

APPETIZER

FOCACCIA AL ROSMARINO  	4.90	FOCACCIA ALL' AGLIO 	5.90
Focaccia with rosemary & olive oil EVO		Garlic pizza bread with fiordilatte mozzarella & oregano	
OLIVE ALL'ASCOLANA	5.90	OLIVE MARINATE ALLA BOSCAIOLA  	4.50
A typical dish of le Marche region in central Italy, simply made with green olives stuffed with meat. They are breaded and fried		Marinated large green pitted olives with mushrooms, peppers and herbs	

ANTIPASTI

CALAMARI FRITTI	8.90	BURRATA & PROSCIUTTO	10.90
Crispy fried calamari		Burrata di Puglia, Parma ham (14 month) served with focaccia, rocket & chicory, balsamic dressing & olive oil EVO	
ZUCCHINE FRITTE IN PASTELLA LEGGERA ALLA BIRRA  	6.90	ANTIPASTO RUSTICO  (platter for 2)	15.90
Fried courgettes in light beer batter		Buffalo mozzarella DOP with chilled chargrilled vegetables, marinated olives & focaccia	
CAPRESE 	7.90	ANTIPASTO ITALIANO (platter for 2)	16.90
Buffalo mozzarella DOP, fresh tomatoes, oregano, basil, balsamic dressing & olive oil EVO		Selection of Italian cured meats, buffalo mozzarella DOP, pecorino, marinated olives & focaccia	

PASTA

PENNE ALL' ARRABBIATA  	11.90
Spicy home made tomato sauce passata	
RAVIOLONI RICOTTA DI BUFALA E SPINACI 	12.90
Ravioli filled with buffalo ricotta and baby leaf spinach served in fresh tomato sauce, basil & olive oil EVO	
TAGLIATELLE FUNGHI PORCINI 	13.90
Home made fresh Tagliatelle pasta with Porcini mushrooms & fresh parsley	
PAPPARDELLE AL RAGU' DI ANATRA	13.90
Home made fresh Pappardelle pasta with duck ragu	
LINGUINE GAMBERI E PISTACCHIO	14.50
Linguine with prawns, sauce with green pistachio from Bronte DOP in Sicily & olive oil EVO	
LINGUINE ALLA MARINARA	15.90
Linguine pasta with tomato sauce, mixed sea food, white wine, garlic & parsley	





CARNE E PESCE

COTOLETTA DI POLLO ALLA MILANESE	15.90
Homemade breaded chicken breast served with spaghetti with tomato sauce	
POLLO ALL'ARANCIA	17.90
Chicken breast with fresh orange cooked with white wine, black pepper & olive oil EVO (served with wild herbs)	
CARRE' DI AGNELLO AL FORNO CON PATATE ARROSTO	21.90
Roast rack of lamb cooked with white wine, rosemary, olive oil EVO with a side of roasted potatoes & mixed salad	
SALMONE AL FORNO IN SALSA VERDE	16.90
Baked salmon with green sauce, served with roasted potatoes & mixed salad	
FILETTO DI SPIGOLA AL VERDICCHIO	17.90
Sea bass fillet backed in the oven with peppers, courgettes & white wine (served with wild herbs)	

ZUPPA

MINISTRONE CASALINGO  	6.90
Fresh home made vegetable soup	

CONTORNI / SIDES

SPINACI  	3.90
Spinaches	
PATATINE FRITTE  	3.90
Chips	
PATATE ARROSTO CON ROSMARINO FRESCO  	4.90
Roast potatoes, rosemary & olive oil EVO	
ERBE STRASCINATE 	4.90
Field herbs, garlic, chili, pepper & olive oil EVO	

INSALATA / SALAD

INSALATA VERDE 	3.90
Green salad, balsamic dressing, parmesan & olive oil EVO	
INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO 	4.50
Rocket salad with shaved parmesan, balsamic dressing, olive oil EVO	
INSALATA MISTA 	4.50
Mixed salad, onions, black olives, fresh tomatoes, balsamic dressing, parmesan & olive oil EVO	
INSALATA DI TONNO	6.90
Mixed salad, tuna, onions, black olives, fresh tomatoes, balsamic dressing, parmesan & olive oil EVO	