

Aperitivo Della Casa

Aperol Spritz – Prosecco with Aperol £ 7.50

Antipasti

Zuppa del Giorno £6.50

Soup of the day

Tonno e fagioli con cipolle £7.95

Tuna & borlotti bean salad with onion

Zuppetta di cozze e vongole £8.50

Sautéed fresh mussels and clams with tomato, garlic and chilli

Bresaola, rucola, pomodorini e pecorino £9.50

Bresaola, rocket, baby tomatoes and pecorino cheese

Polipetti in umido con polenta £10.50

Baby octopus slow cooked tomato and chilli served with polenta

Carpaccio di manzo con rucola e parmigiano £13.25

Beef carpaccio served with rocket and parmesan

Scamorza affumicata ai ferri con insalata di rape gialle e rosse £8.25

Grilled smoked scamorza cheese served with beetroot salad

Calamari fritti con salsa tartara £9.75

Deep fried calamari with tartare sauce

Cocktail di gamberi in salsa rosa £8.95

Classic prawn cocktail

Insalata di cicoria, ricotta mustia, pinoli e melograno £8.50

Salad of chicory, smoked ricotta cheese, pine nuts & pomegranate

Burrata con crema di avocado, pomodoro fresco e basilico £10.25

Creamy buffalo mozzarella served with cream of avocado fresh tomato and basil

Pasta

Gnocchi di patate al pomodoro £10.50

Homemade potato gnocchi with tomato sauce

Tagliatelle ai funghi di Bosco £16.50

Homemade tagliatelle with seasonal wild mushrooms

Spaghetti ai frutti di mare £17.50

Spaghetti with seafood

Ravioli di Mamma Cleofa £14.50

Homemade ravioli filled with ricotta cheese, saffron and spinach in a tomato sauce

Tortellini di carne con crema e prosciutto £15.50

Homemade tortellini pasta filled with seasoned meat served with a cream and ham sauce

Spaghetti alla bottarga £16.50

Spaghetti with bottarga (dried fish roe)

Lasagna della casa £12.50

Homemade classic lasagne

Risotto del Giorno £15.75

Risotto of the day

Maltagliati al ragu di cacciagione £15.50

Large Homemade pasta ribbons with mixed game ragout

Gluten free pastas and pizzas are also available upon request

Pizze

Margherita – Tomato, mozzarella and basil £10.00

Robespierre – Plain pizza with beef carpaccio, rocket and parmesan £18.50

Campidanese – Tomato, mozzarella, artichoke, fresh Sardinian sausage and pecorino cheese £13.50

Frutti di mare – Tomato and mixed seafood £16.50

Lucifero – Tomato, Mozzarella and spicy pepperoni sausage £12.50

Maialona – Tomato, mozzarella, cooked ham, prosciutto, Sardinian sausage and speck £15.50

Pastore - Tomato, fresh pecorino, rocket and mushrooms £12.50

Gorgonzola e Speck – Tomato, mozzarella, gorgonzola and speck £13.75

Sarda – Tomato, mozzarella, Sardinian peppered ham and rocket £14.50

Vegetariana – Tomato, mozzarella and mixed grilled seasonal vegetables £12.50

Tonnara – Tomato, mozzarella, tuna and onions £13.50

Buffalina – Burrata (creamy buffalo mozzarella), cherry tomatoes and basil £14.75

Additional toppings £ 2.00 each *£ 3.00

Olives, mushrooms, prosciutto crudo*, prosciutto cotto, salami, carciofi

Acciughe, speck, salame piccante.

To Share

Selezione di affettati misti Italiani £12.00

Selection of Italian cured meats

Trio di pesce affumicato £12.50

Selection of smoked fish (tuna, swordfish, marlin)

Main courses

Spiedino di gamberi alla griglia con peperonata e patate £18.75

Chargrilled king prawns served with sautéed peppers and potatoes

Pesce del Giorno £17.50

Fish of the Day served vegetable and potatoes

Ossobuco con risotto alla Milanese £ 21.95

Brased knuckle of veal served with saffron risotto

Carne del Giorno £17.50

Meat of the Day served with vegetable and potatoes

Insalatona del Giorno £13.50

Large salad of the Day

Side Dishes

Patatine fritte – French fries £3.95

Zucchini fritti – Courgette fries £4.50

Insalate mista o verde – Mixed or green salad £4.00

Rucola parmigiano – Rocket and parmesan salad £5.25

Spinaci aglio, olio, peperoncino – Wilted spinach with garlic, olive oil and chilli £4.25

Carciofini croccanti – Deep fried baby artichoke £4.00

Bread basket and Sardinian fruttato olive oil £ 1.25 Gluten free carasau bread £2.00 per person

Digestivo Della Casa

Mirto – Chilled Sardinian mirto berry liquor £6.00

To the best of our knowledge none of our foods are genetically modified

Optional service charge 12.5% as been added