Da Condividere- To share

Bread and olive with a selectios of olive oil (Veg,Vg) 9.50, Tris bruschetta (tomatoes,, stracciatella and Parma ham, tomatoes and anchovies) 14
Chickpeas flour fritters with olive pate (Veg, Vg) 9,
Mixed appetizer board (cured meat, selection cheese, oil preserved vegetable, bruschetta, seasonal fruit) for Two 25, Pinsa(cloud-like pizza) with spicy italian salami and nduja 15.5

Per Cominciare- Starters

CACIOCAVALLO GRIGLIATO (VEG) **14.50**
GRILLED CACIOCAVALLO CHEESE, HOMEMADE FOCACCIA BREAD, SELECTION OF JAM

STRACCIATELLA PUGLIESE SU CARPACCIO DI POMODORI (VEG/GF) **16.50**
STRACCIATELLA, CARPACCIO OF TOMATO

POLPO GRIGLIATO , ZUCCA, CACIOCAVALLO **14**
GRILLED OCTOPUS, PUMPKIN CREAM, CACIOCAVALLO FONDUE

TARTARE DI FASSONA **15.50**
FASSONA BEEF TARTARE WITH CREAMY STRACCIATELLA AND TOMATO CONFIT

TARTARE DI TONNO (GF) **19**
TUNA TARTARE, TOMATO CONFIT, CAPERS, RED ONION, OREGANO

PACCHERI FRITTI (VEG) **11.50**
PACCHERI PASTA FILLED WITH AUBERGINE AND RICOTTA, THEN FRIED

PANCOTTO CON VERDURE (VEG, V) **10.90**
CREAMY BREAD, SAUTEED TURNIP TOP AND CHICORY AND CRISPY POTATOES

Mani in Pasta- Pasta

Fresh Pasta made in-house everyday
gluten free pasta available for an extra 2..50

ORECCHIETTE DI GRANO ARSO, CIME DI RAPA E ALICI **14**
BURNT WHEAT ORECCHIETTE, ANCHOVIES, TUNIP TOP (VEG AND V OPTION AVAIL)

TONNARELLI AI FRUTTI DI MARE **19.50**
FRESH TONNARELLI, MIX SEAFOD, DATTERINI TOMATOES, CHILLI, TOMATO SAUCE

TAGLIATELLE AL RAGU, D' ANATRA **18**
FRESH RIBBON PASTA IN A RICH DUCK RAGU'

RAVIOLI BIANCHI E NERI RIPIENI DI BACCALA' MANTECATO **25.50**
WHITE AND BLACK RAVIOLI FILLED WITH CREAMY WHIPPED COD
IN A SILKY CARAMELISED ONION CREAM

LASAGNA AI FUNGHI E SCAMORZA AFFUMICATA **16**
LAYERS OF FRESH PASTA SHEETS FILLED WITH MUSHROOMS,
SMOKED MOZZARELLA AND A BECHAMEL SAUCE

LINGUINE AL NERO DI SEPPIA, NDUJA, GAMBERI, STRACCIATELLA **16.50**
HOMEMADE BLACK LINGUINE, PRAWNS, NDUJA,STRACCIATELLA

PACCHERI, ZUCCA, SALSICCIA **17.50**
LARGE FRESH TUBE PASTA, SAUSAGE MEAT, PUMPKIN SAUCE

CARBONARA PUGLIESE CON CACIOCAVALLO **16**
CLASSIC CARBONARA WITH CRISPY GUANCIALE , EGGS, CACIOCAVALLO CHEESE,

Dalla Terra e dal Mare- Mains

GRIGLIATA DI PESCE -CALAMARO, ORATA, GAMBERI, COZZE **52.50**
VERDURE GRIGLIATE (FOR TWO)
GRILLED SEAFOOD-FRESH SQUID, SEABREAM , PRAWNS,
STUFFED MUSSLES AND GRILL VEGETABLE

TAGLIATA DI MANZO (GF) **27**
SIRLOIN STEAK WITH ROCKET SALAD AND GREMOLADA SAUCE
SERVED WITH ROAST POTATOES

FRITTO MISTO FOR TWO **26**
DEEP FRIED SQUID, PRAWNS, SERVED WITH HOMEMADE GARLIC MAYONNAISE

GUANCIA DI MANZO AL PRIMITIVO **30**
SLOWCOOKED OX CHEEK IN A RICH PRIMITIVO RED WINE SAUCE WITH A POTATO PUREE'

Per accompagnare- Sides

INSALATA MISTA (VEG, V, GF) **6**
BABY LEAF SALAD WITH RED ONIONS AND TOMATOES

PATATE AL FORNO (VEG,VG, , GF) **6**
ROAST POTATOES

VERDURE GRIGLIATE (VEG, VG, GF) **9.5**
GRILLED MEDITERRANEAN VEGETABLES

POMODORI E CIPOLLE, (VEG, GF) **8.5**
SALAD OF TOMATOES AND RED ONIONS

PINSA ALL'AGLIO E ROSMARINO **9**
LIGHT, OVAL SHAPE ITALIAN FLATBREAD, CRISP OUTSIDE AND SOFT INSIDE, TOPPED WITH EXTRA VIRGIN OLIVE OIL, GARLIC AND ROSEMARY

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

PLEASE INFORM OUR TEAM OF ANY DIETARY REQUIREMENTS OR ALLERGIES,
WE WILL DO OUR BEST TO ACCOMODATE

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL