

-Antipasti-

Bruschetta Crudo e Grana 9.50

Homemade bruschetta served with slow roasted cherry tomatoes & cured Parma ham, topped with shavings of Parmigiano Reggiano cheese

**Gluten free upon request*

Caprino al Forno 9.50

Goat's cheese wrapped in pork cheek & baked in the oven, served with toasted homemade focaccia & a mixed leaf salad with balsamic glaze

**Vegetarian upon request*

**Gluten free upon request*

Nidi D'Uovo 9.50

Poached egg served on a crispy pasta filo nest, served with truffle cheese & a fresh rocket salad

**Vegetarian*

Piatto Misto Single 9.50/Sharer 16.50

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

**Vegetarian upon request*

**Gluten free upon request*

-Primi-

(Pasta dishes are also available as a starter size)

Casarecce Tonno e Melanzane 17

Casarecce pasta served with sliced fresh tuna steak, with cherry tomato, aubergine, basil & garlic

**Vegan upon request*

**Gluten free upon request*

Ravioli del Bosco 18.50

Homemade pasta filled with ricotta cheese & wild mushrooms, served in a creamy saffron sauce with crumbled sausage

**Vegetarian upon request*

Spaghetti al Pomodoro 17

Spaghetti pasta served in a rich tomato & basil sauce, topped with crispy pork cheek and Parmigiano Reggiano cheese

**Vegan upon request*

**Gluten free upon request*

Tagliatelle Cacio e Pepe 17

Classic Italian recipe of tagliatelle pasta served with Pecorino Romano cheese & toasted black pepper

**Vegetarian*

**Gluten free upon request*

-Secondi-

Tagliata	28
Beef rib eye from the grill, topped with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad	
<i>*Gluten free</i>	
Capocollo al Tartufo	26
Roasted pork shoulder seasoned with rosemary & garlic, served with roasted potatoes & a creamy truffle sauce	
<i>*Gluten free</i>	
Agnello Piselli e Patate	26
Lamb shoulder hunks slow cooked with potatoes & peas, served with crunchy toasted garlic bruschetta	
<i>*Gluten free upon request</i>	
Spigola al Forno	25
<i>(May contain traces of bone)</i>	
Oven baked sea bass fillet seasoned with lemon & mixed herbs, served with thinly sliced roasted potatoes & a mixed leaf salad	
<i>*Gluten free</i>	

-Contorni-

Patate dei Tre Nonni	6
Thinly sliced olive oil roasted potatoes with golden onions	
<i>*Vegan</i>	<i>*Gluten free</i>
Fagiolini	5.50
Steamed green beans seasoned with garlic & parsley	
<i>*Vegan</i>	<i>*Gluten free</i>
Misticanza	5.50
Mixed leaf salad with oven roasted cherry tomatoes	
<i>*Vegan</i>	<i>*Gluten free</i>