



**2 COURSE 17.95 / 3 COURSE 22.95**

SERVED MON - THUR 12 - 5PM / FRI 11.30 - 4.30PM

## STARTERS

### Burrata e pesto **v**

Apulian burrata cheese served with Ligurian pesto, cherry tomato & "Carta di musica" bread

### Impepata di cozze

Scottish mussels guazzetto with wild garlic focaccia.

### Polpette

Beef, lamb & pork meatballs in a spicy tomato sauce.

### Minestra verde **v**

Spring vegetable & Ligurian pesto soup topped with a soft poached egg.

## MAINS

### Tagliolini belladonna

Fresh homemade egg pasta in a cherry tomato, caper and anchovy sauce.

### Girella ricotta & spinaci

Fresh spiral shape pasta oven baked stuffed with ricotta cheese, spinach & fine herbs served with Grana Padano fondue.

### Filletto di orata

Grilled seabream with salmoriglio sauce served with mashed potato.

### Porchetta e patate

Slow roasted crispy pork belly, served with roast potatoes.

### Pizza quattro formaggi

Thin crust Roman style pizza with Fiordilatte mozzarella, Grana Padano, Gorgonzola & Pecorino Romano cheeses, topped with walnuts and honey.

### Pizza piccante

Thin crust Roman style pizza with tomato sauce, Fiordilatte mozzarella, Spianata Calabrese salami, roasted peppers, Calabrian 'Nduja, and fresh chillies.

### Pizza margherita **v**

Thin crust Roman style pizza with tomato sauce, Fiordilatte mozzarella and EVOO.

## DESSERTS

### Crema al limone

Lemon cream with mixed berry coulis and crumble.

### Gelato variegato all' amarena

Soft serve Fiordilatte ice cream with Amarena cherries.

### Marsala tiramisù

Homemade Tiramisù with Marsala.



## CICCHETTI

**Bread selection **VG**** Homemade selection of sourdough bread and focaccia. **5.50**

**Olive di nocellara **VG GF**** Nocellara olives. **4.50**

**Arancini alla Ligure** Pesto risotto, seasonal greens and mozzarella arancini, with saffron mayo. **8.00**

**Frittatina di pasta** Deep fried breaded pasta and mortadella with crushed pistachios and a pistachio mayo. **9.00**

**Crocchetta di cavolfiore **V**** Cauliflower & cheese croquettes, with homemade chilli jam. **8.00**

**Pollo fritto alla Toscana** Our Italian style chicken thigh bites, tossed in a spicy honey 'nduja sauce. **8.50**

**Zucchini fritti **V**** Our signature thinly hand cut lightly floured and deep fried zucchini. **7.00**



## FOCACCIA

**Sea salt & rosemary **V VG**** **6.50**

**Wild garlic & extra virgin olive oil **V VG**** **6.50**

**Wild garlic and chilli oil **V VG**** **6.50**

**Tomato sauce and Taggiasche olives** **8.50**

**Wild garlic butter & Grana Padano cheese** **8.50**

**Apulian burrata cheese, rocket & Parma ham** **14.50**

**Broad bean, dill, guanciale & Pecorino cheese** **12.00**

**Stracchino cheese, pesto & cherry tomatoes** **15.50**



## CONTORNI

**Patatine fritte **VG**** Skin-on chips. **6.00**

**Puré di patate al burro **V GF**** Buttered mash. **5.00**

**Insalata mista **V GF**** Mixed leaf salad. **6.00**

**Verdure arrosto **V GF**** Roasted seasonal vegetables. **7.50**

**Spinaci ripassati **V GF**** Sautéed spinach with garlic and chilli. **7.50**

**V**=Vegetarian **VG**=Vegan **GF**=Gluten Free