

ANTIPASTI STARTERS

Antipasto Pugliese ½ 101	£7.50
Platter of mediterranean vegetables grilled and marinaded, with fava bean puree	
Rognoncini con pancetta, aglio e menta, insalatina di stagione ½ 117	£7.50
Warm salad of grilled lamb's kidney wrapped in pancetta with mint, garlic and balsamic	
Sardine in padella con pecorino e basilico, insalata di fagiolini e pomodorini ½ 26	£7.50
Pan-fried sardine with pecorino and basil, salad of green beans, anchovy and cherry tomato	
Insalata di polpo e fagioli occhiati di Colfiorito ½ 25	£8.00
Octopus salad with black-eyed Colfiorito beans and samphire	
Asparagi con uovo fritto e parmigiano ½ 30	£8.50
Asparagus with parmesan-coated deep-fried egg	
Carpaccio di manzo scozzese con rucola e formaggio del Piave ½ 35	£10.50
Buccleuch beef carpaccio with rocket and Piave cheese, cucumber, celery and radish salsa	

PASTA/RISOTTO

Risotto con asparagi e parmigiano ½ 30	£11.50
Risotto with asparagus and parmesan	
Minchiareddi con pomodoro fresco e ricotta salata siciliana ½ 101	£10.50
Traditional barley pasta with fresh tomato, Sicilian salted ricotta, rocket and basil	
Pappardelle con ragu d'agnello ½ 107	£11.50
Pappardelle with lamb's neck ragout simmered in red wine with fresh herbs	
Ravioli con melanzane e scamorza, pomodoro e basilico ½ 26	£12.50
Ravioli of aubergine and scamorza, fresh San Marzano tomato and basil	
Fettuccine allo zafferano con polpa di granchio ½ 35	£14.50
Saffron fettuccine with fresh crab	
<i>(Pasta as a starter will be charged £2.00 less)</i>	

SECONDI PIATTI MAIN COURSES

Rombo chiodato con patate schiacciate, salsa di olive, pinoli e capperi ½ 35	£17.50
Roasted turbot and crushed potato, with olive, pinenut and caper dressing	
Petto di pollo con involtini di melanzane, parmigiano, e scamorza ½ 101	£16.00
Corn-fed chicken breast, with parcels of aubergine filled with smoked mozzarella, parmesan and basil, fresh San Marzano sauce	
Coniglio arrosto all'Ischiana con peperoni verdi al sale ½ 110	£16.50
Roast rabbit with oven-dried tomato and basil sauce, fried baby green peppers with sea salt	
Fegato di vitello con misticanza e fungo Portobello gratinato ½ 117	£16.50
Pan-fried calves liver with herb salad and gratinated Portobello mushroom	
Sella d'agnello con zucchine scapece ½ 135	£17.50
Saddle of new season lamb with courgette scapece and roasted peppers	

SIDE DISHES

Green/Mixed/ Tomato/ Tomato and onion/ Rocket salad	£3.50
Side Vegetable	£3.00

12.5% optional service will be added to the bill
½ suggested wine available by the glass
There is a non-smoking policy throughout the restaurant

Dishes on this season's menu take their inspiration from Southern Italy, especially Campania, from where most of the vegetables have been sourced

LUNCH MENU

ANTIPASTI STARTERS

Insalata di rucola e parmigiano ½ 26	£5.50
Salad of rocket and parmesan	
Antipasto Pugliese ½ 101	£6.00
Platter of mediterranean vegetables grilled and marinated, with fava bean puree	
Rognoncini con pancetta, aglio e menta, insalatina di stagione ½ 117	£6.00
Warm salad of grilled lamb's kidney wrapped in pancetta with mint, garlic and balsamic	
Insalata di polpo e fagioli occhiati di Colfiorito ½ 25	£6.50
Octopus salad with black-eyed Colfiorito beans and samphire	
Asparagi con uova fritto e parmigiano ½ 30	£7.00
Asparagus with parmesan-coated deep-fried egg	
Carpaccio di manzo scozzese con rucola e formaggio del Piave ½ 35	£9.00
Buccleuch beef carpaccio with rocket and Piave cheese, cucumber, celery and radish salsa	

PASTA/RISOTTO

Risotto con asparagi e parmigiano ½ 30	£8.50
Risotto with asparagus and parmesan	
Minchiareddi con pomodoro fresco e ricotta salata siciliana ½ 101	£8.50
Traditional barley pasta with fresh tomato, Sicilian salted ricotta, rocket and basil	
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Pappardelle with lamb's neck ragout, simmered in red wine and fresh herbs	
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Ravioli of aubergine and scamorza, fresh San Marzano tomato and basil	
Fettuccine allo zafferano con polpa di granchio ½ 35	£11.00
Saffron fettuccine with fresh crab	

