

MOZZARELLA BAR

From the fertile plains of Campania comes the unique **Mozzarella di Bufala Campana**, endowed with Protected Designation of Origin. Stracciatella and Burrata are both made with cow milk and come from Puglia in Southern Italy.

BUFALA CLASSICA	6	MOZZARELLA DI BUFALA BITES	7	STRACCIATELLA DI BURRATA	7	SMOKED BURRATA	7
SMOKED BUFALA	6	250 GR HANDMADE MOZZARELLA	13.5	BURRATA	8.5	GRAN DEGUSTAZIONE	21
RICOTTA DI BUFALA	6	with Baby Spinach, Datterini Tomatoes and Olives		BURRATA WITH BLACK TRUFFLE	11.5	Bufala Classica, Smoked Bufala, Burrata and Ricotta di Bufala	

Add Black Summer Truffle in Olive Oil 5.5

Choose a selection of small plates to start or as an accompaniment to your Mozzarella di Bufala.

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP Air-cured Aged Pork Leg	6
PROSCIUTTO COTTO ARROSTO Roasted Ham	5
BRESAOLA DELLA VALTELLINA IGP Aged Air-dried Top Round Beef	6
SALAME FELINO IGP Premium Cured Pork Salami	6
SALAME D'OCA Cured Goose Salami	6
VENTRICINA DEL VASTESE Spicy Cured Pork Salami	6
SELECTION OF SALUMI Prosciutto Crudo di Parma DOP, Prosciutto Cotto Arrosto, Salame Felino IGP	14.5

PANI E FOCACCINE

BASKET OF ASSORTED BREADS	3.5
FOCACCINA OREGANO with Sea Salt	5
FOCACCINA DATTERINI with Fresh Basil	5.5

Focaccine are also available with 100% Whole Wheat Flour

VERDURE

DATTERINI TOMATOES with Basil Pesto	6.5
ROASTED ARTICHOKE IN OLIVE OIL ✓	6.5
SICILIAN AUBERGINE CASSEROLE ✓	7
VEGETABLES MILLE-FEUILLE with Casatica di Bufala	7
GRILLED AND BAKED VEGETABLES ✓	6.5
GARDEN SALAD ✓	4

CALDI

TUNA CROQUETTES with Ricotta and Chopped Perino Tomatoes	4.5
MOZZARELLA IN CARROZZA with Anchovies	7
MOZZARELLINE Fried Couscous-breaded Mozzarella Bites	5
BEEF AND SAUSAGE MEATBALLS with Spicy Tomato Sauce	5
TASTING OF FRIED SPECIALTIES with Sage and Spicy Tomato Sauce	9

FREDDI

PERINO TOMATO filled with Legumes and Tuna	7
BUFFALO SUMMER ROAST with Crunchy Vegetables	8
TUNA CARPACCIO MILLE-FEUILLE with Carasau Bread, Stracciatella and Sicilian Pistachios	12
MOZZARELLA SCAPECE Mozzarella di Bufala with Fried Courgettes and Pine Nuts	7
ITALIAN GAZPACHO Organic Tomato and Stracciatella	8
SCOTTISH SMOKED SALMON with Avocado	13
ANCHOVIES IN OLIVE OIL with Sun-dried Tomatoes	7

CROSTINI

Choose two	7
'Nduja Spicy Spreadable Sausage and Mascarpone	
Stracciatella, Courgette Flowers and Anchovies	
Red and Yellow Datterini Tomatoes and Fresh Basil	

MOZZARELLA BAR EXPERIENCE 31

Choice of 2 Types of Mozzarella
(Burrata with Black Truffle - extra 4 each)

Salame Felino IGP, Prosciutto Cotto Arrosto, Prosciutto Crudo di Parma DOP, Datterini Tomatoes and Basil Pesto, Sicilian Aubergine Casserole, Sun-dried Tomatoes, Focaccina Oregano

IL GRAN TAGLIERE 22

Board with Prosciutto Crudo di Parma DOP, Salame Felino IGP, Salame d'Oca, Ventricina del Vastese, Casatica di Bufala, Parmigiano Reggiano, Mozzarella di Bufala Bites, Crostini with Red and Yellow Datterini Tomatoes and Fresh Basil

INSALATE

Choose your Salad portion: *piccola* or *grande*.
Ask our staff for the *vegan* version of some Salads.

