## **STARTERS CHARCOAL CLAMS & MUSSELS** WOOD ROAST AUBERGINE & BURRATA HAND CARVED SAN DANIELE HAM WITH BREAD & TOMATO CRAB, AVOCADO & CARASAU BLACK ANGUS BEEF CARPACCIO, PICKLED VEGETABLES & PARMIGIANO CHEESE FRITTO MISTO WITH LEMON SOUP, RISOTTO & PASTA SPAGHETTI 'CACIO PEPE & GUANCIALE' GREEN 'MINESTRA' ZITONI, N'DUJA & AUBERGINE RICOTTA & HERBS TORTELLI WITH BUTTER & SAGE 'CAVATELLI'WITH SEAFOOD SAUCE WILD MUSHROOMS TAGLIOLINI WITH SUMMER 'TRUFFLE' RISOTTO WITH COURGETTE FLOWERS & MAZARA SHRIMPS MAIN COURSES **ROAST PRAWNS & PEPPERS** FISH STEW WITH SARDINIAN FREGOLA HERBS SALT CRUSTED WILD SEA BASS AUBERGINE PARMIGIANA (HALF/WHOLE) SICILIAN RABBIT WOOD OVEN SLOW ROASTED BLACK PIG BELLY WITH SPRING CARROTS SPIT ROAST LEG OF LAMB WITH CANNELLINI BEANS AGED BEEFTAGLIATA, MARROW BONES AND MASH **GRILL DEFINITIONS** I BURRATA-**LEMON & THYME POUSSIN** Cow mozzarella filled with fresh cream and AGED BEEF RIB-EYE mozzarella strips 2 CARASAU— **VEALT-BONE** Sardinian crispy flat bread 3 SAN DANIELE— Name of the village where the ham comes from ORGANIC SHETLAND ISLAND SALMON 4 FRITTO MISTO— **SWORDFISH** Deep fried vegetables & seafood SEA BREAM 5 MAZZARA SHRIMPS— Red shrimps from Mazara Del Vallo (Sicily region, Italy) 6 GUANCIALE— Cured Italian bacon 7 ZITONI— Tube shaped pasta 8 N'DUJA-Spicy spreadable salami from Spilinga (Calabria region, Italy) 9 CAVATELLI-Prices includes 17.5% VAT Eggs less handmade A discretionary service charge of 12.5% will be added to your bill short pasta

£7.00

£8.50

£12.50

£13.00

£13.50

£14.50

£6.50/£8.50

£7.00/£9.00

£8.00/£10.50

£ 9.75/£12.50

£12.00/£14.00

£15.00

£18.50

£20.00

£24.00

£13.00

£14.00

£14.50

£24.50

£12.50

£24.00

£25.50

£13.00

£14.50

£15.50

£5.00/£9.50

£6.75

## SIDES

£3.00
£3.00
£3.50
£4.00
£4.00
£4.50
£4.50

## SALADS

MIXED LEAF SALAD	£3.50/£6.50
TROPEA ONIONS & TOMATO SALAD	£4.00/£7.50
TWO ROCKET, PARMIGIANO & AGED BALSAMIC	£4.00/7.50
WHOLE WHEAT FRESELLA, TOMATO & MOZZARELLA	£9.75

## DEFINITIONS

10FREGOLA— Hard durum wheat Sardinian cous cous

II CAPONATA— Sicilian word to specified sweet & sour vegetables

12TROPEA— Name of the village in Calabria where these sweet red onions come from