

Antipasti

Gamberi al Finocchietto e Cipollino (gf) £14.50

Pan fried king prawns in a sauce of white wine, cream and dill.
Finished with spicy Calabrian nduja oil and spring onion

Antipasto Misto di Salumi £13 *gf available upon request

Antipasto misto of cured meats, Calabrian caciocavallo, parmesan emulsion and homemade rosemary and sea salt focaccia

Arancini Pecorino e Tartufo (v) £9.50

Truffle and Pecorino Romano arancini with a chive and hazelnut mayonnaise

Burrata con Caponata Siciliana (v) (gf) £10

Creamy Puglian burrata with Sicilian caponata, pine nuts and "the Puglian EVO"

Primi

Caserecce Funghi, Patate e Nocciole £18 (v) *gf available upon request

Homemade caserecce pasta with a sauce of wild mushroom, hazelnut and potato. Finished with grated gran moravia

Fregola ai Gamberi e Nero di Seppia £22 *gf available upon request

Sardinian fregola pasta, cooked with cuttlefish ink, diced king prawns, white wine and butter. Finished with basil creama and crushed pistacchio

Lasagna Genovese (v) £18.50

Baked lasagna with homemade pasta, layered with béchamel, mozzarella, green beans, potato and a Genovese pesto of basil and pine nuts. Finished with grated gran moravia

Calamarata con Polpette al Sugo £20 *gf available upon request

Calamarata pasta with pork meatballs, cooked in a Roman inspired sauce of guanciale, black pepper and tomato. Finished with grated parmesan

Secondi

Faraona al Melograno (gf) £25

Roasted guinea fowl supreme served with braised potatoes, green beans and a pink peppercorn sauce with pomegranate

Milanese di Maiale £27

Breadcrumbs and fried pork tomahawk Milanese with roasted portobello mushroom, horseradish cream, roasted squash and mixed leaf salad

Cacciucco alla Livornese £30 *gf available upon request

Tuscan style fish soup with wild monkfish, Cornish gurnard, hake, mussels, tomato, white wine and chilli. Finished with new season "the Puglian EVO" oil and crusty bread

Nocellara and Cerignola olives with thyme and rosemary marinade (v) (gf) £5

Homemade focaccia, pane Carasau, "the Puglian EVO" oil with balsamic (v) £5.25

Sautéed green beans with butter and Maldon sea salt (v) (gf) £6

Roast baby potatoes with rosemary, garlic, guanciale and dolce latte (gf) £6

Rocket with extra virgin olive oil, balsamic and parmesan (gf) £4.50

Contorni