

## A La carte

Last order 10:30PM from A la carte menu

## Antipasti

<b>Carpaccio di Salmone</b> [F] [Mu] [S] [SD] [Pe] Salmon carpaccio	£14.00
<b>Olive nere taggiasche e verdi di Cerignola</b> [V] Mixed olives	£4.50
<b>Focaccia al rosmarino</b> [G]	£6.00
<b>Focaccia mozzarella</b> [G] [M]	£7.00
<b>Burratina d 'Andria con pomodori e pesto</b> [M] [N] [S] [V] Andria burrata with tomatoes and pesto	£15.00
<b>Prosciutto di Parma con panzerotti fritti al formaggio</b> [C] [F] [M] [Mo] Parma ham with deep fried cheese pastries	£15.00
<b>Capesante con purea di cavolfiore e bottarga</b> [F] [M] [Mo] Scallops served with a cauliflower purée and bottarga	£16.00
<b>Selezione di salumi toscani</b> [SD] Selection of fine tuscan cured meat	£14.00
<b>Insalata di polipo e patate</b> [Ce] [F] [Mo] [Mu] [SD] Warm octopus salad with new potato olives and celery	£16.00
<b>Frittura di calamari con salsa tartara</b> [C] [E] [F] [G] [M] [Mo] [Mu] [SD] Deep fried calamari with tartare sauce	£15.00
<b>Tartare di tonno pinna gialla, leggermente piccante</b> [F] [Mu] [SD] Yellow fin tuna tartare, slightly spicy <i>Available free from Mustard, and Sulphur Dioxide</i>	£16.00
<b>Carpaccio di manzo scozzese con salsa alla senape</b> [E] [M] [Mu] [SD] Scottish beef carpaccio with mustard dressing	£15.00
<b>Tartare di salmone e branzino</b> [F] Salmon and seabass tartare	£14.00
<b>Carciofi alla Romana</b> [Ce] [M] [SD] [V] Slow cooked artichoke Romana style	£14.00
<b>Parmigiana di melanzane</b> [E] [G] [M] [S] [V] Aubergine parmigiana	£14.00
<b>Mozzarella di bufala campana alla caprese</b> [M] [N] [P] Buffalo mozzarella served with basil, pesto, and baby plum tomato	£14.00

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**Asparagi al burro con tartufo nero** [M] [V] £20.00  
New season asparagus with black truffle

## Primi piatti

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Black truffle can be added to any dish at £12 per 5 grams.

**Spaghetti arrabiata** £13.00  
Spaghetti with tomato sauce, chilly and garlic

**Linguine con astice scozzese e pomodoro ciliegino** [Ce] [C] [E] [F] [G] [M] [Mo] [SD] £32.00  
Linguine with Scottish lobster and cherry tomato

**Ravioli di zucchine e ricotta** [Ce] [E] [G] [M] [S] [V] £18.00  
Homemade ravioli with courgette and ricotta

**Tagliatelle al ragu' di cinghiale** [Ce] [E] [G] [M] [SD] £17.00  
Tagliatelle with wild boar ragu'

**Tagliolini con crab del Dorset** [E] [F] [G] [M] [Mo] £22.00  
Homemade tagliolini with Dorset crab

**Pappardelle ai funghi di bosco** £24.00  
Homemade Pappardelle with wild mushrooms

**Spaghetti alle vongole** [Ce] [F] [G] [Mo] [SD] £22.00  
Spaghetti with clams

**Risotto agli scampi** [Ce] [C] [F] [G] [M] [S] [SD] £26.00  
Risotto with Langoustine

**Risotto agli asparagi** [V] £18.00  
Risotto with new seasonal asparagus

**Tagliatelle con ragu di vitello** £16.00  
Homemade tagliatelle with slow cooked veal ragu

**Calamarata ai frutti di mare** [Ce] [C] [F] [G] [M] [Mo] [SD] [Pe] £26.00  
Calamarata pasta with seafood  
*Available free from Milk, and Sulphur Dioxide*

**Tagliatelle al tartufo nero pregiato** [Ce] [E] [G] [M] [SD] [V] £30.00  
Tagliatelle with finest Italian black truffle

