ANTIPASTI

Parmesan "from the valley, hills, mountain" aged by Spigaroli, with walnut and celery *Emilia Romagna* V / * 16.50

Broad bean puree with roasted peppers and roasted tomato *Puglia* V/ * 14.50 **102**

Burrata, deep-fried courgette flower, seared baby plum tomato, anchovy *Campania* 16.50 **115**

Seared lamb's kidneys wrapped in pancetta with pecorino and mint, herb salad *Abruzzo* * 14.50 **203**

Sardines filled with pesto, baby plum tomato coulis, buffalo mozzarella and cucumber salad *Liguria* * 14.50 **113**

Seared squid, Sarconi bean and spring onion salad, basil and chilli dressing *Basilicata* * 18.50 **137**

Homemade organic bresaola with celery, capers, pickled girolle and cucumber, mustard dressing *Lombardia* * 17.50 **132**

Culatello di Zibello from Corte Pallavicina with homemade pickles *Emilia Romagna* * 25.00 **002**

Cured meats from Corte Pallavicina – culatello, capocollo, salami, lardo con magro, rye toast and pickles *Emilia Romagna* 25.00 **002**

PASTA E RISOTTO

Risotto with girolle mushrooms, Castelmagno cheese fonduta *Piemonte* V/* 17.50/21.50 **203**

Purple aubergine ravioli with scamorza, fiaschetto tomato sauce, basil and cacioricotta *Sicilia* V 15.50/19.50 **90**

Pappardelle with "Senatore Cappelli" semolina, Pekin duck ragout *Toscana* 16.50/20.50 **225**

Linguine with fresh Cornish lobster, datterini tomato, garlic, chilli *Campania* 29.50 **137**

SECONDI

Fillet of lightly salted cod, Controne beans, girolle mushrooms with tomato, parsley and garlic *Toscana* * 29.50 **132**

Roast turbot (on the bone) with tomato and olives, potato and samphire salad *Veneto* * 36.50 **137**

Roast and braised rabbit with carrot, onion, celery, olives, capers, pine nuts and peppers *Sicilia* * 29.50 **249**

Pan-fried calves liver "sweet and sour" with mint, romano lettuce, broad beans, peas, spring onions *Calabria/Lazio* * 28.50 **212**

Slow-cooked organic shoulder of salt marsh lamb with egg, lemon and parmesan, summer vegetables *Abruzzo* * 30.50 **225**

Pan-fried English rose veal loin with rosemary, purple aubergine parmigiana *Campania* * 36.50 **421**

Spinach/Sauteed potato/Green beans 6.00 Deep-fried courgette 6.50 Vegetable selection 6.50
Mixed/Green/Tomato salad 6.00 Rocket and parmesan 7.50

DOLCI

Classic tiramisu with mascarpone cream and coffee 9.50 **904**

Manjari chocolate and hazelnut croccantino with crème fraiche 10.50 **903**

Raspberry and vanilla custard tart, mint and raspberry gel 9.50 **902**

Cherries in wine syrup, bitter chocolate cream, cherry sorbet and oat crumble *9.50 **901**

Poached yellow peach, almond streusel, pistachio and ginger candy, white peach and Prosecco sorbet VEGAN 9.50 **913**

Selection of homemade ice creams, sorbets, granite or affogato 8.00

Italian farmhouse cheeses served with walnut bread and homemade preserves 14.00 **903**

Vin Santo with home-made cantuccini biscuits 14.75

CAFFE/TE

Espresso/Decaffeinated 3.50 Double espresso/Cappuccino/Americano/Latte/Decaffeinated 4.00
Earl Grey, Green Tea, Fresh Mint, Peppermint, Camomile 4.00
Liqueur Coffee: Espresso Martini/Italian/Irish/French 10.25 Espresso corretto 5.00

V Vegetarian * Non gluten-containing ingredients **Please advise us of any allergies**
13.5% optional service will be added to the bill

Head Chef: Massimo Tagliaferri Manager: Cesare Papagna

SPARKLING WINE

APEROL SPRITZ Prosecco with Aperol liqueur	10.25	
CRODINO Non-alcoholic aperitivo made with herb extracts	4.00	
1 **PROSECCO DI VALDOBBIADENE** 11.5% vol **Col Vetoraz** *Veneto*	9.90	44.50
2 **ALMA GRAN CUVEE FRANCIACORTA DOC** 12.5% vol **Bellavista** *Lombardia*	14.25	66.50

WHITE WINE

102 **VERDICCHIO DI MATELICA DOC 2018** 12.5% vol **Belisario** *Marche*	7.25	19.50	27.50
118 **MINUTOLO IGP 2018** 12.0% vol **Villa Agreste** *Puglia*	9.75	26.00	37.50
115 **GRECO DI TUFO DOCG 2018** 12.5% vol **Benito Ferrara** *Campania*	12.00	32.00	46.50
113 **ETNA BIANCO DOC 2018** 12.0% vol **Benanti** *Sicilia*	13.50	36.00	52.50
132 **ARNEIS ROERO DOCG 2016** 13.5% vol **Brovia** *Piemonte*	14.00	37.00	54.50
137 **SOAVE LA ROCCA DOC 2017** 13.0% vol **Pieropan** *Veneto*	17.25	46.00	67.50

ROSE WINE

90 **ROSATO IGT 2018** 12.0% vol **Marotti Campi** *Marche*	8.75	22.50	32.50

RED WINE

203 **LE MARNE DOC 2016** 13.5% vol **Isolabella Della Croce** *Piemonte*	7.50	20.00	28.50
206 **PUGLIA PRIMITIVO IGT 2018** 14.0% vol **Caiaffa** *Puglia*	8.75	22.50	32.50
212 **VALPOLICELLA SUPERIORE DOC 2017** 13.5% vol **Musella** *Veneto*	12.75	33.25	48.50
225 **CHIANTI CLASSICO DOCG 2016** 14.5% vol **Fontodi** *Toscana*	15.25	39.75	58.50
249 **TAURASI DOCG 2010** 14.0% vol **Cantina Lonardo** *Campania*	20.75	53.75	80.50
421 **BARBARESCO MONTESTEFANO DOCG 2016** 14.5% vol **La Ca' Nova** *Piemonte*	21.25	55.50	83.50

175ml glass ***500ml carafe (= 2/3 bottle)*** ***bottle***

DESSERT WINE

901 **PASSITO DI PANTELLERIA DOC 2017** 15.0% vol **Pellegrino** *Sicilia*	8.25	40.50
902 **VERDUZZO PASSITO DOC 2018** 12.0% vol **Di Lenardo** *Friuli*	8.50	50.50
903 **RECIOTO DELLAVALPOLICELLA DOCG 2015** 13.5% vol **Corte Lenguin** *Veneto*	11.25	105.50
904 **VIN SANTO DELCHIANTI DOC 2010** 13.0% vol **Selvapiana** *Toscana*	12.75	72.50
913 **TORCOLATO IGT 2013** 13.5% vol **Maculan** *Veneto*	11.50	106.00

75ml glass ***bottle***