

trullo

Sample December 2012 Menu

Olives £3.5; Finocchiona £8

Antipasti

Butternut squash and chilli fritti with gorgonzola fonduta £7

Grilled quail with chicken liver, sage and £8

Vecchia Romagna crostini

New season's puntarelle, radicchio, mint, clementine and £7
pomegranate salad

San Daniele prosciutto with cime di rapa bruschetta £9

Rainbow chard with soft-boiled egg and pangrattato £7

Primi

Pappardelle with beef shin ragu £8

Spaghetti with pecorino Toscano, marjoram £6.5
and black pepper

Tagliatelle with Italian stem artichoke £7.5

Oven

Roast red-leg partridge with Castelluccio lentils with £16.5
watercress and bone-marrow and black pepper
bread sauce

Gurnard tranche with paloudre clams and olives £17
with Florence fennel and Capezzana Estate 2012 olive oil

Crespelle with chanterelles, Taleggio and trevise £14
with a bulgar wheat, sweet onion and rocket salad

Charcoal grill

Dorset lamb rump with fried Violetta aubergine, £17
spicy tomato and cavolo nero

Mackerel with mixed beetroot carpaccio £15.5
and horseradish crème fraiche

Dessert

Pear and almond tart	£6
Vanilla pannacotta with hazelnut praline	£5.5
Chocolate and quince tart	£6
Honeycomb and stem ginger ice cream	£4
Salted caramel ice cream	£4

Our selection of wines to match each cheese £9
(50ml of Vin Santo, Aulente Rosso and Castelcerino Soave
to match the Gorgonzola, Taleggio and Ubriaco respectively)

Restaurant Hours

Dinner:	Monday to Saturday	~	18:00 to 22:15
Lunch:	Monday to Saturday	~	12:30 to 14:45
	Sunday	~	12:30 to 15:00

Prices include VAT. We will not add a service charge to your bill.