

## -Antipasti-

### **Bruschetta Dolce** **9.50**

Homemade bruschetta with pan-fried sweet peppers seasoned with garlic & basil, topped with creamy mozzarella

*\*Vegetarian*

*\*Vegan upon request*

*\*Gluten free upon request*

### **Tortino Carbonara** **9.50**

Oven baked potato torte filled with a creamy egg yolk & pecorino cheese centre, topped with carbonara sauce & crispy pork cheek

*\*Gluten free*

*\*Vegetarian upon request*

### **Orata all'Aglio** **9.50**

Oven baked seabream fillet, seasoned with lemon, served with roasted garlic & leek sauce and toasted focaccia

*\*Gluten free upon request*

### **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)*

### **Tagliatelle Patate e Zafferano** **17.50**

Tagliatelle pasta with slow cooked potatoes in a saffron sauce, topped with crispy pork cheek & fresh parsley

*\*Vegetarian upon request*

*\*Vegan upon request*

*\*Gluten free upon request*

### **Ravioli alla Salsiccia** **19**

Homemade pasta filled with bechamel, spinach & parmesan cheese, served in a tomato & mascarpone sauce with crumbled fennel sausage

*\*Vegetarian upon request*

### **Spaghetti al Pesto** **17.50**

Spaghetti pasta served in a creamy basil pesto sauce, topped with pan-fried lemon breadcrumbs

*\*Vegetarian*

*\*Vegan upon request*

*\*Gluten free upon request*

### **Risotto ai Gamberi** **19**

Lightly seasoned Arborio rice with a hint of tomato, slow-cooked in a creamy leek & garlic sauce, with king prawns

*\*Gluten free*

*\*Vegan upon request*

## -Secondi-

- Tagliata** 29  
Beef rib eye from the grill, topped with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad  
*\*Gluten free*
- Carne Mista** 26  
Pork collar & Toscana sausage slow cooked in a rich tomato & basil sauce, served with homemade bruschetta  
*\*Gluten free upon request*
- Pecora Arrostita** 27.50  
Oven baked mutton chops seasoned with parsley, thyme & lemon oil, served with roasted potatoes & a mixed leaf salad  
*\*Gluten free*
- Calamaro Siciliano** 26  
Pan-fried seasoned squid, served with roasted potatoes & a Sicilian salad of aubergine, celery, olives, tomatoes & white wine vinegar  
*\*Gluten free*

## -Contorni-

- Patate dei Tre Nonni** 7  
Thinly sliced olive oil roasted potatoes with golden onions  
*\*Vegan* *\*Gluten free*
- Fagiolini** 6  
Steamed green beans seasoned with garlic & parsley  
*\*Vegan* *\*Gluten free*
- Misticanza** 6  
Mixed leaf salad with oven roasted cherry tomatoes  
*\*Vegan* *\*Gluten free*