

Pranzo Domenicale:
3 courses and a glass of home made sour cherry, saffron, clementine and Prosecco Spritz £35

 **Starters** 

Molinata

Puglian broad bean and spinach dip £6

Mozzarella di Bufala con zucca e salvia

Bufala mozzarella with roasted butternut squash and sage £7

Affettato con Olive Nocellara

Charcuteries and Nocellara green olives £7

Caprino con peperoni arrosto

Baked goat's cheese and paemesan with roasted peppers £8

 **Mains** 

Branzino in Cartoccio

Parchment-wrapped seabass fillets with olives, capers and tomatoes with a mixed leaf salad £16

Pappardelle al ragù di cervo

Hand-cut pappardelle made with Burford Brown free range eggs, accompanied by venison ragoût and a splash of cerry tomato sauce and parmesan £14

Orecchiette con Broccoli

Apulian "Orecchiette" fresh pasta with fried broccoli and parmesan £13

Tagliatelle ai funghi porcini

Hand-cut tagliatelle made with Burford Brown free range eggs, accompanied by porcini maushrooms and a splash of cerry tomato sauce £14

Spaghetti al Pomodoro e basilico

Spaghetti with tomatoes and basil £12

 **Dessert** 

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 £5

Torta all'arancio

Home-made orange and almond cake with double cream ice cream £7

Affogato

Double cream ice cream with a shot of espresso £4.50