



## **\*March Sample Dinner Menu\***

### **Snacks**

- Cerignola olives (v) 5  
Bianchis focaccia, EVOO & aged balsamic (v) 5  
Leek & Taleggio arancino, aioli (v) 6.5 each  
Prosciutto 10

### **Antipasti**

- Carciofo alla giudia, smoked ricotta, hazelnuts, chilli honey & mint (v) 11  
Castel franco radicchio salad, gorgonzola, pickled onion & almonds (v) 10  
Bruschetta, sardinella a la Sicilliane, cherry tomato & oregano 11  
Polenta frita, chicken liver parfait & Parmigiano reggiano 10  
Uovo al purgatorio, 'nduja sausage, pomodoro, peppers, spinach & crostino 11.5

### **Primi**

- Rigatoni al forno, mushroom, fontina, scamorza & oregano (v) 20  
Risotto, frutti di mare, seafood bisque, in shell prawns, langoustine & pickled chilli (v) 22  
Tagliatelle al tonno, pomodoro, tuna, capers, & pangrattato 21.5  
Pappardelle, prosciutto, English garden peas, caprino & mint 21.5

### **Secondi**

- Tuscan ribollita stew with cannellini beans, potato, cavolo nero & croutons (v) 19  
Catch of the day with salsa rossa, Romanesco broccoli, fennel & orange salad 28.5  
Grilled chicken thigh with al forno potatoes, Calabrian 'nduja glaze & salsa verde 26  
Roast porchetta with celeriac puree, apple salad & pickled mustard seeds 26.5