Starters

Fritto misto

Deep - fried Squid, mussel meat, saffron mayonnaise

Antipasti

Parma Ham, Milano salami, sun – dried tomato, artichoke, Parmesan shavings and focaccia

Mozzarella V GF

For di latte mozzarella with a salad of roasted plum tomatoes, sun dried tomatoes and capers

Pancetta di Maiale

Pork belly, honey roasted pear, black pudding and a pork and red wine sauce

Sardines

Sardines on toast with a sun dried tomato pesto

Main courses

Tortellini \

Pasta filled with ricotta and spinach, butternut squash sauce, crispy sage

Salmone GF

Salmon fillet with roasted with a mussel, cream and samphire sauce baby roast potatoes

Cavalo nero V

Garlic, tomato, mozzarella, cavalo nero, portobello, parmesan shavings

Milano

With mozzarella cheese, tomato, milano salami and spicy nduja

Penne Anatra

Tube shaped pasta with confit duck leg and porcini mushroom ragu

Parma

Mozzarella, sun dried tomato, parma ham, basil, olive oil

Risotto marinara

With queenie scallops, mussels, and clams meat

Pollo Porcini GF

Chicken breast with a porcini cream, grilled porcini and portobello mushrooms with roasted potato