

STARTERS

Crostone con Gorgonzola e radicchio; e crostone con pomodorini, olio e origano £9.50

Two toasted buckwheat starter sourdough Crostoni with Gorgonzola Dolce and braised radicchio; and Datterini tomatoes with extra virgin olive oil and oregano

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 Speck £12.50

Puglian, cream-filled Burrata accompanied by air-dried smoked pork Speck from Friuli

Tomino con Barbabietola £11.50

Grilled Tomino cheese from Piemonte accompanied by thinly-sliced beetroot dressed with extra virgin olive oil, salt and pepper

Molinata £8.50

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

Insalata di carciofini con scaglie di Grana Padana con rucola e citronette £10.50

Artichoke salad with shaved Grana Padana cheese and wild rocket in a lemon and extra virgin olive oil citronette

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 £21.00

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

Orecchiette con salsiccia, funghi, piselli e panna £19.00

*Orecchiette "little ear" pasta with Italian pork sausage, champignon mushrooms, peas and cream **

Linguine al granchio con pomodorini e prezzemolo £23.00

Linguine with white Devon crab meat, fried Datterini tomatoes, garlic and parsley

Tagliatella con crema di peperoni, peperoni saltati in padella caprino e basilico £18.00

*Hand-cut Tagliatelle made with Burford Brown free range eggs, with a velouté of red and yellow peppers, goat's cheese and basil **

Tagliatelle con melanzane, ricotta salata, pomodoro e basilico £18.00

*Hand-cut Tagliatelle made with Burford Brown free range eggs, with aubergines, salted ricotta, tomatoes and basil **

Pappardelle al Ragù bianco £19.00

*Hand-cut pappardelle made with Burford Brown free range eggs, with a hand-chopped beef, butter, white wine and sage ragù (without tomato) **

** 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

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.

DESSERTS

Torta della Nonna - £8.50

Tuscan "Grandmother's Cake" filled with delicate egg crema pasticciera and topped with toasted pine nuts

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 digestif of your choice

Panna Cotta al Cioccolato bianco con frutti di bosco £8.00

White chocolate Panna Cotta with forest fruits

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