

CANTINA

D E L P E C O R I N O

ANTIPASTI

Starters

CESTINO DI PANE FATTO IN CASA V Homemade focaccia, pane carasau & semola bread	3.5	BURRATA PACHINO, CAPPERI V Burrata from puglia, cherry tomatoes, capers & Tropea onion	9
OLIVE DI NOCELLARA V Nocellara olives	3	SGOMBRO GRIGLIATO, PEPERONI E OLIVE Grilled mackerel, pepper & black olive salad	8
CARPACCIO DI MANZO Beef carpaccio, rocket & Parmesan shavings	8.5	PROSCIUTTO DI PARMA 24 month cured Parma ham	10
ZUPPA DI FAGIOLI BORLOTTI Tuscan bean soup, rosemary & garlic croutons	7	SELEZIONE DI SALUMI MISTI Selection of Italian artisanal salami, ideal for sharing	15
BOCCONCINO DI CAPRA V Warm goat cheese, rocket & chili jam	9	BRUSCHETTA ALLA CANTINA V San Marzano tomato & basil bruschetta	7.5
POLPETTE PICCANTI AL POMODORO Beef & Nduja meatballs, tomato sauce & pecorino	8.5		

PRIMI & SECONDI

Mains

PASTA & RISOTTO

Pasta & Risotto

TORTELLI DI ZUCCA E BURRATA AFFUMICATA V Tortelli filled with pumpkin, smoked burrata, butter, sage	15
LASAGNA Traditional lasagna bolognese	14
PACCHERI CON N'DUJA E BURRATA Paccheri, spicy n'duja, tomato sauce & burrata	14
PAPPARDELLE AL CINGHIALE Homemade pappardelle, wild boar ragout, carrots, onions celery sauce & parsley	15
SPAGHETTI ALLE MAZZANCOLLE Spaghetti, prawns, broccoli & cherry tomato	15
RISOTTO FUNGHI V Wild mushroom risotto	14.5
SPAGHETTONI ALLO SCOGLIO Gragnano long pasta, prawns, fresh squid, clams, mussels, white wine, cherry tomatoes & parsley	21

CARNE & PESCE

Meat & Fish

MERLUZZO PADELLA E LENTICCHIE Panfried cod fillet & Castelluccio lentils stew	18
COSTOLETTA DI VITELLO Roast veal cutlet, mash & mushroom sauce	25
FILETTO DI ORATA IN PADELLA Panfried sea bream fillet, pumpkin, tenderstem broccoli	19
TAGLIATA DI MANZO RUCOLA E PARMIGIANO 10oz Angus sirloin steak, rocket & shaved Parmesan	27
SUPREMA DI POLLO AL MARSALA Chicken "Saltimbocca" ham and sage, spinach, Marsala sauce	15

UMBRIA WHITE TRUFFLE MENU'

add truffle to any dish at £10 per 1gr

CONTORNI

Side dishes

PATATE ARROSTO CON ROSMARINO V Roast potatoes, garlic & rosemary	4	RUCOLA E PARMIGIANO Rocket & shaved parmesan salad	4
SPINACI AGLIO E OLIO V Spinach, garlic & olive oil	4	INSALATA MISTA V Radicchio, gem & datterino tomato	4

* Gluten free pasta is available on request.

CANTINA SPECIAL

'SERVED IN THE PECORINO WHEEL'

FETTUCCINE CACIO E PEPE AL TARTUFO NERO V

For two - to share, per person each 16.5

Homemade fettuccine pasta freshly coarse ground black pepper, shaved Pecorino, gently tossed in the Pecorino wheel

V Vegetarian

if you have any allergies or food intolerances please do advise your waiter
20% VAT included. A 12.5% discretionary service charge will be added to your bill