CICCHETI & STARTERS

Marinated Olives	
Fish Croquettes With lime mayo	
Sarde in Saor Marinated sardine with onions, raisins and pinenuts	
Polenta "Concia" With baked cheese and mushrooms	
Italian Traditional Antipasto Misto Mixed cured meat and cheeses with seasonal vegetables	
Bruschetta With fresh mozzarella, tomatoes and basil pesto	
Minestrone	
FOCACCERIA	
Rosamaria Classic focaccia with extra virgin olive oil and rosemary	
Marinara	
With tomato souce, capers, olives and anchovies Calabrese	
Tomato souce spicy salame, Nduja and mozzarella Lombarda	
Mozzarella, bresaola, rocket and Parmigiano Reggiano shaving	
ROSTICCERIA TO SHARE	
Tagliata Roasted rib-eye with peppercorn sauce and roasted potatoes	
Pollo Arrosto Free range whole roasted chicken and rosemary potatoes	
MAINS	
Guancia Brasata Braised beef cheeks with mash potatoes	
Orata alla Mediterranea Sea bream fillet with tomatoes, capers and olives sauce	
Filetto di Salmone Pan fried salmon fillet with roasted gem lettuce and new potatoes	
PASTIFICIO	
Spaghetti alla Carbonara Fresh semola spaghetti with roasted guanciale, black pepper and creamy egg sauce	
Risotto alla Zucca & Castagne Classic creamy pumpkin and roasted chestnuts risotto	
Lasagna al Forno Classic home made baked lasagna with Bolognese souce	
Gnocchi Handmade potatoes gnocchi with broccoli souce, chilli and Pecorino	
Linguine alle Vongole Fresh semola linguine with Cornwall clams	
Paccheri	
With pan fried prawns, courgette, cherry tomatoes, bisque and fresh basil	
SALADS	
Rocket, Parmigiano Reggiano & Balsamic Reduction	
Fresh Mozzarella, Tomatoes & Basil	
Mix Garden Leaves, Smoked Salmon, Cherry Tomatoes	