

STARTERS

Antipasto della casa - £16.00

An Italian antipasto board consisting of charcuteries; crostini with Neapolitan turnip tops; a young Gorgonzola; and Nocellara di Castelvetro olives

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

Burrata con pomodorini- £9.00

Puglian cream-filled burrata with vine tomatoes

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. A sugo in bianco, it is made according to a recipe that predates the tomato's arrival in Italy

Gnocchi pasticciati con ragù e panna - £14.00

Home-made potato gnocchi with beef and pork ragoût (tradition of the Marche region) and a splash of cream

Gnocchi con Pomodoro - £13.00

Home-made potato gnocchi with tomato sugo and basil.

Gnocchi con gamberi, limone e burro - £14.50

Home-made potato gnocchi with wild shrimps, lemon and butter

Penne con burro e salvia - £11.00

Bronze die-cut pasta 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

Rigatoni all'Amatriciana - £13.00

Roman dish of pasta with cherry tomatoes, pork cheek and pecorino

Pappardelle con Funghi Porcini e Salsiccia £14.00

Hand-rolled Pappardelle with porcini mushrooms and Italian pork sausages

Lasagne Vegetariane £14.00

Vegetarian home-made lasagne with asparagus, bechamel and mushrooms

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

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

Torta di mele con gelato - £7.00

Butter pastry apple tart with double cream vanilla ice cream

Tiramisu - £7.00

Mascarpone and coffee dessert dusted with cocoa

Fichi con mascarpone e noci - £7.00

Figs cooked in red wine and honey with mascarpone and walnuts

Torta Caprese - £7.00

Almond flour, gluten-free chocolate cake with forest fruits and double cream ice cream

Nutella Cheesecake - £7.00

Ida's famous Nutella Cheesecake with granella and a butter-biscuit base.

Pastiera - £7.00

Baked ricotta and wheat cake with candied peel