

## **Nibbles**

**(Can only be ordered in conjunction with a menu)**

Bread and Sardinian Salsiccia	6.50
Bread and Cheese	6.50

*Two Courses: 29.80      Three Courses: 35.50      Four Courses: 39.80*

## **Starters**

Carasau Bread, Parma Ham (24mths), grilled pecorino cheese  
Parmigiana of fried aubergine. Baked with garlic and basil. Layered with parmesan cheese. Crispy pastry disc (V)  
Charcuterie board- Mortadella, Salsiccia, Salamino, Carasau Bread  
Burrata cheese, Calabrian caponata, 'nduja  
Bruschettina diversa- Carasau, Tomatoes and pesto, Sundried tomatoes and pumpkin seeds, aubergine caponata

## **Pasta (Starter/Main)**

Potato gnocchi. Fresh tomatoes. Basil  
Samphire pappardelle with prawns, queen scallops and 'nduja  
Handmade tagliatelle with English beef ragù  
Spinach and ricotta ravioli. Butter and sage (V)  
Spaghetti alla Bottarga (Sardinian caviar)

## **Main Courses**

Sirloin steak. French beans. Sweet potatoes  
Monkfish, spicy guazzetto. Celeriac. Samphire  
Sea bass fillet, white wine sauce. Crushed potatoes, garlic and parsley  
Duck breast. Cannellini beans. Broccoli  
Grilled liver, spinach, leeks, sweet and sour onions

## **Side dishes                      4.80**

Crushed potatoes, hand cut chips, mixed salad, rocket and Parmesan salad, peas, green beans, spinach

## **Cheeseboard                      9.50**

selection of three cheeses, Carasau bread, fruit, home-made jam

## **Desserts                              6.80**

Lemon Tart  
Wheat free chocolate cake  
Pear Frangipane  
Apple Tarte Tatin

## **One Scoop                      3.00                      Three Scoops                      7.80**

Please ask one of our Camerieri for our daily selection of gelati and sorbets

**A selection of additional dishes can be found on our blackboard**