

A La carte

Last order 10:30PM from A la carte menu

Antipasti

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

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

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

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Insalate

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

Zuppe

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

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Secondi di carne

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

Secondi di pesce

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

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Contorni

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

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Desserts

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

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