

CICCHETTI

BRUSCHETTA VG	5.5
HOME MADE FOCACCIA VG	3
NOCELLARA OLIVES VG	3
CROCHETTE DI FORMAGGIO AFFUMICATO V	5
PESCE SPADA MARINATO	5
PROSCIUTTO DI PARMA 30 MESI	6

CANTINA

D E L P O N T E

ANTIPASTI

BURRATA V	8.5
Burrata from Puglia, cherry tomatoes & oregano	
ZUPPA ORTOLANA VG	7
Barley & borlotti beans soup	
CALAMARI FRITTI	8.5
Deep fried calamari with mayo	
POLPETTE PICCANTI AL POMODORO	8
Beef & nduja meatballs, tomato sauce, grana padano	
CARPACCIO DI MANZO	8.5
Beef carpaccio, wild roquette & grana padano	
ANTIPASTO MISTO DELLA CASA	15
Selection of artisanal salami & burrata, ideal for sharing	

SCHIACCIATA TOSCANA

Tuscan bread dough, lighter & Thinner version of famous napoletanian Pizza ideal for sharing

SCHIACCIATA ALL CANTINA V	14
<i>Schiacciata dough, wild mushrooms, burrata & Black truffle</i>	
SCHIACCIATA PICCANTE V	12
<i>Schiacciata dough, topped with tomato, nduja & mozzarella</i>	
SCHIACCIATA CLASSICA VG	10.5
<i>Schiacciata dough, tomato, garlic & oregano</i>	

PRIMI PIATTI

PASTA & RISOTTO

RAVIOLI RICOTTA E SPINACI V	13
Ravioli filled with ricotta & spinach with butter sauce	
PACCHERI NDUJA E BURRATA	14.5
Gragnano Paccheri, spicy nduja, tomato sauce & burrata	
RIGATONI ALL'ARRABBIATA VG	11
Rigatoni tomato sauce, chilly and parsley	
LASAGNA CLASSICA	15
Lasagna beef ragout sauce, beschamel & grana padano	
GNOCCHI RADICCHIO E PANCETTA	13.5
Homemade potato dumplings, radicchio, cream & bacon	
RISOTTO AI FUNGHI V	13
Wild mushroom risotto	
LINGUINE ALLO SCOGLIO	20
Gragnano Linguine, prawns, fresh squid, mussels, cherry tomatoes & parsley	

CARNE & PESCE

MERLUZZO CECI E PREZZEMOLO	16.5
Pan fried cod, onion, chickpeas & parsley	
BRANZINO IN GUAZZETTO	18
Roast seabass, olives, tomato & mussels	
SUPREMA DI POLLO ALLA DIAVOLA	16
Roast Chicken spicy tomato, peppers & broccoli	
AGNELLO BRASATO AL VINO	17.5
Lamb stew with mash potato & wine sauce	
PARMIGIANA DI MELENZANE V	15
Baked aubergine, tomato, mozzarella & grana padano	
COSTATA DI MANZO SENZ'OSSO	24
Grilled ribeye steak rocket & grana padano	

SPECIALI DEL GIORNO

Daily specials from the market

** ask waiter for recommendation*

CANTINA SPECIAL "SERVED IN THE PECORINO WHEEL"

SPAGHETTI CACIO E PEPE **V**

For two - to share, per person each 16

Home made spaghetti pecorino cheese, pepper & Black truffle, gently tossed in the Pecorino wheel

CONTORNI

PATATE ARROSTO VG	4.5
Roast potato rosemary & garlic	
SPINACI AGLIO E OLIO VG	4.5
Spinach, garlic & olive oil	

INSALATA MISTA VG	4
Mix leaves & tomato salad	
BROCCOLI PICCANTI VG	4.5
Spicy broccoli	

V Vegetarian **VG** Vegan **GF** Gluten free
if you have any food allergies or food intolerance please advise your waiter
20% VAT included. A 12.5% discretionary service charge will be added to your bill

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
and unpasteurised cheese may increase your risk of foodborne illness.