

STARTERS

BURRATA D'ANDRIA WITH RED ONION JAM & HAZELNUT (V)	£9.50
CHARCOAL SCALLOPS WITH N'DUJA & SALSA VERDE (S)	£12.75
ROMANO PEPPER, BACCALÁ & ANCHOVIE SAUCE	£13.50
HAND PICKED CRAB & SPICY TOMATO 'PASSATA' (S)	£13.75
FRITTO MISTO (FISH SUBJECT TO MARKET SELECTION)	£14.75
OCTOPUS, CANNELLINI BEANS & RICOTTA 'MUSTIA'	£15.25
NORCIA HAND CARVED HAM WITH 'PANE CUNZATO'	£16.50
RAW TUNA WITH CHILLI & AVOCADO (S)	£16.50
VEAL FILLET CARPACCIO WITH PICKLED BLACK TRUFFLE & PECORINO DI MOLITERNO	£18.00

SOUP, RISOTTO & PASTA

CAVATELLI WITH HOMEMADE SAUSAGE & PURPLE SPROUTING (S)	£9.00/£13.00
SAGE & PUMPKIN TORTELLI WITH 'FAMIGLIA GOTTARDI' BALSAMIC VINEGAR (V)	£9.50/£13.50
WILD MUSHROOM FETTUCCINE WITH BLACK TRUFFLE (V)	£9.50/£14.75
STRACCI WITH VEAL & PISTACHIO RAGOUT	£9.75/£15.00
FIDELINI WITH FRESH CRAB (S)	£11.25/£17.25
CHICKEN RISTRETTO WITH MEZZELUNE	£12.50
MARSALA & DUCK LIVER RISOTTO	£18.00
SPAGHETTI CHITARRA WITH NATIVE LOBSTER & HERBS	£24.00

DEFINITIONS

- 1 BURRATA—
Cow mozzarella filled with fresh cream and mozzarella strips.
- 2 RICOTTA MUSTIA—
Semi-hard sheep ricotta from Sardinia.
- 3 PECORINO DI MOLITERNO—
A semi strong and piquant pecorino from Moliterno in the Basilicata region.
- 4 PANE CUNZATO—
Seasoned bread from Sicily.
- 5 N'DUJA—
Spicy spreadable salami from Spilinga in the Calabria region.
- 6 BACCALÁ—
Salted cod from Norway.
- 7 RISTRETTO—
Double boiled chicken broyh.
- 8 SPAGHETTI CHITARRA—
Fresh squared egg spaghetti.
- 9 FIDELINI—
A very thin spaghetti.
- 10 STRACCI—
Hand made irregular cut pasta.
- 11 CAVATELLI—
Small egg-less handmade pasta.
- 12 ACQUA PAZZA—
Souther Italian method of cooking.
- 13 N'CANTARATA—
Sauce made with honey, paprika & spices.
- 14 FREGOLA—
Sardinian hard durum wheat cous cous.
- 15 OVINSARDO—
Sardinian sheep cheese.
- 16 V—
Dishes suitable for vegetarian
- 17 S—
Spicy food.

MAIN COURSES

AUBERGINE PARMIGIANA (V)	£12.50
RABBIT SICILIANA	£18.75
SLOW ROASTED BLACK PIG BELLY WITH N'CANTARATA SAUCE	£19.75
SPIT ROAST LEG OF LAMB WITH CANNELLINI BEANS & BLACK CABBAGE	£22.50
FISH STEW WITH SARDINIAN FREGOLA (S)	£24.50
WILD COD WITH SMOKED AUBERGINE & JAR TOMATOES	£27.50
WOOD ROASTED TURBOT WITH ARTICHOKES & CALABRIAN SAUSAGE	£28.75
BLACK SCOTCH BEEF TAGLIATA, MARROW BONE, 'OVINSARDO' & 'MAGLIOCCO SAUCE'	£33.50

GRILL

MEAT

LAMB CHOP	£20.00
AGED BLACK SCOTCH RIB EYE BEEF	£35.00
VEAL CHOP	£36.00

FISH

ORGANIC SHETLAND ISLAND SALMON	£14.50
SEA BREAM	£16.50
WILD SEA BASS	£27.50

SPIEDO/SPIT ROAST

MARKET SELECTION	(price according to the market)
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SIDES

SAUTÉED POTATOES & PEPPERS (V)	£4.50
WOOD ROASTED VEGETABLES (V)	£4.50
GREEN BEANS (V)	£4.50
SAUTÉED SPINACH (V) (S)	£5.50
DEEP FRIED ZUCCHINI (V)	£5.50

SALADS

MIXED LEAF SALAD (V)	£4.00/£7.00
TROPEA ONIONS & TOMATO SALAD (V)	£4.50/£8.00
ROCKET, PARMIGIANO & AGED BALSAMIC (V)	£4.50/£8.00
PEPERONATA	£4.50
TOMATOES & BUFFALO MOZZARELLA (V)	£7.50

DEFINITIONS

¹⁸ TROPEA—
Name of the village in
Calabria where this sweet
red onions comes from.