-Antipasti-

Capra al Forno 8.50

Baked goat's cheese served with prune chutney and bruschetta

*Vegetarian

*Gluten free upon request

Bruschetta Broccoli e Gota

8.50

Oven baked broccoli & truffle, blended & topped with pork cheek, on crunchy bruschetta

*Vegan upon request

Burrida 8.50

Pan-fried monkfish cooked in a walnut & bay leaf vinaigrette (may contain traces of bone)

*Gluten free

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)

Paccheri alla Crema di Zucchine

14

Imported paccheri in a roasted courgette & truffle sauce, topped with pork cheek

*Vegan upon request

*Gluten free upon request

Ravioli ai Porcini

14.50

Homemade pasta filled with porcini mushrooms & ricotta, tossed with Umbrian sausage, in a creamy saffron sauce

*Vegetarian upon request

Strangozzi al Ragu di Melanzane

14

Imported strangozzi served with diced aubergine in a rich tomato sauce, topped with buffalo mozzarella

*Vegetarian

*Vegan upon request

*Gluten free upon request

Chiacchiere al Salmone

14.50

Homemade pasta filled with salmon & ricotta, served in a creamy leek & shallot sauce

-Secondi-

23 Tagliata Beef rib eye from the grill, sliced & drizzled with herb infused olive oil. Served with thinly sliced roasted potatoes and a rocket & parmesan salad *Gluten free Capocollo Miele e Rosmarino 20 Pork saddle roasted with rosemary & honey, served with roasted potatoes seasoned with black onion seeds *Gluten free 20 Agnello Piselli e Menta Diced lamb shoulder slow cooked in white wine with potatoes, peas & mint. Served with crunchy garlic bruschetta *Gluten free upon request Salmone al Fior di Sale 20 Baked salmon fillet marinated with red vermouth & orange, served with thinly sliced roasted potatoes, green beans & topped with spicy croutons (may contain traces of bone) *Gluten free upon request -Contorni (sides) -4.50 Patate Dei Tre Nonni Thinly sliced olive oil roasted potatoes with golden onions *Vegan *Gluten free Broccoli 4.50 Steamed broccoli seasoned with rosemary oil *Vegan *Gluten free 4.50 Faqiolini Steamed green beans seasoned with garlic & parsley *Vegan *Gluten free 4.50 Misticanza Mixed leaf salad with oven roasted cherry tomatoes

*Gluten free

*Vegan