

Starters-Antipasti

Pomodori

5.50

Red cherry tomatoes, basil leaves garlic, and Evo oil

Mix Salumi

18.30

Bresaola, Mortadella, Crudo, Olives, Bread

Gamberoni

6.85

Premium King prawns avocado and cocktail sauce

Pistacchiosa

5.95

**Homemade Pistacchio and Mascarpone cream with
Mortadella from Modena**

Cheese bread

9.95

Homemade bread, parmesan cheese, black pepper , salt

Garlic bread

8.40

Homemade bread, parmesan cheese, black pepper , salt

Olive ascolana

5.95

**Green olives stuffed with herbs and breadcrumbs, coated
in panko and deep fried**

Mozzarelline

5.90

Deep fried mozzarella balls

Arancini Sicilian

7.95

Deep fried rice balls stuffed with beef ragu and mozzarella

Our Fish

Daily delivered fresh seafood at 6am prepared and ready for service at lunch.

Polpo Tartufato

14.50

Mediterranean Octopus served on a bed of black truffled potatoes

Calamari Fritti

13.90

Fresh squid, chopped in rings and deep fried. Served with lemon and chilly mayo

Tuna Tartare

15.95

Sashimi cut of fresh yellow fin tuna, with cappers, onion, black olives, smoked paprika and evo oil served with avocado and lime zest.

Fritto Porto Fino (for 2 people)

25.50

Deep fried Calamari, King Prawns, Seabass fillet & Courgettes served with chilly mayo

Spigola Al Cartoccio

19.95

Pan Fried wild seabass fillet wrapped in foil and gently cooked in the oven with mussels and squid in butter and herbs

Allergens: Molluscs

3 Oysters

11.95

Maldon oysters from east coast, served on crushed ice with lemon, tabasco, and shallot vinegar

6 Oysters

18.95

Maldon oysters from east coast, served on crushed ice with lemon, tabasco, and shallot vinegar

Add a footnote if this applies to your business

MENU / PRICE LIST

Our Pasta

Linguine di mare

16.45

Ravioli al Tartufo

14.50

Black truffle ravioli stuffed with ricotta and pecorino cheese

Gnocchi with salmon and caviar

18.00

Black truffle ravioli stuffed with ricotta and pecorino cheese

Tagliatelle Bolognese

14.99

Slow cooked beef ragu as "Nonna" used to make with a touch of red wine

Lasagna Della Nonna

15.85

Classic baked fresh pasta sheets with mozzarella and Bolognese ragu - Allergens: Cereals containing gluten, Milk, Celery

Tagliatella Salsiccia e funghi

14.95

Neapolitan sausages, crushed with wild mushrooms, red wine, and butter sauce

Parmigiana

13.00

Classic baked aubergine in tomato sauce with mozzarella, basil and parmesan cheese served with two crispy slices of roasted bread - Allergens: Milk

Penne all'Arrabbiata

12.95

Spicy cherry tomato sauce with smoked garlic

Risotto Zucca

15.00

Butternut squash risotto with parmesan and mascarpone cream

Carbonara

16.00

Eggs, bacon, pecorino cheese, cream

Our Salads

Caprese Salad

7.95

Classic tomato and mozzarella tossed with basil pesto

Chicken Salad

12.90

Italian Cesar dressing with Roman lettuce, Bacon, croutons, and Panko Breadcrumbs deep Fried Chicken Breast

Burrata Salad

11.90

burrata DOP served with cherry tomato, sun blushed tomatoes and onions

Mixed Salad

4.90

Cherry tomatoes, olives, mix leaf salad, and sun blushed tomatoes

Bruschetta Specials salad

12.90

Red pepper, orange, radishes, cooked large shrimps, torn dandelion greens

Our Meat

Carpaccio di manzo al tartufo nero

11.95

Thinly sliced raw beef fillet with black truffle dressing and parmesan shaves

Pollo alla Milanese

14.00

Deep fried chicken breast in breadcrumbs served with lemon and chilly glaze

Spiedino di Pollo

15.90

Skewer of chicken breast with onions and peppers served with Caponata

Medaglioni di Filetto

24.95

5 oz beef fillet medallions with wild mushroom and truffle sauce, served with roasted potato

Burrata al Prosciutto di Parma Tartufata

15.95

Fresh burrata DOP served with Parma ham and black truffle

Fillet steak with garlic butter and chips

24.80

Our Sides

Truffel chips

6.95

Chips with black truffle cream and parmesan cheese

Broccoletti all'aglio e peperoncini

4.95

Tenderstem broccoli with butter, garlic, and cream

Roasted potatoes

7.90

Baby potatoes with Maldon salt and rosemary

Green Olives

3.50

Zucchini Fritte

5.50

Deep fried Hand Cut Courgettes

Desserts

Made daily by our incredible pastry Chef

Tiramisu

7.95

Velvety melange of savoiardi cookies dipped in an espresso, layered with delicately sweetened whipped eggs and mascarpone cheese, topped with a dusting of cocoa powder

Torta Al Pistacchio

7.95

Elegant, moist delicious Pistachio mousse with a crushed pistachio nuts topping

Mousse al Cioccolato

6.95

Chilled dark chocolate pudding with light and airy texture topped with dark chocolate sauce

Torta della nonna

7.95

Sweet pastry base giving way to a lemon and vanilla scented custard filling, topped off with a thin layer of pastry and crunchy pine nuts

Gelato e sorbetto

7.00

3 scoops of premium ice cream and sorbets from our selection

Profiteroles

9.00

Made fresh daily the ultimate dessert