

## ANTIPASTI

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|--|---------------------------|
| PUREE DI FAVE E FOGLIE   |                           |
| Broad bean puree, cime di rape, asparagus chicory, roasted fennel                                  | <i>Puglia</i> V / * 12.50 |
| BURRATA D'ANDRIA   |                           |
| Apulian burrata, roasted artichoke, radicchio tardivo and baby capers, ogliarola organic olive oil | <i>Puglia</i> V / * 16.00 |
| SGOMBRO MARINATO   |                           |
| Citrus marinated mackerel, crunchy fennel and blood orange   | <i>Sicilia</i> * 14.50    |
| CARPACCIO DI MANZO   |                           |
| Seared organic beef carpaccio, toasted hazelnuts, 36 month-aged parmesan and winter leaves         | <i>Piemonte</i> * 15.50   |
| TONNO CONIGLIO   |                           |
| Rabbit slow-cooked and marinated with garlic and sage, chick pea and pickle salad                  | <i>Piemonte</i> * 15.00   |
| CALAMARI SCOTTATI  |                           |
| Seared squid, warm Castelluccio lentil salad and chilli dressing                                   | <i>Veneto</i> * 15.00     |

## PASTA E RISOTTO

|   |                                 |
|---|---------------------------------|
| RISOTTO CON CAPESANTE E CIME DI RAPE  |                                 |
| Risotto with seared scallops and cime di rape                               | <i>Veneto</i> * 22.50 /26.50    |
| CASUNZIEI ALL'AMPEZZANA   |                                 |
| Ravioli filled with beetroot and ricotta, butter and poppyseed sauce        | <i>Veneto</i> V 14.50 / 18.50   |
| PIZZOCHERI DELLA VALTELLINA   |                                 |
| Buckwheat pasta ribbons with Swiss chard, potato, cabbage and bitto fonduta | <i>Lombardia</i> V 14.50 /18.50 |
| PAPPARDELLE AL RAGU' D'ANATRA   |                                 |
| Pappardelle with duck ragout simmered in red wine and herbs                 | <i>Toscana</i> 15.50 / 19.50    |
| SPAGHETTI CON GRANCHIO  |                                 |
| Spaghetti with fresh crab, tomato, garlic, chilli and rocket                | <i>Campania</i> 16.50 / 20.50   |

## SECONDI PIATTI

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|--|------------------------|
| MERLUZZO CON PATATE E COZZE  |                        |
| Lightly salted fillet of roasted cod, potato, courgette, mussels and saffron | <i>Puglia</i> * 24.00  |
| ROMBO CON FINOCCHIO E CARCIOFI   |                        |
| Roast brill, fennel puree, roasted fennel and artichoke, olive salsa         | <i>Marche</i> * 29.00  |
| FARAONA CON PEARA'   |                        |
| Breast of guineafowl, slow-cooked leg, pan-fried radicchio, peara' sauce     | <i>Veneto</i> 26.00    |
| FEGATO DI VITELLO CON CIPOLLATA UMBRA  |                        |
| Calves liver, cipollata umbra and asparagus chicory                          | <i>Umbria</i> 24.00    |
| AGNELLO BIOLOGICO CON INFARINATA TOSCANA                                     |                        |
| Roast rack of organic lamb, slow-cooked shoulder, polenta with cavolo nero   | <i>Toscana</i> * 32.00 |

## CONTORNI

|  |      |
|--|------|
| VEGETABLES                             |      |
| Spinach / Sautéed potato / Green beans | 5.50 |
| Deep-fried courgette                   | 6.00 |
| Vegetable selection                    | 6.00 |
| SALADS                                 |      |
| Mixed, Green, Tomato                   | 5.00 |
| Rocket and parmesan                    | 6.00 |
| Olives                                 | 3.50 |
| STARTER SALAD                          | 8.50 |

V Vegetarian

\* Non gluten-containing ingredients

**Please advise us of any allergies**

12.5% optional service will be added to the bill