

BREADS

Focaccia with rosemary, rock salt, tomatoes and garlic	4.5
Grissini with melted lardo di colonnata and parmesan (x3)	5.5

STARTERS

Wild mushroom arancini	7
Duck liver pate with Marsala preserved figs and toasted focaccia	7.5
Salad of puntarella, fennel, red onion, chilli and garlic with an anchovy and orange dressing	9
Burrata with winter leaves, a blood orange, pecan nuts with an extra virgin olive oil dressing	9.5
Vitello tonnato - thinly sliced roast veal with a tuna cream, extra virgin olive oil and caper berries	10

PASTA

We recommend sharing 3 pasta dishes between 2 people

Campanelle with winter greens, red onion, chilli, garlic, capers and extra virgin olive oil (vg)	10
Rigatoni cacio e pepe	11
Ravioli of ricotta, black pepper and lemon zest with new season's garlic leaf pesto	13.5
Bucatini with a slow cooked aromatic bolognese of Barbary duck with white wine and butter	15
Hand cut pappardelle with slow cooked ox cheek ragu, root vegetables and red wine	16
Ravioli of osso buco with saffron butter and chive oil	16
Strozzapreti with pulled rabbit, early spring vegetables, pancetta, garlic leaf and butter	19.5
Spaghettini with white crab meat, spring onions, cayenne, lemon zest and butter	22

Green salad with shallots and herbs	4.5
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DESSERT

Tiramisu	8
Mascarpone panna cotta with blood orange	8

ICE CREAMS

Vanilla,	5.5
Bitter chocolate and orange	5.5
Affogato, meaning 'drowned in coffee' with vanilla ice cream	7