

-Antipasti-

Tortino di Lenticchie 8

Potato & lentil torte served with a rich tomato sauce, topped with dried prosciutto

**Vegan upon request*

**Gluten free*

Insalata di Tonno 8.50

Pan-fried tuna served with baby spinach & sun-dried tomato salad, drizzled with lemon & ginger oil, topped with almond flakes
(may contain traces of bone)

**Gluten free*

Bruschetta Zucchine e Tartufo 8.50

Homemade bruschetta of roasted courgette & truffle sauce, topped with pork cheek

**Vegan upon request*

**Gluten free upon request*

Piatto Misto Single 8.50/Sharer 13

Mixture of typical Umbrian cured meats & cheese, served with homemade bread & chutney

**Vegetarian upon request*

**Gluten free upon request*

-Primi-

(Pasta dishes are also available as a starter size)

Strangozzi ai Funghi 14

Artisan strangozzi pasta served in a wild mushroom sauce with pork cheek

**Vegan upon request*

**Gluten free upon request*

Ravioli Ricotta e Spinaci 15

Homemade pasta filled with spinach & ricotta, served in a classic sage & butter sauce

**Vegetarian*

Fregnacce al Ragu di Manzo 14

Imported ribbons of pasta tossed in a traditional Umbrian slow cooked beef ragu

**Gluten free upon request*

Tortelli di Rospo 15

Homemade pasta filled with monkfish, served in a creamy saffron sauce on a bed of baby spinach

-Secondi-

Tagliata 24

Beef rib eye from the grill, sliced & drizzled with herb infused olive oil. Served with roasted potatoes and a rocket & parmesan salad

**Gluten free*

Capocollo alla Birra 20

Traditional Umbrian stew of pork collar braised in beer with paprika & potatoes. Served with crunchy bruschetta

**Gluten free upon request*

Agnello Scottadito 22

Grilled seasoned lamb cutlets served with mixed roasted vegetables & a wholegrain mustard & mint cream cheese

**Gluten free upon request*

Branzino al Forno 22

Oven baked seabass & cherry tomatoes served with a classic Umbrian bread purée, thinly sliced roasted potatoes & green beans

(may contain traces of bone)

**Gluten free upon request*

-Contorni (sides) -

Patate dei Tre Nonni 4.50

Thinly sliced olive oil roasted potatoes with golden onions

**Vegan*

**Gluten free*

Broccoli 4.50

Steamed broccoli seasoned with rosemary oil

**Vegan*

**Gluten free*

Fagiolini 4.50

Steamed green beans seasoned with garlic & parsley

**Vegan*

**Gluten free*

Misticanza 4.50

Rocket, baby spinach & oven roasted cherry tomatoes

**Vegan*

**Gluten free*