

Attimi

welcome@attimirestaurants.co.uk
www.attimirestaurants.co.uk

While waiting

Sourdough Tuscan Bread with Oil, Flavor Butter and Salt.(V)	£4.50
Homemade Focaccia of the day (V)	£4.50
Green Noccelara olives (V).	£4.00
Grissini with Norcia 40 months matured Ham.	£5.50
Bruschetta with Lardo di Collonata and Refried Beans.	£6.00

To share or Not...

Cold Cuts Platter per person	£7.00
Norcia Ham, Tuscan Salami with Truffle, Wild boar Mortadella, Goose Speck, Manzo Marinato with Bread and Pickles	
Cheese Platter per person	£7.50
Cacciatona di capra in Fieno,Gorgonzola D.O.P 18 months,Brinata il Fortetto,Caciocavallo Iripino in Grotta, Asiago D.O.P, Parmigiano Regiano D.O.P 36 months served with chutney.	

Cicchetti (small plates)

Calamari Con Topinambur e Salsa Di Carote Roasted squid served with Jerusalem artichoke chips and carrots puree.	£8,00
Carpaccio Veneziano Carpaccio of beef fillet with rocket leaf jelly, fresh black truffle and parmesan emulsion.	£8.50
La Nostra Burrata Burrata Pugliese served with homemade breadcrumbs, oven-baked Datterino tomatoes and basil tuille.	£7.50
Polpo in Crema di Fagioli e Radicchio Roasted octopus served with creamy spicy borlotti beans and fresh radicchio leaves.	£8.50
Fegatelli con Risotto Compatto e Zafferano Attimi-style saffron risotto with balsamic pan-fried chicken livers.	£9.50
Pancetta di Maiale Slow-cooked crispy pork belly with leeks and horseradish velouté, Balsamic pearls.	£8.00
Capesante Nascoste Pan-fried scallops with creamy cauliflower puree, Norcia “Ash” ham and crispy kale.	£9.00
Zucca Rivista (V) Truffled goat’s cheese mousse, roasted pumpkin, pomegranate and fried kale.	£7.50

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Our Gourmet Pasta

Strozzapreti al Coniglio Homemade Strozzapreti pasta with braised rabbit “Cacciatora” ragù,	£12.50
Gnocchi Gorgonzola & Zucca (V) Homemade gnocchi, with gorgonzola sauce, roasted onion squash pumpkin, finished with crispy kale.	£10.50
Linguine allo Scoglio Liquido Linguine with creamy courgettes cooked in shell water, with a blend of clams and mussels, served with toasted semolina.	£11.50
Tortelloni all Baccala’ Homemade Tortelloni filled with Cod “Mantecato”, Prawn bisque and Parmesan emulsion.	£12.50
Aglio, Olio, Peperoncino & Bottarga Spaghetti with oil, garlic, chili, pepper, parsley and Bottarga.	£11.50
Spaghetti all’Amatriciana Spaghetti Pasta, guanciale, pecorino cheese and tomato sauce.	£11.00
Maccheroncini Ai Fughi E Tartufo Nero (V) Maccheroncini fresh pasta with wild mushrooms and Umbria black truffle.	£13.50
Tagliatelle al Ragù di Cervo Tagliatelle with slow-cooked venison ragù, king oyster mushrooms, juniper berries and chestnuts.	£13.50

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Specials

Orata	£19.50
Pan-fried sea bream with Datterino tomatoes and celery stew.	
Filetto al Tartufo	£25.00
200g of Shropshire Angus beef fillet served with wild mushrooms butter sauce and fresh Umbria black Truffle.	
Carciofo olivato(V)	£15.00
Roasted artichoke, Jerusalem artichoke pancotto, pressed Taggiasche olives, cauliflower cream.	

Sides

Roasted Baby Potato (V)	£4.50
Plum tomato and red onion salad (V)	£4.00
Green salad with vinaigrette dressing (V)	£3.50
Steamed broccoli with chili and garlic (V)	£4.50

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Please ask your waiter if you require any information regarding allergies or intolerances. Prices are inclusive of current rate of VAT. A discretionary rate of 12% will be added to the bill.