**Pici cacio e pepe** [G] [M] £13.00  
Homemade pasta with pecorino romano and black pepper

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# Pizza

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<b>Pizza Bocconcino</b> [G] [M] (Stracchino, mozzarella, fresh tomatoes, Parma ham)	<b>£18.00</b>
<b>Pizza quattro stagioni</b> [G] [M] (tomato sauce, mozzarella, ham, mushrooms, olives, artichoke)	<b>£14.00</b>
<b>Pizza ai funghi</b> [G] [M] [V] (tomato sauce, mozzarella, champignon mushrooms)	<b>£15.00</b>
<b>Pizza Margherita</b> [G] [M] (tomato sauce, mozzarella, sweet basil)	<b>£12.00</b>
<b>Pizza con prosciutto e funghi</b> [G] [M] (tomato sauce, mozzarella, ham, champignon mushrooms)	<b>£17.00</b>
<b>Pizza Parma</b> [G] [M] (tomato sauce, mozzarella, Parma ham)	<b>£17.00</b>
<b>Pizza Vegetariana</b> [G] [M] [V] (tomato sauce, mozzarella, aubergine, courgette, red peppers)	<b>£16.00</b>
<b>Pizza con i funghi porcini</b> [G] [M] [V] (tomato sauce, mozzarella, porcini mushrooms)	<b>£17.00</b>
<b>Pizza ai quattro formaggi</b> [G] [M] [V] (tomato sauce, mozzarella, stracchino, pecorino, scamorza)	<b>£16.00</b>
<b>Pizza con salsiccia sarda e friarielli</b> [G] [M] [SD] (Sardinian sausage, mozzarella, Napolitan broccoli)	<b>£18.00</b>
<b>Pizza Diavola</b> [G] [M] tomato sauce, mozzarella, spicy salami)	<b>£18.00</b>
<b>Pizza Valtellina</b> [G] [M] (tomato sauce, mozzarella, bresaola, rucola, parmesan shavings)	<b>£16.00</b>
<b>Pizza Bufalina</b> [G] [M] [V] (tomato sauce, buffalo mozzarella, sweet basil)	<b>£15.00</b>
<b>Pizza Tonno e cipolla</b> [F] [G] [M] (tomato sauce, mozzarella, tuna, onion)	<b>£14.00</b>
<b>Pizza con il tartufo</b> [G] [M] [V] (mozzarella, black truffle shaving, truffle oil)	<b>£30.00</b>
<b>Pizza Napoletana</b> (tomato sauce, mozzarella, anchovies, capers)	<b>£14.00</b>

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# Insalate

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<b>Insalata di lattuga romana con gamberi e salsa alle acciughe</b>	<b>£16.00</b>
Caesar salad with Tiger prawns	
<b>Insalata di rucola e gamberi</b> [C] [M] [Mu] [N] [SD] [Pe]	<b>£16.00</b>
Rocket and tiger prawn salad <i>Available free from Milk, Nuts, and Sulphur Dioxide</i>	
<b>Insalata di lattuga romana con pollo e salsa alle acciughe</b> [C] [E] [F] [G] [M] [Mu] [S] [SD]	<b>£15.00</b>
Caesar salad with Chicken <i>Available free from Crustaceans</i>	
<b>Insalata di carciofi romani con rucola e scaglie di Parmigiano Reggiano</b> [M] [Mu] [V]	<b>£16.00</b>
Artichoke salad with rocket and Parmesan shavings <i>Available free from Milk</i>	
<b>Insalata di granchio del Dorset con avocado e pomodoro</b> [C] [E] [F] [M] [Mo] [Mu] [SD]	<b>£19.00</b>
Dorset crab salad with avocado tomato	
<b>Insalata Nizzarda</b> [E] [F] [Mu] [S] [SD] [Pe]	<b>£14.00</b>
Nicoise salad	
<b>Insalata di spinach, avocado e petto di anatra</b> [E] [G] [M] [Mu] [S]	<b>£16.00</b>
Baby spinach, avocado and smoked duck salad	
<b>Insalata di crescione, rape rosse, fichi, melograno e caprino</b> [M] [Mu] [SD] [V]	<b>£16.00</b>
Watercress, beetroot, figs, pomegranate and goat cheese salad <i>Available free from Milk</i>	
<b>Insalata di mare caldo</b> [Ce] [C] [F] [Mo] [Mu] [S] [SD]	<b>£18.00</b>
Warm seafood salad	

# Zuppe

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<b>Minestrone di verdure di stagione con pesto</b> [Ce] [M] [N] [V]	<b>£8.00</b>
Mixed vegetable soup with pesto	
<b>Zuppa del giorno</b>	
Soup of the day	

