



Starters

Insalatina di capesante con pancetta croccante e scaglie di Grana Padano £10

Pan fried King Scallops salad with crunchy pancetta and grana Padano shaves

Poggi's fish and chips £9

Creamed cod on a bed of duchess potatoes

Tartare di manzo £10

Finely chopped tenderloin stake lightly seasoned

Uovo al tegamino al Tartufo Nero £8,50 V

Pan-fried egg with black truffle shaves

Taglieri

Tagliere di salumi

£12 for 1 person / £22 for 2 people

A selection of mixed italian salami served with bread
Coppa Piacentina D.O.P. - Pancetta Piacentina D.O.P.
Salame Piacentino D.O.P. - Culaccia

Tagliere di formaggi

£12 for 1 person / £22 for 2 people

A selection of mixed cheeses served with bread
Grana Padano - Gorgonzola - Selection of Cheeses

Tagliere misto

Minimum for 2 people £22

A selection of mixed italian salami and cheeses served with bread

Primi Piatti

Tortelli con la coda £14 V

Ricotta and spinach Ravioli
served with butter and sage sauce
and mushrooms sauce on side

Pisarei e Fasò £12

Small breadcrumbs gnocchi in a tomato and beans sauce

Anolini in brodo £14

Beef filled ravioli served in broth

Ravioli al cacao di anatra stufata, crema di Grana Padano e salsa al Vino Rosso £14

Duck filled cocoa ravioli with Grana Padano and red wine sauce

Tagliolini al Tartufo £14

Tagliolini with black truffle oil and shaves

Risotto £13

Ask for the risotto of the day

Spaghetti al Pesto Mediterraneo £12

Spaghetti with sun dried tomatoes, cappers, olives, anchovies,
chopped pistachios and basil sauce

Secondi Piatti

Filetto di maiale arrosto con uva nera, julienne di radicchio e salsa al melograno £15
Roasted pork fillet with black grapes, radicchio and pomegranate sauce

Salmon in crosta di pistacchi, salsa di mele e zenzero, cubi di giardiniera £13
Pistachios crust salmon with apple and ginger sauce and pickled vegetables

Rib eye alla griglia con salsa al Pepe verde o all'aglio £19
Grilled rib eye steak with green peppercorns sauce or garlic sauce

Petto d'anatra all'arancia con salsa al cioccolato fondente £16
Roasted duck breast with orange and dark chocolate

Insalata di Giò £11 V

On Side

Gnocco Fritto £2
Potatoes £4
Spinaches £4

Homemade bread £2
Homemade focaccia £2
Bio Pickled Vegetables £3

**Green Salad and
cherry tomatoes £4**
Pista ad grass £3

Desserts

Sbrisolona £6
Traditional italian crunchy tart with almonds

Buslan £6
Special donuts served with a glass of sweet Malvasia

Dolce dello Chef £6
Ask for the dessert of the day

Tiramisù £6

Crostata della Nonna £6
Ask for the Grandma's tart of the day

Liqueur

Bargolino £4
Sloe berry liqueur

Limoncino £4
Italian lemon liqueur

Vissole £4
Cherries marinated in pure alcohol

Nocino £4
Sweet walnut liqueur

Grappa £4

Uvetta £4
Raisins marinated in pure alcohol

Wine

For all wine please have a look at our wine list on the blackboard

Soft Drinks

Bottled water 75cl £4
Panna still water
San Pellegrino sparkling water

Soft Drinks £3
Coke/Diet Coke/Orangeade/Lemonade/Chinotto

Bottled Beer

Peroni £3,90

Moretti £3,90

Coffee

Espresso £1,80

Double Espresso £2

Cappuccino £2

Tea £1,80

Latte £2

*A discretionary gratuity of 10% will be added to your bill.

*Dor any allergie, please ask to a member of our staff.

V - vegetarian dishes

Opening time:
THURSDAY TO SUNDAY 12.00am - 3.00pm / 6.00pm - 11.30pm
MONDAY & WEDNESDAY 6.00pm - 11.30pm

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