



TAVOLA

FOOD MENU



ANTIPASTI

SMALL BITES & STARTERS

OLIVETO SICILIANO *(VG)* 5.50

Sicilian green and black olives gently marinated in lemon zest and extra virgin olive oil

FOCACCIA DI ROSMARINO *(VG)* 5.50

Warm baked Tuscan focaccia infused with rosemary and finished with organic olive oil

TAGLIERE TOSCANO 13

A selection of premium meats and cheeses, served alongside balsamic vinegar and Tuscan olive oil

PERA E NOCI *(VG)* 9

Raw cauliflower and salad leaves with grilled fresh Williams pear, hot honey, toasted walnuts and pistachios



VELLUTATA DI CECI 11

Smooth chickpeas vellutata slowly cooked with rosemary and topped with sautéed prawns and courgettes

COCCOLI FIORENTINI 11

Coccoli fried dough served with prosciutto crudo, ricotta, fresh herbs, crushed pistachios, and a touch of cranberry

FRITTURA DI MARE 12

Lightly fried calamari and prawns served with a lemon mayonnaise

SPIEDINI ALLA PISANA 13

Chicken breast grilled on skewers with seasonal vegetables and served with mixed salad leaves and Genovese pesto



PASTA PIATTI

PASTA COURSE

TAGLIATELLE AI PORCINI E TARTUFO *(M)* 21

Fresh egg tagliatelle with a porcini mushroom cream and finished with delicate shavings of black truffle

PICI ALL'AGLIONE *(VG)* 17

Hand-rolled Tuscan picci coated in a slow-simmered Aglione tomato sauce and topped with crispy onions, garlic chips, and chopped herbs

SPAGHETTI AI FRUTTI DI MARE 19

Spaghetti tossed with prawns and squid in a San Marzano tomato sauce, with chili, garlic and parsley

TORTELLONI NERO 19

Squid ink tortelloni filled with salmon and ricotta, served over a light asparagus cream and brightened with lemon zest

CARBONARA CLASSICA 18

Guanciale from Lazio, pecorino Romano, and egg yolk come together in a traditional Roman-style carbonara with black pepper and parsley

TAGLIATELLE ALLA BOLOGNESE 18

Fresh tagliatelle served with a slow-cooked Bolognese ragù and grated Parmigiano Reggiano

RIGATONI NDUJA PICCANTI 19

Rigatoni dressed in a spicy nduja and San Marzano tomato sauce, then topped with stracciatella, pangrattato parsley and herbs

CONTORNI

SIDE DISHES

ZUCCHINE FRITTE *(VG)* 6

Fried courgettes with lemon zest and maldon salt

INSALATA DI STAGIONE *(M)* 6

Seasonal salad with extra virgin olive oil dressing

PATATE AL ROSMARINO *(VG)* 6

Roasted herby potato with sea salt and fried rosemary

SCHIACCIATA ROMANA *(VG)* 6

Crispy Roman style flatbread with garlic and oregano

PATATINE CROCCANTI *(VG)* 6

Crispy Fries with sea salt

(M) Vegetarian

(VG) Vegan

Please inform us of any allergies or dietary requirements.

SECONDI

MAIN COURSE

POLLO ALLA MILANESE 21

Chicken breast breaded Milanese-style and served with salad leaves, shaved pecorino, lemon and truffle mayonnaise

LASAGNA AL FORNO 18

Classic lasagna layered with rich Bolognese ragù, creamy béchamel, and aged parmesan, then baked until golden

CANNELLONI VERDE *(M)* 18

Ricotta and spinach wrapped in tender cannelloni, served in San Marzano tomato sauce with grilled courgette, basil pesto, and pistachio crumble

ANATRA ALL'ARANCIA 22

Gressingham duck breast grilled and served with asparagus, plum sauce, orange, and sprouts

BISTECCA ALLA GRIGLIA 27

Aged 8oz rib-eye steak cooked to preference and served with a seasonal salad and green herb salsa

BRANZINO MEDITERRANEO 23

Sea bass fillet pan-seared and served with roasted potatoes, caramelized onion, sautéed spinach, parmesan cream, chili flakes, and parsley

PIZZA

MARGHERITA REGINA *(M)* 14

Tomato San Marzano sauce with fiordilatte mozzarella and fresh basil

MARINARA TRADIZIONALE *(VG)* 14

Tomato San Marzano sauce, garlic, oregano, and a drizzle of extra virgin olive oil

QUATTRO FORMAGGI 16

White base of Mascarpone, fiordilatte, pecorino romano and parmesan

DIAVOLA INFUOCATA 16

Tomato San Marzano sauce, fiordilatte mozzarella, spicy italian salami and nduja

PROSCIUTTO CRUDO 17

Tomato San Marzano sauce, fiordilatte mozzarella, prosciutto crudo, rocket and parmesan

TAVOLA SPECIALE 17

Mascarpone and fiordilatte mozzarella with marinated chicken, red onion, cherry tomatoes and pesto

