

NEAPOLITAN FRIED TREATS

Frittura di mare £13.50

Deep-fried fresh prawns, white fish and calamari

Frittura di terra £10.50

Deep-fried aubergine parmigiana, breaded olives and potato croquettes

Gamberi fritti £9.00

Fried breaded wild shrimps

Arancino £6.50

Fried breaded risotto rice arancino stuffed with ragu and peas

STARTERS

Antipasto della casa with two cocktails of choice (for 2) £25

An Italian antipasto board consisting of charcuteries; crostini with Neapolitan turnip tops; a young Gorgonzola; and Nocellara di Castelvetro olives. (Cocktails: Aperol Spritz, Campari Spritz, Limoncello Spritz, Gin and Tonic, Vodka and Tonic, Cedrata Citron Soda)

Molinata £7.00

Puglian broad bean and spinach dip (vegan)

Gamberi in tegamino £9.00

Baked wild shrimps with fresh tomatoes, tomato sugo, parsley, black pepper and melted cheese

Pane, olive e olio d'oliva extra vergine £5.00

Bread, Nocellara di Castelvetro olives and extra virgin olive oil

PRIMI

Tagliatelle al ragù marchigiano £14.50

Hand rolled tagliatelle with a slow-cooked beef, pork and chicken ragoût (tradition of the Marche region)

Tagliatelle al ragù d'agnello £15.50

Hand rolled tagliatelle with a hand-chopped lamb ragoût

Gnocchi pasticciati £14.00

Hand-rolled gnocchi with ragu and cream

Penne burro e salvia 12.00

Penne with butter, sage and parmesan

Spaghetti allo scarpariello £12.50

A Sicilian dish of spaghetti with fresh tomatoes, chilli, oil, parsley, garlic, black pepper and pecorino cheese

Pastina in brodo £9.50

Slow-cooked beef and chicken broth with pastina

SECONDI

Bistecca di entrecote ai ferri con rosmarino e sale Maldon e contorno £19.50

Premium grass-fed rib-eye steak with rosemary and Maldon salt, accompanied by a side of choice

Branzino al Cartoccio £17.50

Parchment-wrapped seabass fillets with olives, capers and tomatoes

CONTORNI

Mesticanza di stagione £4.00

Mixed leaf salad with the house dressing

Verdura del giorno £4.00

Vegetable of the day with garlic and olive oil

Patate al forno £4.00

Special Ida roast potatoes with olive oil, garlic and rosemary

DESSERTS

Pannacotta - £7.00

Pannacotta with lemon and sage

Tiramisu al cappuccino e Nutella - £7.00

Mascarpone and coffee dessert with a Nutella twist

Fichi con mascarpone e noci - £7.00

Figs cooked in red wine and honey with mascarpone and walnuts

Torta di mele - £7.00

Butter pastry apple tart with double cream ice cream