

STARTERS

Sourdough and olive oil.....	£4
Italian Salami.....	£9
Creamy polenta, Porcini mushrooms and black truffle.....	£10
Wild mushrooms and comté cheese croquettes.....	£9

PASTA

Pappardelle, confit Duck ragout and rosemary.....	£18
Caserecce with walnut and sundried tomato pesto.....	£17
Pappardelle with Abbruzzo black truffle.....	£22
Rigatoni, slow cooked Beef ragout and peccorino.....	£18

SIDES

Mixed leaf salad.....	£4
Grilled hispi cabbage.....	£5
Smoked potatoes.....	£5

MAINS




Roasted delicata pumpkin, Porcini mushrooms.....	£17
Duck breast, quince purée, preserved berries.....	£19
Grilled Seabass, Mediterranean sauce.....	£20

Steak alla Fiorentina with smoked potatoes and leaf salad (sharing for 2 or 3 people).....	£80
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DESSERT

Homemade Tiramisù.....	£8
Chocolate pudding, olive oil and amaretti bisquits.....	£8
Italian cheese selection.....	£12

NOTES

Please inform our staff of any allergy you may have.	  
A discretionary service charge of 12.5% will be added to your bill.	
We are able to accommodate vegan and vegetarian diets.	