



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 aranci e finocchio - £7.00

A delicate, Sicilian salad of fennel, oranges and black olives

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 zucchini - £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 cinghiale £17.00

Hand-cut Pappardelle made with Burford Brown free range eggs, accompanied by a wild boar, butter and bayleaf 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 finocchio - £17.50

Grilled swordfish steak with fennel and orange 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

Spinaci con olio e limone - £4.00

Spinach with oil, lemon and Maldon 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 della Nonna - £7.00

Home-made butter pastry tart filled with lemon zest-infused creme patissiere, and toasted, sugared pine-nuts

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 al cioccolato con pere (vegana) - £7.00

Home-made vegan pear and chocolate cake with vegan ice cream

Panna Cotta al cioccolato bianco con fragole £7.00

Home-made white chocolate Panna Cotta with fresh strawberries

Cheesecake al limone£7.00

Home-made whipped Amalfi lemon 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