

SPUNTINO

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| MIXED ITALIAN OLIVES - Marinated Sicilian & Ligurian olives, EVOO (V) (VG) (GF) | 10 |
| DOC BUFFALO MOZZARELLA - Fresh buffalo mozzarella (125g) (VG) (GF) | 18 |
| OLIVE ALL'ASCOLANA - Fried green olives stuffed with Veal & pork, spicy mayo | 15 |
| POLPETTE - Three veal & pork meatballs, San Marzano tomato sauce, grated Reggiano | 20 |
| PALLOTTE - Four traditional fried Abruzzese cheese and bread balls, truffle mayo (VG) | 18 |

ANTIPASTO

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| CULATELLO - Culatta Emilia 18 month natural aged (50g), fresh rockmelon (GF) | 25 |
| BURRATA w/ Zucchini and pine nut agrodolce, mint, zucchini chips (VG) (GF) | 28 |
| ANTIPASTO DOC w/ A daily assortment of cured meats, cheeses, small bites and pickles (VG) (GF) | 35 |
| SALUMI MISTI for two w/ A chefs selection of mixed DOC Delicatessen salumi (GF) | 20 |
| GRILLED RADICCHIO w/ Stracciatella, black olive chutney (VG) GF | 20 |

D.O.P PASTA

Before you decide, ask about our handmade pasta of the day
Servings are approximately 120g

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| LASAGNA traditional w/ Veal and pork bolognese, bechamel (Emilia Romagna) | 32 |
| LASAGNA VEGETARIANA w/ Roasted pumpkin, smoked scamorza, ricotta, radicchio (Abruzzo) (VG) (GF) | 29 |
| GNOCCHI alla Bolognese w/ Traditional beef and pork bolognese (Emilia Romagna) | 32 |
| SPAGHETTI al pomodoro w/ San Marzano tomato, basil (Campania) (V) (VG) | 24 |
| FUSILLI w/ Spicy nduja, slow roasted cherry tomatoes, stracciatella, fresh basil (Calabria) | 29 |
| PACCHERI w/ Salsiccia, anchovy, roasted yellow datterini tomatoes, artichoke (Puglia) | 31 |
| PAPPARDELLE w/ Porcini & mixed mushrooms, truffle EVOO in bianco (Toscana) (VG) | 29 |
| RISOTTO w/ Capsicum cream, crispy capers, parsley oil (Lombardia) (VG) (V) (GF) | 28 |
| PASTA OF THE DAY (please ask our team) | |

All pasta will be served with a generous grating of Parmigiano (excluding seafood)

Additions - The above pasta can be enriched with the addition of one of the following,
DOP buffalo mozzarella (60-65g) (VG) (GF) + 9
Rocket (V) (VG) (GF) + 2

IMPORTANTE We ask for your understanding as delays can be expected as most of our pasta is cooked al minuto and al dente.

ATTENZIONE Strictly no changes - Scusa

GLUTEN FREE OPTIONS NOW AVAILABLE.

Please note that unfortunately our gluten-free pastas are not suitable for strict coeliacs, due to unavoidable cross contamination.

SECONDI

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| COTOLETTA MILANESE - Veal girello, lemon and herb crumb, fresh lemon (Lombardia) | 38 |
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INSALATE

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| RUCOLA w/ Rocket, pear, honey & pecorino romano (VG) (GF) Add DOP buffalo mozzarella (60-65g) (VG) (GF) + 9 | 19 |
| MISTA w/ Seasonal greens, cucumber, carrot, tomato, bocconcini, croutons, balsamic vinaigrette (VG) (GF) Add freshly roasted chicken (roasted daily, while available) (GF) + 7 | 20 |
| CAPRESE w/ Medley tomatoes, DOP buffalo mozzarella, EVOO, basil, rocket (VG) (GF) | 25 |

DOLCI

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| DOC TIRAMISU w/ Semi-sweet mascarpone cream, savoiardi, espresso, Montenegro (VG) | 15 |
| TIRAMISU ALLA FRAGOLA - Semi-sweet mascarpone cream, savoiardi, strawberry basil compote, strawberry liquor (VG) | 16 |
| CANNOLI - Traditional sicilian ricotta cannoli, daily flavors | 15 |

An 18% surcharge on Public Holidays & 10% surcharge on Sundays will be applied. Surcharge applies for all cards.

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free, (O) On Request