



# MENU

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## SECONDI

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**SEA BASS 27.95**

Cherry Tomatoes, Basil & Garlic, served with Garlic Spinach

**MONK FISH 33.95**

Baked with Potatoes, Onions, Fontina Cheese, Pancetta and Tenderstem Broccoli

**TAGLIATA di MANZO 32.95**

Dry-Aged Sirloin Steak, Pink Seared, Rested and Sliced, Lemon, Garlic & Rosemary Butter, Rocket, Trio of Mushrooms, Parmesan

**POLLO, TARTUFO e FUNGHI 25.95**

Chicken Breast, Mushrooms & Truffle Sauce, Tenderstem Broccoli

**PORCHETTA al FORNO 25.95**

Roasted Spicy Pork Belly, Braised Cabbage & Cannellini Beans

**VITELLO alla MODENESE 27.95**

Breaded Veal Escalope, Topped with Tomato Sauce, Fiordilatte Mozzarella and Parma Ham, Served with Leaves Salad

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## PIZZA

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**MARGHERITA 12.95**

Fiordilatte Mozzarella, Tomato Sauce, Basil Oil

**SALSICCIA e FRIARELLI 17.95**

Fiordilatte Mozzarella, Tomato Sauce, Minced Sausages, Broccoli Rabe (Friarelli), Pecorino Sardo

**GARDEN HARVEST 17.80**

Fiordilatte Mozzarella, Tomato Sauce, Grilled Zucchini and Aubergine, Sun-Dry Tomatoes, Topped with Whole Buffalo Mozzarella, Basil Pesto

**HOLIDAY in CALABRIA 18.95**

Fiordilatte Mozzarella, Tomato Sauce, Sun-Dry Tomatoes, Red Onions, Nduja, Spicy Calabrese Salami, Topped with Stracciatella Cheese

**BIANCA 19.95**

Brie, Fiordilatte, Truffle Pesto, Sautéed Potatoes with Onions, Topped with Speck (Mountain Ham), and Whole Buffalo Mozzarella

**GAMBERONI 19.80**

Fiordilatte Mozzarella, Cherry Tomatoes, King Prawns, Grilled Zucchini, Roasted Garlic, Fresh Chilli, Parsley

**SFIZIOSA 17.80**

Fiordilatte Mozzarella, Tomato Sauce, Marinated Artichokes, Cotto Ham, Boiled Egg, Mushrooms, Rocket

**ROMAGNA BELLA 17.80**

Margherita Pizza Topped with Parma Ham, Rocket, Parmesan Shavings, Aged Balsamic, EVO Oil

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## CONTORNI

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Truffle Chunky Chips and Parmesan **6.95**

Chunky Chips | Sautéed Potatoes with Onions | Parmesan Potato Mash **4.95**

Tenderstem Broccoli with Chilli & Garlic | Garlic Spinach **5.95** | Tomato, Rocket & Parmesan Salad **7.95**

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## CICCHETTI Sharing x 2

<b>Aperitivo Green Olives</b>	<b>5.85</b>	<b>Zucchini Fritti</b> Garlic Mayonnaise	<b>8.50</b>
<b>Bread and Focaccia Basket</b> EVO Oil, Aged Balsamic	<b>7.50</b>	<b>Classic Bruschetta</b> Two Toasted Sourdough with Cherry Tomatoes, Oregano, Basil, Garlic, EVO Oil	<b>7.50</b>

## ANTIPASTI

<b>BUFFALO MOZZARELLA</b>	<b>11.95</b>	<b>CALAMARI e ZUCCHINI FRITTI</b>	<b>13.95</b>
Grilled Aubergine, Roasted Peppers, Sun-Dry Tomatoes, Genovese Pesto		Crispy Fried Squid & Zucchini, Lemon Wedge, Dressed Leaves Salad, Home-made Tartare Sauce	
<b>ARANCINE</b>	<b>10.95</b>	<b>FISH ANTIPASTO</b>	<b>17.95</b>
Mozzarella Filling, Arrabbiata Sauce		With Prawns, Cuttlefish, Octopus, Smoked Salmon, Cod Fritters, Marinated Anchovies, Apple & Celeriac Coleslaw	
<b>ARROSTICINI ABBRUZZESI</b>	<b>10.95</b>	<b>KING PRAWNS</b>	<b>15.95</b>
Prime Beef and Pork Collar Skewers with Spicy Aioli		Pan-Fried King Prawns with Chili, Garlic, Parsley & White Wine Sauce, Black Venus Risotto, Basil Pesto	
<b>MUSHROOMS TRIFOLATI</b>	<b>13.95</b>	<b>SCALLOPS alla GRIGLIA</b>	<b>19.95</b>
Oyster, Shitake & Chestnut Mushrooms, Sautéed with Garlic & Parsley, Boiled Egg, Pancetta, Truffle Oil		Asparagus, Nduja Sauce, Grilled Spicy Salami, Grilled Pecorino Cheese	
<b>TUNA CARPACCIO</b>	<b>15.95</b>		
Sashimi Grade Thinly sliced Tuna Loin, Lemon Dressing, Tonnato Sauce, Rocket, Crispy Jerusalem Artichokes			

## PASTA e RISOTTO

Gluten Free Pasta Available | 3 extra

<b>FETTUCCINE, POLLO e FUNGHI</b>	<b>16.95</b>	<b>LASAGNE VERDI</b>	<b>17.95</b>
Chicken, Trio of Mushrooms and Cream Sauce		Green Lasagne with Porcini and Pumpkins	
<b>FETTUCCINE ai RAGÙ</b>	<b>16.95</b>	<b>SCOGLIO</b>	<b>23.95</b>
Bolognese Style Beef Ragù		Black Fettuccine with Scallops, King Prawns, Calamari, Garlic, Basil, Chili & Cherry Tomatoes	
<b>PENNE ai CINGHIALE</b>	<b>18.95</b>	<b>RISOTTO ai FRUTTI di MARE</b>	<b>23.95</b>
Wild Boar and Porcini Ragù		Seafood Risotto with Chili, Parsley & Tomatoes	
<b>SPAGHETTI alle VONGOLE</b>	<b>17.95</b>	<b>RISOTTO CACIO e PEPE</b>	<b>17.95</b>
Classic Pasta with Clams, Garlic, Chili & White Wine		Pecorino Romano, Parmesan, Butter & Black Pepper	
<b>CRAB TROFIE PASTA</b>	<b>17.95</b>	<b>RISOTTO alla ZUCCA</b>	<b>18.95</b>
White Crab Meat, Garlic, Chili, Ginger & Tomato Sauce		Pumpkin Risotto with Chestnuts, Mascarpone, Crispy Sage, Flaked Almonds	
<b>TORTELLINI alla PANNA</b>	<b>17.95</b>	<b>RISOTTO alla CALABRESE</b>	<b>18.95</b>
Meat Filling Tortellini with Cream Sauce		Nduja, Spicy Sausages and Creamy Stracciatella Cheese	

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