

## STARTERS

BURRATA D'ANDRIA WITH RED ONION JAM & EXTRA VIRGIN OLIVE OIL	£9.50
CHARCOAL SCALLOPS WITH N'DUJA & SALSA VERDE	£12.75
BACCALÁ STUFFED COURGETTE FLOWER & ROMANO PEPPER SAUCE	£13.50
CRAB, AVOCADO & TOMATO WATER	£13.75
FRITTO MISTO (FISH SUBJECT TO MARKET SELECTION)	£14.75
OCTOPUS, CANNELLINI BEANS & RICOTTA 'MUSTIA'	£15.25
BLACK ANGUS BEEF CARPACCIO WITH HOME MADE PICKLES & PECORINO DI MOLITERNO	£15.50
NORCIA HAND CARVED HAM WITH 'PANE CUNZATO'	£16.50
TUNA 'BATTUTO' WITH MARINATED AUBERGINES	£16.50

## SOUP, RISOTTO & PASTA

SUMMER MINISTRONE	£8.50
WILD HERBS TORTELLI WITH 'FAMIGLIA GOTTARDI' BALSAMIC VINEGAR	£8.75/£11.75
CAVATELLI WITH HOMEMADE SAUSAGE & ASPARAGUS	£9.00/£13.00
WILD MUSHROOM FETTUCCINE WITH SUMMER BLACK TRUFFLE	£9.50/£13.50
STRACCI WITH VEAL & PISTACHIO RAGOUT	£9.75/£13.75
FIDELINI WITH FRESH CRAB	£11.25/£17.25
POTATO GNOCCHI WITH BASIL PESTO	£12.50
ENGLISH ASPARAGUS RISOTTO	£18.00
NATIVE LOBSTER PAPPARDELLE & HERBS	£23.50

### 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 FIDELINI—  
A very thin spaghetti.
- 8 STRACCI—  
Hand made irregular cut pasta.
- 9 CAVATELLI—  
Small egg-less handmade pasta.
- 10 SALMORIGLIO—  
Sauce made with extra virgin olive oil, garlic, oregano & cabernet sauvignon vinegar.
- 11 N'CANTARATA—  
Sauce made with honey, paprika & spices.
- 12 FREGOLA—  
Sardinian hard durum wheat cous cous.
- 13 OVINSARDO—  
Sardinian sheep cheese.

## MAIN COURSES

AUBERGINE PARMIGIANA	£12.50
FISH STEW WITH SARDINIAN FREGOLA	£24.50
BARENTS SEA WILD COD WITH SMOKED AUBERGINE & JAR TOMATOES	£27.50
WOOD ROASTED TURBOT WITH CHERRY TOMATOES & CLAMS	£28.75
SICILIAN RABBIT	£18.75
SLOW ROASTED BLACK PIG BELLY WITH N'CANTARATA SAUCE	£19.75
LIVER A LA PLANCHA WITH CRISPY PANCETTA & SALMORIGLIO SAUCE	£22.00
SPIT ROAST LEG OF LAMB WITH CANNELLINI BEANS & BLACK OLIVES	£22.50
BLACK SCOTCH BEEF TAGLIATA, MARROW BONE, 'OVINSARDO' & 'MAGLIOCCO SAUCE'	£33.00

Price includes 17.5% VAT  
A discretionary service charge of 12.5% will be added to your bill  
01/02

## GRILL

### MEAT

LAMB CHOP	£20.00
VEAL CHOP	£33.00
AGED BLACK SCOTCH RIB EYE BEEF	£35.00

### FISH

ORGANIC SHETLAND ISLAND SALMON	£13.50
SEA BREAM	£17.50
WILD SEA BASS	£27.50

## SPIEDO/SPIT ROAST

CHICKEN	£16.50
LEG OF LAMB	£19.75
MARKET SELECTION	(price according to the market)

## SIDES

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

## SALADS

MIXED LEAF SALAD	£4.00/£7.00
TROPEA ONIONS & TOMATO SALAD	£4.50/£8.00
ROCKET, PARMIGIANO & AGED BALSAMIC	£4.50/£8.00
SICILIAN CAPONATA	£4.50
TOMATOES & BUFFALO MOZZARELLA	£7.50

### DEFINITIONS

<sup>14</sup> TROPEA—  
Name of the village in  
Calabria where this sweet  
red onions comes from.

Price includes 17.5% VAT  
A discretionary service charge of 12.5% will be added to your bill  
02/02