

ANTIPASTI

'NCAPRIATA

Broad bean puree, asparagus chicory and new season ogliarola olive oil *Puglia* V / * 13.00

BURRATA D'ANDRIA

Apulian burrata, with char-grilled artichokes, wild garlic, rocket and white endive *Puglia* V / * 16.00

CROSTONI DI SARDINE E PECORINO

Pan fried sardines on toast with pecorino, garlic and parsley, cime di rapa, spiced datterini tomato *Puglia* 13.00

CARPACCIO DI MANZO

Seared organic beef carpaccio, new season broad beans and pecorino Sardo *Veneto/Lazio* * 15.50

LINGUA DI BUE

Ox tongue, celery, carrot and spring onion salad, quails egg, tuna salsa verde *Lombardia* * 15.00

CALAMARI SCOTTATI

Seared squid, chick pea puree, giardiniera salad and chilli dressing *Campania* * 15.00

PASTA E RISOTTO

RISOTTO CON CARCIOFI E ANIMELLE

Risotto with artichokes and mint, lamb's sweetbread and pecorino fonduta *Lazio* * 17.50 /21.50

PANSOTI CON BORAGINE

Pansoti filled with borage, ricotta and parmesan, walnut sauce *Liguria* V 14.50 / 18.50

ORECCHIETTE CON CACIORICOTTA

Handmade orecchiette with cacioricotta, fiaschetto tomato and basil sauce *Puglia* V 14.50 /18.50

PAPPARDELLE AL RAGU' D'ANATRA

Pappardelle with duck ragout simmered in red wine and herbs *Toscana* 15.50 / 19.50

SPAGHETTI CON GRANCHIO

Spaghetti with fresh crab, tomato, garlic, chilli and rocket *Campania* 17.50 / 21.50

SECONDI PIATTI

MERLUZZO CON FRITEDDA

Fillet of lightly salted cod with Sicilian frittedda (broad beans, peas, spring onion and artichoke) *Sicilia* * 26.00

ROMBO CON GUAZZETTO DI VONGOLE

Roast brill, clam guazzetto, lemon and rocket risotto *Veneto* * 32.00

CONIGLIO IN TRE MODI CON BARBA DI FRATE

Rabbit 3 ways: roast saddle "in porchetta", leg polpetta, ragout stuffed raviolone, barba di frate *Marche* 25.00

PETTO D'ANATRA CON SALSA GHIOTTA

Roast breast of free range duck, Swiss chard with pine nuts and raisins, salsa ghiotta *Umbria* * 28.00

CONTROFILETTO DI MANZO CON SALSA PEPOSA

40 days dry-aged beef sirloin with black cabbage, salsa peposa, Controne beans all'uccelletto *Toscana* * 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

Head Chef: Massimo Tagliaferri

Manager: Cesare Papagna