00

*Vanilla ice-cream with a shot of Italian cream liqueur (chocolate and hazelnut or Sicilian pistachio
or coffee and cream or peach or raspberry cream or any other digestif from our menu)*

Panna Cotta alla Nutella £8.00

Double cream Panna Cotta with chocolate and hazelnut sauce

Panna Cotta al Cioccolato bianco con frutti di bosco £8.00

White chocolate Panna Cotta with forest fruits

Cheesecake al lime £8.00

Tangy mascarpone and lime cheesecake on a buttery biscuit base

Torta vegana al cocco con gelato £7.00

Vegan coconut cake with mango coulis, accompanied by 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