

Apulia

Starters

(GF) Carpaccio di Manzo £ 11.50

Marinade beef with artichoke tomato confit and pecorino cheese

(N) Antipasto all'italiana £ 13 Mixed cured meats, Canestrato cheese, sun-dried tomatoes & Carasau bread

(DF) Polipo scottato al rosmarino £ 12

Grilled octopus with rosemary's cauliflower cream and toasted bread

Involtini di speck Tirolese £ 8

Oven baked smoked Tyrolean ham & mozzarella rolls with tomato sauce and rocket

(V) Caciocavallo al forno £ 9.5

Oven baked Caciocavallo cheese with confit cherry tomato and croutons.

Breads & Nibbles

Basket of home-made bread £ 3.5

Olives £ 3.5

(V) Focaccia Bianca £ 5.5 with rosemary, onions, grana cheese

(V) (DF) Focaccia Barese £ 5.5 with tomatoes, olives & oregano

Taralli £ 3.5 salted biscuits made with wine and extra-virgin olive oil

Sides and Salads

(DF) (GF) (V) Cime di rape stufate £ 7.5

Stewed bitter turnip tops, onions, EVO.

(DF) (GF) (V) Patate arrosto £ 5

Roasted potatoes with EVO and rosemary

(GF) (V) Insalata all'arancia £ 7.5

Orange, rocket, fennel, sesame seeds, grana cheese

(GF) (V) (N) Insalata al caprino £ 8

Goat cheese, green leaves, cherry tomatoes, pistachios, balsamic dressing

(DF) (GF) (V) Insalata verde mista £ 5

Mixed green leaves

Pasta & Risotto

Tagliatella al ragù d'anatra £ 15

Egg pasta with slowcooked duck ragout and parmesan.

(N) Chitarra al pesto di pistacchio, gamberi e limone £ 16.5

Fresh spaghetti with freshly made pistachio pesto, prawns and lemon zest.

(V) Ravioli al tartufo con vellutata di pecorino £ 16

Truffle ravioli served with pecorino cheese fondue.

(DF) (V) Orecchiette con cime di rape £ 14

Fresh round pasta, bitter turnip tops, stir-fried onions, chilli, breadcrumbs. (on request with salted anchovies' sauce **or** with pancetta + £ 1)

(N) (V) Strozzapreti con pesto, patate e fagiolini £ 13.5

Fresh pasta with home made Basil pesto, potatoes & green beans.

(DF) Cicatelli con frutti di mare £ 18

Fresh pasta with clams, mussels, squid and prawns with white wine and cherry tomatoes.

(DF) Spaghetti con polpa di Riccio £ 26

Spaghetti with sea Urchin pulp, cherry tomatoes and coffee powder.

Strozzapreti con salsiccia, funghi e ricotta di pecora £15

Fresh pasta with Italian sausages, Cardoncelli mushrooms and ewe's ricotta cheese.

Orecchiette Braciola £15.5

Fresh pasta, slowly cooked beef roll stuffed with bacon, garlic, parsley, parmesan and cacioricotta cheese.

(GF) Any mains is available with Gluten free Spaghetti & Penne for extra £1.50

We are always seeking to minimise our impact on the environment. Therefore, we now offer **UNLIMITED** filtered water (still or sparkling) for **£1 per person***. www.purewater.eu

Fish & Meat

(DF) Soute di pesce £ 23

Fish cassoulet with clams, mussels, king prawns, seabass, cuttlefish in rich tomato sauce and croutons

(GF) Calamaro ripieno di ricotta e gamberi £24

Stuffed squid with Apulian Ricotta cheese and King prawns, with taggiasche olives, cherry tomatoes and chilly

(GF) Tagliata di Black Angus £ 24 (sous vide cooked)

Sliced premium striploin steak with rocket, grana cheese and cherry tomatoes

(GF) Tagliata di black Angus al tartufo £29 (sous vide cooked)

Sliced premium striploin steak with pecorino cheese and fresh "Tartufo umbro"

(GF) gluten free **(V)** vegetarian **(DF)** dairy free **(N)** contains nuts

Head Chef: Filippo Zucaro

Manager: Antonio Lombardi