

MENÙ FOR COLLECTION ONLY

Bread and Sardinian sausage	8.50
Bread and Cheese	8.50
Carasau Bread, Cream of Pecorino Cheese	8.50
Homemade Bread, Sicilian Extra Virgin olive oil & Balsamic Vinegar	4.50
Olives	3.50

Starters

Carasau Bread, Parma Ham (24mths), grilled pecorino cheese	13.90
Parmigiana of fried aubergine. Baked with garlic and basil. Crispy pastry disc (V)	9.80
Burrata cheese, Calabrian caponata, 'nduja	9.80
Charcuterie board- Carasau bread, Mixed Italian Charcuterie	13.80
Bruschettina diversa – Carasau, Tomatoes and pesto, Sun-dried tomatoes caponata	9.80

Pasta (Main)

Potato gnocchi. Pumpkin mash, and toasted almonds (V)	13.90
Samphire pappardelle with prawns and 'nduja	19.00
Handmade tagliatelle with English beef ragù	13.90
Spinach and ricotta ravioli, butter and sage (V)	13.90
Spaghetti alla Bottarga (Sardinian caviar)	19.80

Main Courses

Sirloin steak. French beans. Sweet potatoes	27.50
Monkfish, spicy guazzetto. Celeriac. Samphire	24.50
Sea bass fillet, white wine sauce. Crushed potatoes, garlic and parsley	24.50
Grilled Calf's liver, spinach, leeks, sweet and sour onions	25.50

Side dishes **4.80**

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

Cheeseboard **9.50**

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

Desserts **6.80**

Lemon Tart
Delizia al caffè
Wheat free chocolate cake
Pear Frangipane
Apple Tarte Tatin

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