

## Cold cuts board - Taglieri di affettati

Italian cured meat served with bread

Small - 3 Varieties £ 7.90 / Medium - 5 Varieties £ 10.90 / Special - 7 Varieties £ 13.80

## Cheese board - Taglieri di formaggi

Italian Cheeses served with bread. Soft, hard and blue cheese

Small - 3 Varieties £ 8.90 / Medium - 5 Varieties £ 12.90 / Special - 7 Varieties £ 16.90

## Mixed board - Taglieri misti

Small - 3 Varieties (2 cold cuts and 1 cheese) £ 8.60

Medium - 5 Varieties (3 cold cuts and 2 cheeses) £ 11.90

Special - 7 Varieties (4 cold cuts and 3 cheeses) £ 14.90

## Sharing plates

Vegetarian platter (V) £ 16.30

Grilled vegetables, Robiola cheese with quail eggs and endive millefeuille, buffalo mozzarella and cherry tomatoes

Meat platter £ 19.50

Veal liver escalope, red currant glazed pork, small sliced rib eye steak

Fish platter £ 22.50

Sicilian grilled red prawns, pan fried scallops, pan fried tuna

Mixed platter £ 18.30

Grilled vegetables, red currant glazed pork, pan fried scallops

## Small Bites

Bread and olive oil (V) £ 1.80 Deep fried turkey and mayonnaise £ 5.20

Deep fried cod and mayonnaise £ 5.20 Beef tartare £ 7.50

Carrot pie, Amaretti biscuits, sage and Gorgonzola cream (V) £ 4.90

Sweet & sour sardines, beer flavoured onions £ 5.20

Burrata cheese cream, Sicilian red prawns, thyme £ 6.10

Bread and olives (V) £ 3.90 Grilled vegetables (V) £ 4.80



## House made pasta

	Small	Large
Fettuccine con pomodori in confit, burrata e olio al basilico (V) Fettuccine, confit tomatoes, burrata cheese, basil oil	£ 8.40	£ 12.90
Ravioli di spinaci e cipolle rosse su crema di ricotta (V) Spinach and sweet red onion ravioli, ricotta sauce	£ 9.20	£ 14.30
Gnocchi di patate, Gorgonzola e radicchio di Treviso (V) Potato gnocchi, Gorgonzola, Treviso's red chicory	£ 8.30	£ 12.70
Maccheroncini al ragù / Maccheroncini, beef ragù	£ 8.20	£ 12.50
Tortelli ripieni di manzo, burro e salvia Beef filled tortelli, butter and sage	£ 9.10	£ 14.10
Bigoli con ragu' d'anatra / Bigoli, duck ragu'		£ 13.80
"Onde del mare" con tonno, capperi, olive, basilico e menta Layered pasta, tuna paté, capers, olives, raw tuna, basil and mint	£ 7.90	£ 13.20
Fettuccine nere all'astice / Black fettuccine with lobster	£ 18.50	Per person min. 2 people

## Degò dishes

Parmigiana di melanzane (V) Aubergine parmigiana, tomato, buffalo mozzarella	£ 6.70	£ 9.80
Maiale glassato al ribes e aceto balsamico con indivia morbida Redcurrant glazed pork, balsamic vinegar, endive	£ 7.30	£ 12.90
Scaloppa di fegato di vitello con cipolle rosse di Tropea e mais Veal liver escalope, Tropea red onions, sweetcorn	£ 9.20	£ 13.30
Scaloppa di foie gras, mele rosse e asparagi Foie Gras escalope, red apples, asparagus	£ 11.80	
Vellutata di fagiolini con salmone scottato French bean velloutè, pan fried salmon		£ 9.50
Tartare di salmone con maionese di verdure Salmon tartare, vegetable mayonnaise	£ 10.50	
Tonno scottato, cipolle rosse in agrodolce e salsa alle olive Pan fried tuna, sweet & sour red onions and olive sauce		£ 19.50
Gamberi rossi di Sicilia grigliati e trilogia di peperoni Grilled Sicilian red prawns, peppers		£ 23.50
Costolette d'agnello "pre sale" con zucchine all'aglio nero e menta Lamb chops from O'Shea's butcher, grilled courgettes, black garlic and mint		£ 24.50
Costata di manzo alla griglia con verdure grigliate 40 day aged t-bone steak from O'Shea's butcher	£ 6.50 x 100 g	min. 2 people