-Antipasti-

Caprino al Forno

Oven baked goat's cheese topped with fresh chives & served with caramelised plum & homemade crunchy focaccia

*Gluten free upon request

Rospo Croccante

Oven baked monkfish marinated in basil pesto, topped with baked pork cheek, served with crushed roasted potato & spring onion

*Gluten free

*Vegetarian

Bruschetta alla Zucca

Homemade bruschetta topped with pan-fried pumpkin, marinated with garlic & white wine vinegar, topped with creamy gorgonzola & fresh rocket

*Vegetarian *Vegan upon request *Gluten free upon request

Piatto Misto

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

*Vegetarian upon request

-Primi-

(Pasta dishes are also available as a starter size)

Lasagna al Ragu di Maiale

Layers of pasta baked in the oven with a rich pork ragu & creamy parmesan béchamel sauce, served with a fresh rocket salad

Trofie Al Tonno

Trofie pasta served with chunks of tuna fillet pan-fried in white wine, with fresh cherry tomato, onion & a touch of mint

*Gluten free upon request

Ravioli al Taleggio

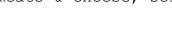
Homemade pasta filled with ricotta & taleggio cheese served in a rich & creamy mushroom sauce

*Vegetarian

Tagliatelle Alle Melanzane

Tagliatelle pasta served in a rich, blended aubergine, basil & garlic sauce, topped with creamy buffalo mozzarella & crispy pork cheek

*Vegetarian upon request *Gluten free upon request *Vegan upon request



*Gluten free upon request

9.50

9.50

17

17

17

17

Single 9.50/Sharer 14

9.50

-Secondi-

Tagliata

Beef rib eye from the grill, sliced & served with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad

*Gluten free

Capocollo Rosso

Oven baked pork shoulder seasoned with honey & rosemary, served with a creamy paprika sauce & mini roasted potatoes

*****Gluten free

Spezzatino di Agnello

Hunks of lamb shoulder slow cooked in a potato & pea goulash, served with crunchy garlic bruschetta

*Gluten free upon request

Branzino in Verde

(May contain traces of bone) Pan-fried seabass seasoned with lemon & pink peppercorn, served on a bed of green spinach risotto

*****Gluten free

-Contorni-

Patate dei Tre Nonni Thinly sliced olive oil roasted po	tatoes with golden onions	5.50
*Vegan	* Gluten free	
Fagiolini Steamed green beans seasoned with *Vegan	garlic & parsley <i>*Gluten free</i>	5.50
Misticanza Mixed leaf salad with oven roasted *Vegan	cherry tomatoes * <i>Gluten free</i>	5.50

28

25

25

25