CAPRESE with Mozzarella di Bufala, Sliced Tomatoes and Fresh Basil	7 - 11	BUFFALO ROASTBEEF with Crunchy Vegetables, Lamb's Lettuce, Yellow Datterini Tomatoes, Balsamic Vinegar Sauce	8 - 15
TUNA CARPACCIO with Mixed Salad, Olives, Datterini Tomatoes, Peach and Mustard with Honey	8.5 - 16	ITALIAN CHICKEN with Baby Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds and Mustard with Apple and Celery	9 - 16.5
ARTEMIDE BLACK RICE with Cereals and Buffalo Yoghurt Sauce	7 - 11	TUNA FILLETS with Baby Lettuce, Olives, Sun-dried Tomatoes, Caperberries and Croutons	7.5 - 13
GRILLED VEGETABLES with Baby Spinach, Datterini Tomatoes, Olives, Pumpkin Seeds and Croutons <i>Add Burrata</i>	8 - 12.5 7.5	PROSCIUTTO DI PARMA AND MELON	7 - 13

Add diced Mozzarella di Bufala 4
Add Italian Chicken Breast 6.5

PASTA

Any of our Pasta is also available with *Whole Wheat Casarecce*.

SCHIAFFONI with Organic Tomato and Mozzarella	11.5	FRESH RAVIOLI with Ricotta, Mozzarella and Lemon	14
CASARECCE with Aubergine Pesto and Stracciatella	11	PAPPARDELLE <i>with Fennel Sausage Ragù</i>	13.5
LASAGNA with Basil Pesto	12	TAGLIOLINI with Black Summer Truffle	14
CACIO E PEPE	11	CARBONARA	10

*The IGP certified Pasta is made in Gragnano with the traditional
'Cirillo' drying method. Fresh Pasta is made locally.*

PIZZA

Any of our Pizza is also available with *100% Whole Wheat Flour*.

ORGANIC TOMATO ✓ with Olives and Oregano	9	PARMIGIANA with Aubergine, Mozzarella di Bufala, Organic Tomato, Grana Padano and Fresh Basil	12
BUFALA DOP with Organic Tomato and Fresh Basil <i>Add Stracciatella</i>	11 3.5	ANCHOVIES AND CAPERS with Mozzarella di Bufala, Organic Tomato and Oregano	12
VEGETABLES with Smoked Mozzarella di Bufala	12	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato and Rocket	15
TUNA AND BELL PEPPERS with Mozzarella di Bufala, Organic Tomato, Anchovies and Capers	15	'NDUJA with Stracciatella di Burrata, Organic Tomato and Fresh Basil	14
SMOKED SALMON with Mozzarella di Bufala, Lemon and Wild Fennel	18	PROSCIUTTO COTTO AND ARTICHOKEs with Mozzarella di Bufala, Casatica di Bufala, Olives and Oregano	15
BASIL PESTO AND STRACCIATELLA with Mozzarella di Bufala and Olives	13.5		

*Our dough is prepared with stone-ground Petra del Molino Quaglia flour and is left to rise
slowly for at least 48 hrs. This requires patience but we think the result is worth the wait.*

SECONDI

BURRATA BURGER with Bacon, Avocado, Bell Peppers, Mustard with Apple and Celery, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	16 5.5	BEEF TAGLIATA with Rocket, Lemon and Datterini Tomatoes	22
ITALIAN CHICKEN BREAST with Sautéed Vegetables and Green Sauce	17	BRANZINO Sea Bass with Olives and Capers	18
		COURGETTE PARMIGIANA with Mozzarella di Bufala and Tomato	12

Add Roasted Potatoes 3.5

DOLCI

Choose your portion: *piccola* or *grande*.

TIRAMISÙ	3.5 - 6.5	CAPRI CAKE with Italian Gelato	4 - 6.5	AFFOGATO AL CAFFÈ with Italian Gelato	5
SEMOLINA CAKE with Blueberry Sauce	4 - 6.5	MERINGUE SEMIFREDDO with Salted Caramel	6.5	COPPA GELATO Cream or Fruit	9
RICOTTA DI BUFALA CREAM with Peach in Syrup and Almond	3.5 - 6.5	FRESH FRUIT SALAD	4 - 6.5	TASTING OF DESSERTS Choice of three small portions	9

Creams and Cakes are homemade and freshly prepared every day.