

GLI SPUNTINI

IL CESTINO DI PANE	4.95	L'ARANCINO AL TARTUFO	2.50 EACH
Sourdough Homemade Focaccia, Flavored Butter (VE)		Truffled Arancino, Butter, Grana Padano, Truffle Mayo (V)	
LE OLIVE REGINA	4.45	GLI SCAGLIOZZI DI POLENTA	4.95
Home-Marinated Queen Olives (VE)		Deep Fried Polenta, Maldon Sea Salt, Rosemary (VE)	
I FRIGGITELLI	4.95	LA STRACCIATELLA	5.95
Deep Fried Padron Peppers / Maldon Sea Salt (VE)		Shredded Fresh Cheese Curd, Toasted Focaccia (V)	

GLI ANTIPASTI

LA BRUSCHETTA	7.95	LE POLPETTE DI CERVO	9.95
Toasted Sourdough, Organic Plum Tomatoes, Garlic, Basil, Oregano, Red Onions (VE)		Wild Venison Meatballs, Gorgonzola Foundue, Caramelized Red Onions	
LA BURRATA	8.95	MOUSSE DI FEGATINI	8.95
Creamy Apulian Soft Cheese, Pickled Cucumber, Apple, Extra Virgin Olive Oil (V)		Chicken Liver Mousse, Focaccia, Giusti Raspberry Balsamic Vinegar, Red Grapes Chutney	
IL TORTINO AL MERLUZZO	9.95	IL FORMAGGIO FONDENTE	9.95
Potatoes & Cod Fish Cake Style, Parsley Emulsion, Lemon Wedge, Walnut Salad		Baked Semi-soft Cheese, Fried Sage, Millefiori Honey, Sauteed Mushrooms	
LO SGOMBRO	8.95		
Pan Seared Scottish Mackerel, Celeriac Remoulade, Dill Crème Fraiche, Fried Capers			

I PRIMI PIATTI

ENJOI A LASAGNA	14.95	GLI GNOCCHETTI AL RAGÙ	13.95
8 Hours Slow Cooked Beef Shin, Tomato Sugo, Bechamel, Basil Crumbs		Potato Gnocchi, Slow Cooked Minced Wild Venison, Red Wine & Rosemary Jus	
I RIGATONI AL TARTUFO	13.95	IL RISOTTO MONTANARO	12.95
Half Rigatoni Pasta, Wild Mushrooms, Tuscan Sausages, Black Truffle		Carnaroli Rice, Celeriac Puree, Walnuts, Giusti Balsamic Vinegar (V)	
GLI SPAGHETTI ALLO SCOGLIO	18.95	LA PASTA E PATATE ALLA NAPOLETANA	12.95
Square Cut Spaghetti Pasta, San Marzano Sugo, Shetland's Mussels, West Coast Clams, Squid, Langoustine		Mezzi Rigatoni Pasta, Baby Potatoes, Smoked Cheese	
I PACCHERI AL SALMONE	16.95	GLI GNOCCHETTI ALLE COZZE	15.95
Paccheri Pasta, Loch Fyne Smoked Salmon, Fish Cream Sauce, Freshly Grated Ginger		Potato Gnocchi, Shetland's Mussels, Pecorino Shavings, Parsley	

Vegetarian (V) Vegan (VE) · Fish dishes may contain small bones · Game dishes may contain Shot · Ask your server for Gluten Free options

PLEASE IF YOU HAVE A FOOD ALLERGY OR A SPECIAL REQUIREMENT PLEASE INFORM A MEMBER OF THE HOSPITALITY TEAM

I SECONDI PIATTI

IL POLLO GIALLO 18.95
Chicken Supreme, Roasted Celeriac, Hasselback Potatoes, Lemon-Sage Jus

LA TAGLIATA DI MANZO 26.95
Sliced Ribeye Steak 10oz, Rocket, Parmesan Shavings, Cherry Tomatoes

IL FILETTO DI TROTA 23.95
Sea trout Fillet, Sweet-Sour Peppers, Saffron Potatoes, Samphire & Orange Sauce

LA ZUPPETTA DI PESCE 19.95
Seafood Stew, Argentinian Prawn, Squid, Mussels, Clams, Cod, Toasted Bread

LE PIZZE NERE

Activated Black Charcoal Sourdough Pizza

LA MARGHERITA 10.95
San Marzano Tomato Sugo, Fior di Latte Cheese, Basil, Parmigiano (V)

LA CRUDAIOLA 13.95
San Marzano Tomato Sugo, Fior di Latte Cheese, Parma Ham, Parmesan Shavings, Rocket

LA DIAVOLA 11.95
San Marzano Sugo and Parmesan, Fior Di Latte Cheese, Spicy Spianata, Fresh Chillies, Basil

LA CONTADINA 11.95
Smoked Provola Cheese Base, Spinach, Baby Roasted Potatoes, Wild Mushrooms, Parmigiano(V)

LA FAGIOLATA 12.95
Italian Beans Ragù Base, Tuscan Sausages, Crispy Onions, Burrata

LA QUATTRO FORMAGGI (V) 13.45
Fior Di Latte Cheese, Gorgonzola, Mascarpone, Pecorino, Black Truffle

I CONTORNI

SKIN ON FRIES & TRUFFLE (VE) 5.95

ROSEMARY BABY ROASTED POTATOES (V) 4.95

ROCKET SALAD (V) 4.95

ROASTED CHANTENAY CARROTS (V) 4.95