

## 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*

### ***Burrata Con Pomodorini £8.00***

*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 di pesce £14.50***

*Hand rolled tagliatelle with a slow-cooked fish and seafood ragu*

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

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

### ***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*

### ***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*

## 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*

## 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*

### ***Cannoli Siciliani- £7.00***

*Fried sweet pastry tubes stuffed with whipped cream, chocolate and nuts*

### ***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*