

Genuine traditional Italian Cuisine

V Suitable for vegetarians

Tasters

Pane della Loanda	2.45
Selection of home baked breads with butter and olive oil V	
Olive marinate	3.00
Marinated olives in garlic, extra virgin olive oil and herbs V	
Bruschetta al pomodoro	2.95
Toasted bread topped with fresh tomatoes and marinated in garlic, extra virgin Olive oil, oregano and basil V	
Pane Carasau	3.95
Traditional Sardinian bread served with fresh tomato emulsion and Tuscan garlic salsa Verde dips	

MORE TASTERS ON FULL RESOURCE

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Starters

Antipasti

Carpione di Persico 6.95

Marinated Perch from the Lombardy region of Italy, served with fennel crudités

Crudo di Bresaola 8.95

An air dried beef typical of the Valtellina region in northern Italy, served with Parmigiano Reggiano shavings, lemon and extra virgin olive oil

Gamberoni in Camicia 6.50

King Prawns wrapped in fresh regional Pancetta, served with potatoes and basil coulee

Guazzetto di Pesce 7.95

Seafood stew with king prawns, prawns, mussels, calamari and clams

Pappa al Pomodoro 5.95

Tuscany's most famous dish made with fresh tomato, extra virgin olive oil and Pecorino Romano cheese. Served with garlic bruschetta V

MORE ANTIPASTI ON FULL RESOURCE

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Pasta e Risotti

Pasta & Risotto

Pasta della Cassa	9.95
Homemade raviolis and pastas made daily	
Risotto ai sette Sapori	9.95
Seven herbs risotto with langoustine	
<i>For a minimum of two people</i>	
Risotto al Parmigiano	9.95
Risotto with 30 month matured Parmigiano cheese V	
<i>For a minimum of two people</i>	

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Carne e Pesce

Meat & Fish

Pollo ai Porri 12.50

Local Chicken breast served with a regional speck and leek sauce, carrot flan and Castelmagno cheese shavings

Carre' D'agnello in Crosta 17.50

Local (replace with source name) rack of lamb served with a herb crust and red wine and rosemary roasted new potatoes

Saltimbocca alla romana 14.50

Local (replace with source name) Veal rolls with regional Prosciutto di Parma, served with a sage in white wine and lemon sauce and green beans

MORE MEAT AND FISH ON FULL RESOURCE

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Contorni

Side Orders

Carote Carrots with herbs	1.50	Patate fritte Chips	1.50
Insalata mista Mixed salad	2.50	Patate arrosto Roast Potatoes	2.50
Insalata mista verde Mixed green salad	2.50	Patate salate in padella Sautéed new potatoes with Onion and rosemary	2.50
Fagiolini al burro Green beans with butter	1.50	Piselle con Guanciale Garden peas cooked with Guanciale (seasoned pig cheek)	2.50

MORE SIDE ORDERS ON FULL RESOURCE

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Dolci

Sweets

Affogato al Caffè 5.00

Homemade Zabajone ice cream, covered with a touch of advocate liqueur and Espresso coffee, served with whipped cream

Zabajone is an Italian dessert made with egg yolks, sugar and sweet liquor. It is a very light custard, which has been whipped to incorporate a large amount of air.

Affogato al cioccolato 5.00

Homemade Zabajone ice cream, covered with a touch of Advocate liqueur and homemade hot chocolate, served with whipped cream

Panna cotta 5.00

Homemade cream dessert, served with fruits of the forest, or warm chocolate or caramel sauce

Cantucci e Vin Santo 5.00

Traditional Florence dried almond biscuits, served with Vin Santo (traditional strong sweet Tuscany wine)

MORE SWEETS ON FULL RESOURC

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Caffe' e altro

Hot Drinks

Bicerin – A Turin city specialty 4.50
An excellent coffee made with espresso
coffee, hot chocolate and fresh cream

Caffe' Corretto Single 3.95 Double 4.80
Espresso coffee with Grappa or
Sambuca liqueur

Caffe' Decaffeinato Cappuccino 2.65

Caffe' Decaffeinato Caffelatte 2.85

Caffe' "Volpino" Single 2.10 Double 3.00
Espresso with whipped cream

Caffe' macchiato Single 2.00 Double 2.90
Espresso with cold or hot milk

MORE HOT DRINKS ON FULL RESOURCE

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