SECONDI PIATTI MAIN COURSES

Sardine in padella con pecorino e basilico, insalata di fagiolini e pomodorini ½ 26	£8.50
Pan-fried sardines with pecorino and basil, salad of green beans, anchovy and cherry tomato	
Rombo chiodato con patate schiacciate, salsa di olive, pinoli e capperi ½ 35	£14.50
Roasted turbot and crushed potato, with olive, pinenut and caper dressing	
Petto di pollo con involtini di melanzane, parmigiano e scamorza ½ 101	£11.50
Corn-fed chicken breast, with parcels of aubergine filled with smoked mozzarella parmesan and basil, fresh San Marzano sauce	
Coniglio arrosto all'Ischiana con peperoni verdi al sale ½ 110	£11.50
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Sella d'agnello con zucchine scapece ½ 135	£13.50
Saddle of new season lamb with courgette scapece and roasted peppers	

SIDE DISHES

Green/Mixed/Tomato/Tomato and onion/Rocket salad	£2.50
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½ suggested wines available by the glass
There is a non-smoking policy throughout the restaurant

WINES BY THE GLASS

SPARKLING WINE	1	Prosecco di Valdobbiadene 12.0% vol Col Vetoraz	Veneto	5.75
	2	Letrari Brut 12.0% vol	Trentino	7.50
WHITE WINE 175ml	House	Fiorile Grecanico IGT 12.0% vol Duca di Castelmonte	Sicily	2004 3.75
	25	Pinot Bianco Valle DOC 12.5% vol Colli Orientali del Friuli	Friuli	2005 4.85
	26	Falanghina Sannio DOC 12.0% vol Vesevo	Campania	2005 5.25
	30	Verdicchio di Matelica 13.0% vol La Monacesca	Marche	2004 6.00
	35	Arneis Roero DOC 13.5% vol Brovia	Piedmont	2005 7.00
ROSE WINE 175ml	101	Rosato DOC 12.5% vol Castello di Ama	Tuscany	2004 5.50
RED WINE 175ml	House	Fiorile Rosso IGT 12.0% vol Duca di Castelmonte	Sicily	2004 3.75
	107	Cappello di Prete VDT 13.5% vol Candido	Puglia	2000 5.25
	110	Valpolicella Classico DOC 12.0% vol Allegrini	Veneto	2004 5.50
	117	Teroldego Rotaliano DOC 12.5% Dorigati	Trentino	2004 6.50
	135	Chianti Classico DOCG 13.5% vol Nittardi	Tuscany	2003 7.50

DESSERTS

Torta di cioccolato con gelato allo zabaione ☺ 502 Chocolate cake with zabaione ice cream and chocolate truffle	£6.50
Crostata di limone con frutti di bosco ☺ 508 Lemon tart with summer berries and vanilla mascarpone	£6.50
Panna cotta con rabarbaro e zenzero ☺ 504 Pannacotta with poached rhubarb, stem ginger and hazelnut tuile	£6.50
Tiramisu ☺ 503 Tiramisu with almond tuile	£6.50
Semifreddo alla fragola con mandorle e cioccolato amaro ☺ 508 Strawberry parfait with almond and bitter chocolate	£6.50
Selezione di sorbetti e gelati Selection of ice cream and sorbets	£5.50
Vin Santo con Cantuccini Vin Santo with home-made cantuccini biscuits	£6.00
Formaggio ☺ 501 522 A selection of traditionally made Italian farmhouse cheeses served with walnut bread, quince preserve and pumpkin jam	£7.50
Caffe/ Te Decaff, Espresso, Cappuccino, Earl Grey, Peppermint, Camomile	£2.50

DESSERT WINES BY THE GLASS

- ☺ 501 **Anghelu Ruju** (Sardinia) 1997 £5.00
Sella and Mosca
Traditional speciality of Sardinia, made from dried cannonau grapes, it is an excellent wine with cheese, with its overtones of figs and raisins
- ☺ 502 **Passito di Pantelleria** (Sicily) 2003 £4.75
Pellegrino
One of the most traditional dessert wines, made from moscato d'alessandria (an Egyptian grape) which grows on the island of Pantelleria; It has an intense Muscat flavour, with toasted almond and overripe fig aromas
- ☺ 503 **Vin Santo** (Tuscany) 1998 £5.25
Castello di Ama
Literally Translated "holy wine", it is amber in colour, with an aroma of roasted hazelnuts; nutty, complex flavour, sweet with a dry finish
- ☺ 504 **Coteaux du Layon** (Loire) 2003 £6.00
Chateau de Pierre Bise
This wine harvested from chenin blanc at the peak of botrytisation, has a wonderful balance of sweetness and acidity, and is exceptional value
- ☺ 508 **I Capitelli** (Veneto) £5.00
Anselmi
This wine, made from 100% garganega, is packed with apricot, honey and pear flavours with tobacco and cedar notes, stunningly rich and complex
- ☺ 522 **LBV Quinto do Crasto** (Portugal) 1999 £5.00
Late bottled vintage port is wine of a single vintage, matured in cask until ready to drink. The wine is beautifully sweet with rich chocolate flavours