

GATHERED FROM THE REGIONS



GAMBERI ROSSI IN SALSA

Grilled Sicilian red prawns, shaved fennel & saffron aioli (GF) **8**

FILETTO DI MANZO AL CARPACCIO

Seared beef fillet, roast chestnut puree, bone marrow fritti & rocket (N) **9**

POLENTA AL FUNGHI

Soft parmesan polenta, mixed marinated wild mushrooms, truffle oil (GF) **8**



"RIGATONI" CON LENTICCHIE

Tubes with braised castelluccio lentils, cotechino & salsa rossa **9**

SPAGHETTI ALLE VONGOLE

Spaghetti, fresh clams, 'nduja Calabrese, white wine & herbs **11**

"GNOCCHI" ALLA PARMIGIANA

Potato gnocchi, roast aubergine, pepper & tomato ragù (V) **10**

"CASARECCE" ALLE ERBE E SALSA DI NOCI

Short pasta twists, with fresh herb & nut salsa (V)(N) **10**



PORCHETTA AI SEMI DI FINOCCHIO

Fennel seed & garlic porchetta, rosemary roasties, cavolo nero & baked apple (GF) **15**

ORATA AL FORNO

Whole baked seabream, preserved lemon, parsley & garlic (GF) **17**

SEDANO AL FORNO

Thyme baked celeriac, lentil arancini, spinach & taleggio fonduta (V) **14**



ZEPPOLE NAPOLETANE

Italian ricotta doughnuts, apple compote, tea soaked raisins, salted caramel ice cream **7**

PANNA COTTA ALLE MANDORLE

Panna cotta, citrus curd, honeycomb & almond cantuccini (GF)(N) **7**

PRUGNE COTTE AL VINO E SAPORE DI VANIGLIA

Mulled wine baked plums, walnut & amaretti crumble, vanilla ice cream (N) **7**

TORTA "CAFFE' NERO"

Chocolate & espresso cake, amareno cherry mascarpone (GF) **7**



(VG)-VEGAN (V)-VEGETARIAN (GF)-GLUTEN FREE (N)-CONTAINS NUTS

