

## **A LA CARTE MENU**

### **STARTERS**

- BEETROOTS, BALSAMIC, ROBIOLA CHEESE, WALNUTS, WILD ROCKET 7.50**  
**GRILLED SARDINES, ANCHOVY, CAPER BREAD CRUMB 7.50**  
**HAM BROTH, SPRING GREENS, SOFT BOILED HEN'S EGG 6.50**  
**BRAISED PORK CHEEK, ROAST CELERIAC, PARMESAN DUMPLING 7.90**

### **PASTAS**

- GNOCCHI, SPICED TOMATO SAUCE, SMOKED MOZZARELLA, BASIL 14.50**  
**CHESTNUT MUSHROOM RISOTTO, BABY SPINACH 17.00**  
**SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER, 18.25**  
**WILD BOAR RAGU, CONCHIGLIONI PASTA, SOFT HERBS 16.00**

### **MAINS**

- BAKED AUBERGINE, MIRINDA TOMATO, BUFFALO MOZZARELLA, PINE NUTS  
13.50**  
**SEARED SEA BREAM, WILTED GREENS, CLAMS, SEA VEGETABLES, SUN-DRIED  
TOMATO PESTO 17.00**  
**PAN-ROASTED SPRING CHICKEN, PANCETTA, CRUSHED HERITAGE POTATAOES,  
LEMON AND PARSLEY SAUCE 19.00**  
**BRAISED LAMB SHANK, BRAMATA POLENTA, WILD MUSHROOM 22.50**

### **SIDES**

- CRISPY ZUCCHINI FRIES, TOMATO DIPPING SAUCE 4.50 /GREEN BEANS,  
GARLIC 4.50**  
**MIXED LEAF SALAD 3.50 / TOMATO AND ONION SALAD 3.50**  
**ROAST HERITAGE POTATOES, ROSEMARY, GARLIC 4.50**

### **PUDDINGS AND CHEESE**

- TIRAMISU 6.50**  
**BUTTERMILK PANNA COTTA, BLUEBERRY COMPOTE, OAT CRUMBLE 6.50**  
**PEAR TART, PISTACHIO ICE CREAM 6.50**  
**SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 5.00**  
**ITALIAN CHEESE SELECTION, SEA SALT CRACKERS 11.00**