

# **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

# **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 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

# 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 e Salsiccia £14.00

Hand-rolled Pappardelle with porcini mushrooms and Italian pork sausages

# Linguine con granchio £15.00

Linguine with fresh white Devon crab meat, tomatoes, chilli and parsley

### Malloreddus con Salsiccia e zafferano - £15.00

Sardinian Malloreddus "gnocchetti" with Italian sausage, saffron, basil 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

#### **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

# Verdure grigliate - £4.00

Char-grilled aubergines, courgettes and peppers with extra-virgin olive oil and garlic

# **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

### Affogato- £7.00

Double cream ice-cream with a shot of espresso

# 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.

# Fichi con noci e mascarpone - £7.00

Figs cooked in red wine and honey with mascarpone and walnuts

