

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

Impepata di cozze £8.50

Fresh mussel stew with garlic and black pepper

Burrata £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 £15.50

Hand rolled tagliatelle with a 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

Pasta burro e salvia £11.00

Bronze die-cut pasta with butter, sage and parmesan

Penne allo scarpariello £12.50

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

Spaghetti con moscardini £1.400

Spaghetti with baby octopus, basil and tomato

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

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

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