

-Antipasti-

Bruschetta Pomodorini /£9.50. Slow-roasted cherry tomatoes, topped with Parmigiano Reggiano cheese & crispy pork cheek

**Vegetarian upon request*

**Vegan upon request*

**Gluten free upon request*

Bruschetta Acciughe /£9.50 Buffalo mozzarella cheese, topped with anchovy fillet, fresh rocket & basil oil

**Vegetarian upon request*

**Gluten free upon request*

Tortino di Frittata /£9.50. Oven baked potato & spinach torte with truffle & parmesan, topped with crispy Parma ham, served with a creamy spinach sauce

**Gluten free*

**Vegetarian upon request*

Insalata di Mare /£9.50. Seafood salad of squid, octopus & cuttlefish, topped with parsley & lemon oil, served with fresh rocket & homemade 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)

Rigatoni alla Zozzona /£17.50. Rigatoni pasta in a mix of carbonara & a tomato & basil sauce, topped with crispy pork cheek

**Vegetarian upon request*

**Gluten free upon request*

Ravioli alla Bietola e Caprino /£19. Homemade pasta filled with goat's cheese & beetroot, in a roasted courgette, mascarpone, fennel & paprika sauce, finished with crumbled sausage & rocket

**Vegetarian upon request*

Spaghetti alla Trapanese /£17.50. Spaghetti pasta with traditional Sicilian pesto of tomato & basil, topped with basil oil & roasted almond flakes

**Vegan*

**Gluten free upon request*

Conchiglie Cacio e Pepe /£19. Conchiglie pasta in a sauce of pecorino cheese & black pepper, served on a bed of fresh rocket

**Vegetarian*

**Gluten free upon request*

Farfallette al Salmone /£19. Farfalle pasta with smoked salmon in a creamy white wine & shallot sauce, topped with fresh parsley

**Gluten free upon request*

-Secondi-

Tagliata /£29. Beef rib eye from the grill, sliced & topped with roasted cherry tomatoes, thinly sliced roasted potatoes and a rocket & parmesan salad

**Gluten free*

Stufato di Agnello e Piselli /£26. Hunks of lamb shoulder slow cooked with potatoes, peas, mint & rosemary, served with garlic bruschetta

**Gluten free upon request*

Capocollo al Miele /£27.50. Roasted pork collar with a gorgonzola & honey sauce, topped with fresh walnut & served with roasted potatoes

**Gluten free upon request*

Tonno in Agrodolce /£26. Tuna steak topped with sweet pan-fried balsamic red onions, served with roasted potatoes & a mixed leaf salad

**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*