

ANTIPASTI

Antipasto for 1

Petto d'Oca

Smoked breast of goose served with bread
7.50

Mortadella e Mozzarella

Mortadella and mozzarella served with olives and bread
7.50

Prosciutto di Cinghiale e Funghi di Bosco

Wild boar cured ham with forest mushrooms served with olives
and bread
9.00

Bresaola con Rucola e Grana

Aged salted beef with rocket and parmesan served with bread
8.00

To share between 2 or 4

Tagliere di Salumi

A selection of cured meats including prosciutto, cotto, mortadella,
capocolle, Napoli and mozzarella served with bread
14.00 / 20.00

Antipasto Luciano

A selection of specialty cured meats including venison and wild
boar, mozzarella and vegetables in olive oil served with bread
15.00 / 22.00

Tagliere di Formaggi

A selection of Italian cheeses, tomatoes and olives served with
honey and jam on the side accompanied with fruit and bread
14.00 / 20.00

Gran Selezione di Salumi e Formaggi

A selection of cured hams, salumi, assortment of soft & hard Italian
cheeses with olives, tomatoes, fruit and bread
15.00 / 22.00

SMALL DISHES

MEAT

Polpette alla Napoletana	6.50
<i>Homemade meatballs in our tomato sauce served with bread</i>	
Bombetta di Capocolle	6.50
<i>Grilled rolled pork filled with garlic and parsley</i>	
Tagliata di Manzo con Aceto Balsamico	7.00
<i>Sirloin cut of beef with balsamic vinegar and honey</i>	
Salsiccia, Peperoni e Patate	6.50
<i>Luganica sausage with peppers and potatoes</i>	
Asparagi e Prosciutto Crudo	6.50
<i>Breaded asparagus wrapped in Parma ham filled with mozzarella</i>	

FISH

Tartara di Tonno Fresco	6.00
<i>Fresh tuna, burrata mozzarella and thyme</i>	
Frittura di Calamari e Gamberi	7.00
<i>Calamari and king prawns in light tempura</i>	
Filetto di Tonno Mandorliato	6.50
<i>Fresh tuna fillet encrusted with almonds</i>	
Pepata di Cozze	7.00
<i>Mussels cooked with garlic, olive oil and chilli</i>	

VEGETABLES & SIDES

Patate al Rosmarino	3.00
<i>Rosemary potato chips</i>	
Frittura di Verdure in Pastella	6.00
<i>Vegetables in a light tempura</i>	
Arancini di Riso al Formaggio	6.00
<i>Rice balls with a cheese centre</i>	
Crostini con Caponatina alla Siciliana	6.00
<i>Crostini with aubergines, capers and olives</i>	
Bread & Olives	3.00
<i>Fresh bread with olives and oil with balsamic vinegar</i>	

DESSERTS

Tiramisu	4.50
Panna Cotta	4.50
Gelato	4.50