

Food prepared in our restaurant may contain the following allergens: milk, eggs, wheat, lupins, shellfish, fish, peanuts, and tree nuts. While there are no “hidden” ingredients in our food, our kitchen is small, and there is a risk of cross-contamination.

If you have a food allergy or intolerance, please notify the person taking your order. Thank you.

**HOME-MADE WHITE PEACH AND
PROSECCO SPRITZ £7.50**



**HOME-MADE WHITE PEACH NON-
ALCOHOLIC SPRITZ £4.50**

STARTERS

Antipasto della casa - £16.00

An Italian antipasto board consisting of charcuteries; crostini with Neapolitan turnip tops; grilled vegetables with olive oil and garlic; and our own Sicilian black olives marinated in chilli, garlic and parsley

Molinata - £7.00

Puglian broad bean and spinach dip (vegan)

Insalata di aranci e finocchio - £7.00

A delicate, Sicilian salad of fennel, oranges and black olives

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

*Bread, our own Sicilian black olives marinated in chilli, garlic and parsley
olives and extra virgin olive oil*

Burrata con pomodorini £9.00

Puglian, cream-filled Burrata accompanied by vine tomatoes and extra virgin olive oil

Pinzimonio

*Colourful vegetable crudité's with mashed anchovies, garlic and extra virgin olive oil dipping sauce
£7.00*

PRIMI

Tagliatelle al ragù marchigiano - £15.00

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

Tagliatelle al ragù d'agnello - £14.50

Hand rolled tagliatelle with a hand-chopped lamb ragoût. A sugo in bianco, it is made according to a recipe that predates the tomato's arrival in Italy

Gnocchi con gamberi e zucchine - £14.50

Home-made potato gnocchi with wild shrimps, and a velouté of garlic and olive oil pan-fried courgettes

Spaghetti allo scarpariello - £12.50

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

Pappardelle con Funghi Porcini , Speck e Scamorza affumicata £15.00

Hand-rolled Pappardelle with porcini mushrooms, cured Speck ham and beechwood-smoked Scamorza cheese

Linguine con granchio £15.50
Linguine with fresh white Devon crab-meat

Malloreddus con Salsiccia e zafferano - £15.00
Sardinian Malloreddus pasta with Italian sausage, saffron, basil, tomato and Pecorino Sardo

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 with a mixed leaf salad

Pesce Spada con finocchio - £17.50
Grilled swordfish steak with fennel and orange salad

Costolette di agnello con patate - £16.50
Grilled Welsh lamb chops with fresh mint, accompanied by rosemary and olive oil potatoes

CONTORNI

Mesticanza di stagione - £4.00
Mixed leaf salad with the house dressing

Patate al forno - £4.00
Special Ida roast potatoes with olive oil, garlic and rosemary

Verdure grigliate - £4.00
Char-grilled aubergines, courgettes and peppers with extra-virgin olive oil and garlic

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DESSERTS

Torta della Nonna - £7.00

Home-made butter pastry tart filled with lemon zest-infused creme patissiere, and toasted, sugared pine-nuts

Tiramisu - £7.00

Mascarpone and coffee dessert dusted with cocoa

Affogato- £7.00

Double cream ice-cream with a shot of espresso

Torta al cioccolato con pere (vegana) - £7.00

Home-made vegan pear and chocolate cake with vegan ice cream

Panna Cotta al cioccolato bianco con fragole £7.00

Home-made white chocolate Panna Cotta with fresh strawberries

Cheesecake al limone£7.00

Home-made whipped Amalfi lemon and mascarpone cheesecake on a butter biscuit base

Pesche al Vino £7.00

White peaches in Ciró Bianco wine with sweetened orange zest and honey mascarpone, accompanied by almond Amaretti biscuits

DIGESTIVI

Limoncello - £4.00

Southern Italian lemon digestivo

Amaretto di Saronno - £4.00

Almond digestivo

Grappa - £4.00

Northern Italian grape digestivo

Frangelico - £4.00

Hazelnut digestivo made by monks

Fernet Branca- £4.00

Northern Italian amaro containing 27 herbs and spices

Sambuca- £4.00

Liquor from the northern Roman port of Civitavecchia, containing star anise and herbs

Cynar- £4.00
Artichoke leaf amaro

Borghetti Espresso £4.00
Dark roast coffee liqueur

Bottega Giandiuiia £4.00
Creamy chocolate and hazelnut liqueur

Genziana Abruzzese- £4.00
Amaro from Abruzzo containing wild flowers and herbs

Vecchia Romagna £4.00
Trebbiano grape brandy from Emilia Romagna

Nocino £4.00
Liqueur from Emilia Romagna made with unripe walnuts, still in their husks

Ida
Merchandise

GREEN IDA CHINA ESPRESSO CUP AND SAUCER
£9.50

GREEN IDA CHINA MUG £9.50

BLUE AND WHITE ENAMEL IDA MUG £9.50

EMBROIDERED IDA BASEBALL CAPS - (GREEN,
BLUE, PINK, BLACK RED) £12

HAND-MADE EMBROIDERED WHITE LINEN IDA
APRON £20

100% COTTON GREEN STRIPE TEA TOWEL £8

OLIVE GREEN CHILD'S APRON £12

BLACK IDA POLO SHIRT £12

WHITE IDA LOGO TSHIRT £12

NAVY BLUE FLEECE LINED IDA SWEATSHIRT £20