

STUZZICHINI

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

ANTIPASTI

TAGLIERE DI SALUMI (platter for 2)	17.90	CAPRESE DI BUFALA 	9.90
Selection of Italian cured meats, pecorino, buffalo mozzarella DOP, marinated olives & focaccia		Buffalo mozzarella DOP, fresh tomatoes, oregano, basil, balsamic dressing & EVO oil	
ANTIPASTO RUSTICO  (platter for 2)	17.90	CALAMARI FRITTI	10.90
Buffalo mozzarella DOP with chilled chargrilled vegetables, marinated olives & focaccia		Crispy fried calamari	
BURRATA & PROSCIUTTO	12.90	ZUCCHINE FRITTE IN PASTELLA ALLA BIRRA  	7.90
Burrata di Puglia, Parma ham (14 months) served with focaccia, rocket & chicory, balsamic dressing & EVO oil		Fried courgettes in light beer batter	
		MINISTRONE CASALINGO  	7.90
		Fresh home made vegetable soup	









PRIMI

SPAGHETTI AL POMODORO  	12.50
Spaghetti with homemade tomato sauce & basil add burrata di Puglia. + 2.50	
RAVIOLONI RICOTTA DI BUFALA E SPINACI 	14.90
Ravioli filled with buffalo ricotta and baby leaf spinach served in fresh tomato sauce, basil & EVO oil	
TAGLIATELLE AI FUNGHI PORCINI 	15.90
Homemade tagliatelle pasta with porcini mushrooms & fresh parsley	
PAPPARDELLE AL RAGU' DI CINGHIALE	17.90
Homemade pappardelle pasta with wild board ragu	
LINGUINE AL PISTACCHIO E GAMBERETTI	16.90
Linguine pasta with homemade pistachio pesto from Bronte DOP, prawns & EVO oil	
LINGUINE ALLA MARINARA	17.90
Linguine pasta with tomato sauce, mixed sea food, white wine, garlic & parsley	

SECONDI

COSTOLETTE DI AGNELLO FRITTE	19.90
A typical dish from Le Marche region, deep fried crumbed lamb cutlets served with salad and lemon	
CARRE' DI AGNELLO AL FORNO CON PATATE ARROSTO	24.90
Roast rack of lamb cooked with white wine, rosemary, EVO oil with a side of roasted potatoes & mixed salad	
SALMONE AL FORNO IN SALSINA VERDE	21.90
Baked salmon with green sauce, served with roasted potatoes & mixed salad	
FILETTO DI SPIGOLA AL FORNO	21.90
Sea bass fillet baked in the oven with peppers, courgettes & served with sautéed greens	
FRITTURA MISTA DI PESCE	22.90
Mixed deep-fried cuttlefish, squid, bianchetti fish, prawns and courgettes.	

CONTORNI

ERBE STRASCINATE  	4.90
sautéed greens, garlic, chili, pepper & EVO oil	
SPINACI  	4.90
Spinaches	
PATATE ARROSTO CON ROSMARINO  	6.50
Roast potatoes, rosemary & EVO oil	
PATATINE FRITTE  	4.90
Chips	

INSALATE

INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO 	6.90
Rocket salad with shaved parmesan, balsamic dressing & EVO oil	
INSALATA MISTA 	5.90
Mixed salad, onions, black olives, fresh tomatoes, balsamic dressing, parmesan & EVO oil	
INSALATA DI TONNO	8.90
Mixed salad, tuna, onions, black olives, fresh tomatoes, balsamic dressing, parmesan & EVO oil	