

## STUZZICHINI

<b>FOCACCIA AL ROSMARINO</b>  	4.90	<b>OLIVE MARINATE ALLA BOSCAIOLA</b>  	4.90
Focaccia with rosemary & EVO oil		Marinated large green pitted olives with mushrooms, peppers and herbs	
<b>OLIVE ALL'ASCOLANA</b>	5.90	<b>CREMINI ALL'ANICE E OLIVE ASCOLANE</b>	7.90
A typical dish of le Marche region in central Italy, made with green olives stuffed with meat. They are breaded and fried		Fried olives stuffed with meat and deep fried Anice custard cream, typical of Le Marche region	

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## ANTIPASTI

<b>TAGLIERE DI SALUMI (platter for 2)</b>	17.90	<b>CAPRESE DI BUFALA</b> 	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	
<b>ANTIPASTO RUSTICO</b>  (platter for 2)	17.90	<b>CALAMARI FRITTI</b>	10.90
Buffalo mozzarella DOP with chilled chargrilled vegetables, marinated olives & focaccia		Crispy fried calamari	
<b>BURRATA &amp; PROSCIUTTO</b>	12.90	<b>ZUCCHINE FRITTE IN PASTELLA</b>  	7.90
Burrata di Puglia, Parma ham (14 months) served with focaccia, rocket & chicory, balsamic dressing & EVO oil		Fried courgettes in light beer batter	
		<b>VELLUTATA DI ZUCCA CON CROSTINI</b>  	8.90
		Velvety pumpkin and carrot soup with croutons and Evo oil.	








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## PRIMI

<b>SPAGHETTI AL POMODORO</b>  	12.50
Spaghetti with homemade tomato sauce & basil add burrata di Puglia. + 2.50	
<b>PAPPARDELLE AL RAGU' DI CINGHIALE</b>	17.90
Homemade pappardelle pasta with wild boar ragu	
<b>BAULETTI RIPIENI ALL'ASTICE</b>	22.90
Bauletti shaped pasta filled with lobster and cooked with yellow cherry tomatoes on our traditional seafood ragù.	
<b>TAGLIATELLE AI FUNGHI PORCINI</b> 	16.90
Homemade tagliatelle pasta with porcini mushrooms	
<b>LINGUINE AL PISTACCHIO DEL BRONTE</b>	16.90
Linguine pasta with homemade pistachio pesto from Bronte DOP, prawns & EVO oil	
<b>RAVIOLONI RICOTTA DI BUFALA E SPINACI</b> 	14.90
Ravioli filled with buffalo ricotta and baby leaf spinach served in fresh tomato sauce, basil & EVO oil	

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## CONTORNI

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

## SECONDI

<b>CARRE' DI AGNELLO AL FORNO CON PATATE ARROSTO</b>	26.90
Roast rack of lamb cooked with white wine, rosemary, EVO oil with a side of roasted potatoes & mixed salad	
<b>COSTOLETTE DI AGNELLO FRITTE</b>	19.90
A typical dish from Le Marche region, deep fried crumbed lamb cutlets served with salad and lemon	
<b>POLLO IN POTACCHIO</b>	17.90
Traditional marinated and roasted boneless chicken thighs slow cooked with red wine, tomato and taggiasca olives served with homemade bread..	
<b>SALMONE AL FORNO IN SALSA VERDE</b>	21.90
Baked salmon with green sauce, served with roasted potatoes & mixed salad	
<b>FILETTO DI SPIGOLA AL FORNO</b>	21.90
Sea bass fillet backed in the oven with peppers, courgettes & served with sautéed greens	

## INSALATE

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



VEGETARIAN



VEGAN