

## 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*

***Costolette di vitello alle erbe aromatiche con patate al forno £22.00***

*Grilled veal chops with aromatic herbs 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*

***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*