



Menu'

... Starters

Bresaola di sella di cervo con barbabetola, olio al ginepro e formaggio di capra £8.60
Home-made bresaola of loin of venison, served with beetroots, juniper flavoured oil and goat cheese

Pasticcio di fagiano servito con insalata invernale al tartufo e pane tostato £7.80
Quenelle of home-made pheasant mousse served with black truffled salad and toasted slice of bread

Burrata d'Andria servita con caponata e pinoli tostati (v) £7.60
Burrata (creamy centre mozzarella) & "Caponata" (Sicilian dish made of aubergines), toasted pine nuts (v)

Gamberoni fritti serviti su crema di cannellini alla vaniglia £8.60
Fresh deep fried prawns served on a vanilla flavoured cannellini beans puree

Carpaccio di cernia servito con finocchi e salsa di yogurt, melograno e zenzero £7.80
Bass carpaccio served with fennel, yogurt, pomegranate and ginger dressing

Vellutata di porri e patate con olio al timo £6.80
Thick soup of leeks and potatoes, a dash of thyme oil

... Pastas and Risotto

Starter £9.80

Main £12.90

Spaghetti alla chitarra con vongole e bottarga

Fresh spaghetti pasta with clams and grated air dried grey mullet roe

Strozzapreti con ragu' di cinghiale *

Curly sheets of pasta (fusilli like) with slow cooked wild boar in white wine and tomato sauce*

Ravioli al brasato di cervo *

Ravioli filled with slow cooked venison in a rich tomato and red wine sauce *

Gnocchi del montanaro * (v)

Buckwheat potato gnocchi served with a savoy cabbage and fontina cheese sauce * (v)

Risotto con carciofi, menta e pistacchi * (v)

Risotto (Carnaroli rice) with artichokes, mint and pistachios * (v)

About 20 minutes cooking time for the risotto

* Grated cheese will be grated on the pasta/risotto by the chef. Let your waiter know would you prefer not to have any cheese on top of your dish

... Main courses

Faraona alle prugne servita con patate saltate £16.60

Oven baked guinea fowl with prunes, served with sauteed potatoes

Carre' d'agnello al forno con zucca e castagne £17.60

Oven baked rack of lamb served with squash and chestnuts, almond & anchovy dressing

Orata alla griglia con lenticchie in umido e crema acida £16.20

Chargrilled sea bream fillets served with lentil stew and roasted lemon flavoured crème fraiche

Halibut su crema di carote, con rapa bianca e mini barbabetole al forno £16.80

Panfried halibut fillet on a bed of carrot puree, white turnips and oven baked baby beetroots

Side orders

Vegetables / Salad £3.20

Rocket & Parmesan £4.20

Please note that not all ingredients are mentioned on the dishes description. Let us know of any allergy you may suffer from.

Service is not included in your bill unless party of 10 or more people