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## Secondi di carne

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<b>Arista di agnello con purea di patate e carciofi</b> [Ce] [E] [G] [M] [S] [SD]	<b>£28.00</b>
Rack of lamb with mash potato and artichoke <i>Available free from Eggs, Gluten, Milk, Soybeans, and Sulphur Dioxide</i>	
<b>Polletto arrosto con peperoncini friggiteLLi</b> [F] [G] [S] [SD]	<b>£20.00</b>
Roasted corn-fed chicken with patron pepper <i>Available free from Fish, Gluten, and Sulphur Dioxide</i>	
<b>Tagliata di manzo</b> [M] [SD]	<b>£27.00</b>
Picanha beef tagliata served with wild rocket, shaved parmesan and balsamic vinegar <i>Available free from Milk, and Sulphur Dioxide</i>	
<b>Cotoletta di vitello alla Milanese</b> [C] [E] [F] [G] [M] [Mo] [S]	<b>£29.00</b>
Veal milanese	
<b>Filetto di manzo scozzese</b> [M] [Mu]	<b>£39.00</b>
Scottish beef fillet with roast tomato, mushrooms and chips	
<b>Schottish Rib-eye</b>	<b>£33.00</b>
with tomato and mushrooms	

## Secondi di pesce

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<b>Selection of finest wild fish of our display</b> [F] [SD]	
<b>Filetto di tonno con peperoni dolci e olive Taggiasche</b> [F]	<b>£26.00</b>
Tuna fillet with sweet peppers and black olives	
<b>Sogliola alla Mugnaia</b> [F] [G] [M]	<b>£30.00</b>
Pan-fried Lemon sole	
<b>Polipo grigliato con broccolo Romanesco</b> [F] [Mo]	<b>£28.00</b>
Grilled octopus with Romanesque broccoli	
<b>Filetto di branzino in crosta di patate</b> [Ce] [F] [M] [Mo] [SD]	<b>£22.00</b>
Seabass fillet with potato, olives and tomato <i>Available free from Milk, and Sulphur Dioxide</i>	
<b>Frittura mista di pesce</b> [C] [E] [F] [G] [M] [Mo] [S]	
Selection of deep fried fish	

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# Contorni

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<b>Insalata di rucola selvatica con Parmigiano Reggiano e aceto balsamico di Modena</b> [M] [Mu] [SD] Wild rocket salad with parmesan shaving and balsamic vinegar	<b>£7.00</b>
<b>Insalata di pomodori e cipolla di Tropea</b> [V] Tomatoes and tropea onion salad	<b>£9.00</b>
<b>Spinaci</b> [M] [V] Spinach	<b>£7.00</b>
<b>Patate fritte</b> [C] [F] [G] [M] [Mo] [V] Chips	<b>£6.00</b>
<b>Broccoli</b> [V]	<b>£6.00</b>
<b>Fagiolini</b> [M] [V] French beans	<b>£6.00</b>
<b>Insalata mista</b> [Mu] [SD] [Ve] [V] Mixed salad	<b>£6.00</b>

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# Desserts

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<b>“Pizza Dolce”</b> [G] [M] ( restaurant speciality)	<b>£16.00</b>
<b>Tiramisu’</b> [E] [F] [M] [SD]	<b>£7.00</b>
<b>Delizia al limone</b> [E] [G] [M] [SD] Lemon delice	<b>£8.00</b>
<b>Bigne alla crema con salsa al cioccolato</b> [E] [G] [M] Profiteroles with Chantilly cream and hot chocolate sauce	<b>£7.00</b>
<b>Cheesecake con composta di frutto della passione</b> [E] [G] [M] New York style cheesecake with passion fruit compote	<b>£8.00</b>
<b>Fondente al cioccolato con gelato alla vaniglia</b> [E] [M] [N] Chocolate fondant with vanilla ice cream	<b>£9.00</b>
<b>Semifreddo alla nocciola</b> [E] [G] [M] [N] Hazelnut semi-freddo <i>Available free from Gluten</i>	<b>£8.00</b>
<b>Millefoglie con crema chantilly, lamponi e cioccolato</b> [E] [F] [G] [M] Sweet pastry with chantilly cream, raspberry and chocolate	<b>£8.00</b>
<b>Crostata ai frutti di brosko</b> [E] [G] [M] Wild berries tart	<b>£8.00</b>
<b>Selezione di gelati e sorbetti</b> [E] [G] [M] [N] Selection of ice cream and sorbet	<b>£7.00</b>
<b>Italian cheese board</b> [E] [G] [M] [Se] Selezione di formaggi <i>Available free from Eggs, and Gluten</i>	<b>£12.00</b>
<b>Selezione di dolcetti</b> [E] [F] [G] [M] [N] [P] Italian sweets selection	<b>£8.00</b>

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