

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.

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

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

Tagliatelle al ragù di pesce £15.50 / £9.50

Hand rolled tagliatelle with a hand-chopped fish and seafood 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

Penne con guanciale affumicato, panna e porri £12.00

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

Spaghetti alle vongole £15.00

Spaghetti with fresh clams

SECONDI

Branzino al cartoccio £17.50

Parchment-wrapped seabass fillets with olives, capers and tomatoes

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, COFFEES AND DIGESTIFS

DESSERTS

Pannacotta - £7.00

Pannacotta with rosemary and sage

Pastiera Napoletana £7.00

Neapolitan baked tart filled with cooked wheat, eggs, and ricotta

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

Ice cream with a shot of espresso coffee (vegan and decaf available)

Fichi con mascarpone e noci - £7.00

Figs cooked in red wine and honey with mascarpone and walnuts

DIGESTIFS

Frangelico (hazelnut) - £4.00

Unicum (herbal) - £4.00

Averna (herbal) - £4.00

Limoncello - £4.00

Montenegro (herbal) - £4.00

Jaegermeister (herbal) - £4.00

Strega (saffron) - £4.00

Nocino (walnut) - £4.00

COFFEE and TEAS

(Decaf available for all coffees)

Single espresso - £2.00

Double espresso - £3.00

Espresso Macchiato - £3.00

Latte - £3.00

White/Black Americano - £3.00

Cappuccino - £3.00

Selection of teas (please enquire) - £3.00

Optional 12.5% service will be added