

Menu alla Carta

Aperitivo (Small Bites & Starters)

Mixed olives marinated with lemon zest and extra virgin olive oil £5.50

Traditional Tuscan focaccia infused with dry 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 Starter)

Pappa 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 fiordilatte 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, pickle cucumber and a fresh black truffle cream sauce, red chilli, sprouts £13

Primi Piatti (Handmade Pastas & First Courses)

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 Courses)

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 1 kg T-bone or 8oz Rib Eye steak with green sauce and salad £120/£27

Dolci (Dessert)

Tiramisu espresso-soaked biscuits savoiardi with mascarpone, cocoa and chocolate sprinkle £9

Soft brioche bun filled with cream, pistachio and raspberry... The Maritozzo £9

Silky panna cotta with fresh berry £8

Contorni (Side Dishes - £7 each)

Grilled asparagus with lemon zest and maldon salt

Seasonal salad with extra virgin olive oil dressing

Focaccia with rosemary and extra virgin olive oil

Crispy Roman style flatbread with garlic and oregano

