

## STARTERS

### ***Antipasto della casa (for 2) £16.00***

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

### ***Zuppa di calamari, cipolla e piselli £8.50***

*Stewed squid with onions and peas*

### ***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*

### ***Zuppa di pesce £9.00***

*Fish stew with mussels, clams and wild red shrimps*

### ***Crema di cozze con crostini di pane e guanciale croccante £7.50***

*Velouté of fresh mussels with toasted crostini and crispy pork cheek*

### ***Pasta in brodo di gallina, manzo e parmigiano £7.50***

*Home made chicken and beef broth with pasta and parmesan*

## PRIMI

### ***Tagliatelle al ragù marchigiano £14.50 / £9.00***

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

### ***Tagliatelle al ragù d'agnello £15.50 / £9.50***

*Hand rolled tagliatelle with a hand-chopped lamb ragoût*

### ***Gnocchi pasticciati con ragù e panna £14.00 / £9.00***

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

### ***Spaghetti alla nerano £12.00***

*Spaghetti with fried courgettes, lemon zest, garlic, extra virgin olive oil and parmesan shavings*

### ***Spaghetti allo scarpariello £12.50***

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

***Spaghetti alle Vongole £15.00***

*Spaghetti with fresh clams*

***Penne con guanciale affumicato, panna e porri £12.00***

*Penne with smoked pork cheek, finely chopped leeks and a splash of cream*

**SECONDI**

***Branzino al cartoccio £17.50***

*Parchment-wrapped seabass fillets with olives, capers and tomatoes*

***Spiedini di mare al pane profumato con spinaci conditi £15.50***

*Skewers of fresh squid, prawns, seabass and red mullet in herb breadcrumbs, accompanied by chilli, garlic and olive oil spinach*

***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*

**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*

*Optional 12.5% service will be added*