

Apulia

Starters

(GF) (V) Burrata £ 10

Creamy mozzarella, peppers, capers & olives

(N) Antipasto all'italiana £ 12 Mixed cured meats, buffalo mozzarella, sun-dried tomatoes & carasau bread

(D) Polpo scottato al rosmarino £ 11

Seared octopus with rosemary, chick peas creme and toasted bread

Involtini di speck £ 7.5

Oven baked smoked Parma ham & mozzarella rolls with tomatoes sauce and rocket

(V) Caciocavallo al forno £ 9

Oven baked caciocavallo cheese with confit cherry tomato and tosted bread.

Breads & Nibbles

Basket of home-made bread £ 3.5

Olives £ 3.5

(V) Focaccia Bianca £ 5 with rosemary, onions, grana cheese

(V) (D) Focaccia Barese £ 5 with tomatoes, olives & oregano

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

Salads and sides

(GF) (V) Insalata all'arancia £ 7.5

Orange, rocket, fennel, sesame, grana cheese

(GF) (V) (N) Insalata al caprino £ 8

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

(D) (GF) (V) Insalata verde mista £ 5

Mixed green leaves

(D) (GF) (V) Patate arrosto £ 5

Roasted potatoes with EVO and rosemary

(D) (GF) (V) Cime di rape stufate £ 7

Stewed bitter turnip tops, onions, EVO.

(D) (GF) (V) Vignarola £ 7 Pan fried mix vegetables

Pasta & Risotti

Tagliatella al ragu' d'anatra £ 14.5

Egg pasta with slow-cooked duck ragout and parmesan

(N) Chitarra al pesto di pistacchio, gamberi e limone £ 15.5

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

(V) Ravioli al tartufo con vellutata di pecorino £ 15

Truffle ravioli served with pecorino cheese fondue

(D) (V) Orecchiette alle cime di rape £ 14

Fresh round pasta, bitter turnip tops, stir-fried onions, chilli, breadcrumbs (on request with salted anchovies sauce **or** with pork belly cured meat + £ 1)

Orecchiette e braschiola £ 15

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

(N) (V) Strozzapreti al pesto, patate e fagiolini £ 13

Fresh pasta with homemade basil pesto, potatoes & green beans

(D) (GF) Risotto ai frutti di mare £ 18

Risotto with clams, mussels, squid and prawns with white wine and cherry tomato.

Cicatielli al salmone, asparagi e zafferano £ 17 (sous vide cooked)

Cicatielli pasta with salmon, asparagus and saffron.

Strozzapreti salsiccia e funghi £ 15

Fresh pasta with Italian sausages, cardoncelli mushrooms and goat ricotta cheese

(GF) *Any main is available with Gluten Free Spaghetti for an 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

(D) Soute di pesce £ 22

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

(GF) Tagliata di black Angus £ 23 (sous vide cooked)

Sliced premium cut steak with rocket, grana cheese and cherry tomatoes **OR** pecorino cheese, artichokes and sundried tomatoes

(GF) (D) (N) Ricciola £ 21 (sous vide cooked)

Almond crusted Yellowtail kingfish with egg-plant cream

(GF) **gluten free** **(V)** **vegetarian** **(D)** **dairy free** **(N)** **contain Nuts**

Head Chef: Filippo Zucaro – Manager: Ivano Giovanni Lamorgese