

CICCHETI & STARTERS

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| Marinated Olives | £4 |
| Fish Croquettes With lime mayo | £6 |
| Beef Carpaccio Marinated roasted fillet with rocket, Parmigiano Reggiano shavings, capers, pickled red onion and Dijon mustard sauce | £16 |
| Polenta "Concia" With baked cheese and mushrooms | £10 |
| Italian Traditional Antipasto Misto Mixed cured meat and cheeses with seasonal vegetables | £22 |
| Bruschetta With fresh mozzarella, tomatoes and basil pesto | £12 |
| Minestrone Italian traditional homemade vegetable soup | £9 |

FOCACCERIA

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| Rosamaria Classic focaccia with extra virgin olive oil and rosemary | £6 |
| Three Cheeses Gorgonzola, mozzarella, Parmigiano Reggiano | £8 |
| Calabrese Tomato sauce spicy salame, Nduja and mozzarella | £10 |
| Lombarda Mozzarella, bresaola, rocket and Parmigiano Reggiano shaving | £12 |

ROSTICCERIA

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| Tagliata Roasted rib-eye with peppercorn sauce and roasted potatoes | £28 | to share £50 |
| Pollo Arrosto Free range whole roasted chicken and rosemary potatoes | £25 | £42 |
| Porchetta Slow cooked marinated loin pork with fine green beans and mash potatoes | £22 | £40 |

MAINS

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| Guancia Brasata 16-hour slow cooked British Angus beef cheek with mash potatoes and red wine reduction | £22 |
| Filetto di Orata Pan fried Mediterranean Gilt-head bream with Brussels sprouts and saffron reduction | £20 |
| Filetto di Salmone Pan fried salmon fillet with roasted gem lettuce and new potatoes | £20 |

PASTIFICIO

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| Linguine al Tartufo Handmade linguine with black winter truffle | £16 |
| Risotto al Barolo e Fonduta di Caprino Risotto with Barolo red wine reduction and goat cheese cream | £16 |
| Lasagna al Forno Classic home made baked lasagna with Bolognese sauce | £14 |
| Gnocchi Handmade potatoes gnocchi with broccoli sauce, chili and Pecorino | £13 |
| Pappardelle allo Scoglio Handmade pappardelle with Cornwall clams, mussels and Mediterranean prawns | £18 |
| Paccheri With Concasse tomatoes, mushrooms, Nduja, parsley and butter | £15 |

SALADS

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| Rocket, Parmigiano Reggiano & Balsamic Reduction | £9 |
| Caprese with Fresh Mozzarella, Tomatoes & Basil | £10 |
| Mix Garden Leaves, Smoked Salmon, Cherry Tomatoes | £11 |

SIDES

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| Roast Potatoes, Broccoli, Tomatoes Salad, New Potatoes & Parsley, Truffle Fries, Classic Fries | £6 |
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Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill.