

# Our Menu

ANTIPASTI

MAINS

DESSERTS

COFFEE

SIDES

SEASONAL



## Main Courses

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### Zuppe

**PAPPA AL POMODORO FREDDA O CALDA**  
Bread, tomato, parmesan, garlic, and basil soup (famous for our soup)

**PASTA E FAGIOLI**  
Thick bean soup with garlic (vegetarian)

**MINISTRA D'OVA**  
Light broth with scrambled egg, tomato juice, parmesan and toasted bread

**ZUPPA DI VERDURE**  
Vegetable soup (vegetarian)

### Risotto

**RISOTTO CON LE SEPIE**  
Risotto with cuttlefish in their own ink

**RISOTTO CON FUNGHI E PORCINI**  
Risotto with mushrooms and porcini mushrooms (vegetarian)

**RISOTTO CON ARBUTTI DI MARE**  
Seafood Risotto

### Pasta

**VERMICELLI ALLA CARBONARA (THE REAL CARBONARA)**  
Fresh egg spaghetti pasta with black pepper, bacon, eggs and parmesan cheese

**GRANCHIA ALLA MONTANINA**  
Thick peasant egg tagliatelle with pancetta, tomato, olive, pecorino cheese and tomato sauce

**TUSILI CON BROCCOLI**  
Twisted pasta with broccoli, garlic, chili and parmesan (vegetarian)

**SPAGHETTI ASPARAGI OLIO E OLIO**  
Spaghetti with asparagus, garlic, chili and olive oil (vegetarian)

**TREBETTE ALLA PUTANECCA**  
Flat type of spaghetti with capers, olives, tuna and tomato sauce

**PENNE ALL'CALABRESSE**  
Curl shaped pasta with tomato, garlic, tomato and olive sauce (vegetarian)

**GARDONELLI AL PESTO**  
Curl shaped pasta with a pesto sauce (vegetarian)

**RAPPREDIELE AL LIMONIALE**  
Fresh egg pasta ribbons (hand cut) with a white bean sauce

**RIGATONI AL GORGONZOLA**  
Large macaroni pasta with a gorgonzola sauce

**AGNOLOTTI CON LE ORTICHE**  
Egg fresh pasta parcels filled with nettles and ricotta with a meat sauce

**SPAGHETTI VONGOLE (KATHER SALTY)**  
Spaghetti with fresh clams, parsley, garlic and chili

**LINGUINE CON L'ARAGOSTA (KATHER SALTY)**  
Flat thick spaghetti with hot fresh lobster tomato and garlic sauce

**FRANTIA DI PASTA**  
3 or four types of pasta and sauce (minimum for 2)

### Pesce

**SARDINE ALLA BRUCE**  
Grilled fresh sardines served with coriander and balsamic vinegar

**SGOMBRIO ALLA GRATICOLO**  
Mackerel grilled with rosemary and a lemon and olive sauce

**PESCE SPADA ALL'AGRODOLCE**  
Sweetfish topped with onions, courgettes and a balsamic vinegar

**SEPIE IN SALSA NERA CON SPINACI**  
Squid with cuttlefish ink sauce, garlic and chili served on a bed of spinach

**SPICOLA AL VAPORE**  
Steamed sea bass cooked with extra virgin olive oil

**CALAMARI FRITTI**  
Deep fried squid

**TONNO FRESCO ALLA GRIGLIA**  
Fresh grilled tuna served with a tomato, tomato and olive oil sauce

**GAMBERONI FORTO ERCOLE**  
Tiger prawns cooked with garlicked bread, served with roasted vegetables

**CAPIESANTE CON FARCIETTA**  
Scallops wrapped with parosetta and balsamic vinegar

### Carne

**OSO RUO: ALLA MILANESE**  
Steak of veal served with soffron rousti

**FICCATURE AL LIMONE**  
Veal Piccata in a lemon sauce

**KODINO DI VITELLO ALLA SALVIA**  
Veal chops served with sage (organic)

**CORIGLIO ALLA CACCIATORA**  
Beast rabbit with rosemary, garlic and a wine sauce

**BRISTA DI CUNICIALE**  
Beast wild boar with rosemary, garlic and olive oil served with white chard (free range)

**MANZO: BABETTA**  
Tender sliced beef lightly cooked with garlic and extra virgin olive oil (organic)

**COSTARINI D'ANGELO MONTALEANO**  
Grilled lamb chops served with hot cabbage (organic)

**POLLO AL MATTONI**  
Organic (chicken) cooked on a brick rather roasted (in stock) served with roasted sauce

**AGNELLO IN PANELLA**  
Salt marsh lamb steak with garlicked rosemary served very rare (organic)

**FEGATO DI VITELLO ALLA SALVIA**  
Calf's liver sautéed with sage

**SPIEDINO D'UCCELLI SCARFATI**  
Wild boar, garlic sausages, skewered with wild boar and bread in extra virgin olive oil served on a bed of white chard (typical Tuscan dish)

**TAGLIATA DI MANZO CON VALERIANA**  
Grilled rib eye of beef served on a bed of stagg salad

**PETTO DI POLLO ALL'ARETINA**  
Sautéed breast of chicken with balsamic, tomatoes, olive oil and tomato salad (free range)

**VITELLA ALLA CASALINGA**  
Thin veal scallop sautéed with rosemary and garlic (organic)

**BIETTESCA ALLA FIDRENTINA**  
1 Bone steak cooked over charcoal (served rare only) Chianina organic beef

## Book A Table

BOOK ONLINE

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