**Antipasti**

Isle of Wight Organic Asparagus Salad 9.95

*Soft hens egg, anchovy & buttermilk*

Burrata Pugliese 9.75

*Roman artichokes, aged balsamic & parmesan*

Yellow Fin Tuna Crudo 10.50

*Fennel, blood orange & taggiasca olives*

Char-grilled Quail 10.95

*Cannelini bean puree & nduja sausage*

Cicchetti (for two people) 18.75

*Selection of small antipasti*

Casteluccio Lentil Soup 8.75

*Aged ricotta, ransomes & lovage*

**Salumi**

Prosciutto di Parma 6.00

*24 Month aged Parma ham*

Bresaola Punta d’Anca 5.50

*Cured Piedmontese beef*

Capocollo 5.50

*Cured pork neck with fennel*

Salumi Board 10.50

*Selection of salumi, carasau bread*

**Pasta**

Portland Lobster Fettucine 26.75

*Tomato, chilli & majoram*

Rabbit Pappardelle 18.50

*Leeks, sage & lemon*

Tuscan Sausage Gnocchi 16.75

*Wild fennel, tomato & chilli*

Red Mullet Trottole 16.75

*Squid ink, tomatoes, olives, chilli & garlic*

Broadbean & Rocket Pizzoccheri (v) 15.50

*Pecorino nero & wild garlic*

**Carne e Pesce**

Steamed Line Caught Skrei Cod 22.75

*Fregola “Puntanesca” & Exmouth mussels*

Organic Rhug Estate Pork Chop 24.75

*Grilled asparagus, farro & hazelnuts*

Line Caught Seabass 26.50

*Roast fennel*, *potatoes, olives* & *dragoncello*

65 Day Dry Aged Beef Sirloin 32.00

*Burnt hispi cabbage, taggiasca olives & Jerusalem artichokes*

Black Atlantic Tiger Prawns 27.50

*Cannellini beans, tomato, chilli, garlic & focaccia* *crostino*

Organic Rhug Estate Chicken Tagliata 24.50

*Smoked aubergine, grilled cipollotti onions & padron peppers*

**Contorni**

Rocket & parmesan salad 4.75 Misticanza, chilli & garlic 4.50

Rosemary new potatoes 4.50 Cannellini beans 4.50

**Dolci**

Rhubarb Cheesecake 7.50

*Poached rhubarb, morbido jelly & rhubarb sorbet*

Milk & Honey 8.00

*Thyme & caramel panna cotta*

Bitter Chocolate Semifreddo 8.50

*Chocolate fondue, orange streusel & crème fraiche ice cream*

Amalfi Lemon Tart 7.50

*Basil, crispy meringue, tomato & disaronno sorbet*

Blood Orange Pudding 7.50

*Aperol custard, orange zest & marmalade*

Artisan Italian cheese board 10.50

Please be aware that some dishes may contain traces of nuts or other allergens.

Cover charge of £1.50 and optional service charge of 12.5% will be added to your bill