



TAVOLA

ALLA CARTA

TAVOLA

APERITIVO

SMALL BITES AND STARTERS

- Mixed olives marinated with lemon zest and extra virgin olive oil 5.50
- Traditional Tuscan Focaccia infused with sun dried tomato, rosemary and olive oil 5.50
- Selection of Italian Cheeses and Premium Meats, served with olive oil and balsamic vinegar 13
- Crispy Potato fries sprinkled with sea salt and fresh black truffle (V) 9

ANTIPASTO

TRADITIONAL STARTERS

- Papa al Pomodoro the rustic Tuscan tomato and bread soup with stracciatella cheese, basil cream, rosemary salt and crispy onion (V) 9
- Golden fried dough stuffed with fior di latte cheese and nduja topped with ricotta, herbs, pistachio and cranberry 11
- Crispy golden fried calamari prawns and white bait served with saffron mayo 13
- Rib eye carpaccio rolled with prosciutto, cheese, pickled cucumber and a fresh black truffle cream sauce, red chilli and sprouts 13

PRIMI PIATTI

HANDMADE PASTA AND FIRST COURSE

- The Pici.. a Tuscan "thick" hand rolled pasta with Aglione sauce, crispy onions and fried garlic finished with herbs (V) 16
- Linguine with mussels, prawns and squid in a white wine sauce chilli and parsley 16
- Classic Roman style carbonara with guanciale, black pepper, egg and pecorino romano 18
- Tagliatelle with a rich eight hours slow cooked venison ragu and fresh black truffle shavings 21

SECONDI PIATTI

MAIN COURSE

- Grilled Duck Breast caramelized with red wine plum reduction, grilled asparagus and orange 21
- Savory Rolled Crepes with ricotta and spinach covered with tomato sauce and bechamel (V) 17
- Signature Tuscan 1kg T-bone or 8oz Rib Eye steak with green sauce and salad 120/27

PIZZA

- Pizza Margherita -Tomato San Marzano sauce with fior di latte mozzarella and fresh basil 14(V)
- Pizza Marinara -Tomato San Marzano sauce, garlic, oregano and a drizzle of extra virgin olive oil 14
- Pizza 4 Formaggi -White base of mascarpone, fior di latte, pecorino and parmesan 16
- Pizza Diavola -Tomato San Marzano sauce, fior di latte mozzarella, spicy Italian salami and nduja 16
- Pizza Prosciutto Crudo Rocket and Parmesan -Tomato San Marzano sauce, fior di latte mozzarella, prosciutto crudo, rocket and parmesan 17

CONTORNI

SIDE DISHES

- Grilled asparagus with lemon zest and maldon salt 7
- Seasonal salad with extra virgin olive oil dressing 7
- Focaccia with rosemary and extra virgin olive oil 7
- Crispy Roman style flatbread with garlic and oregano 7