

CANTINA

D E L P E C O R I N O

ANTIPASTI

BURRATA ZUCCHINE E POMODORI <small>v</small>	8
Creamy burrata, san Marzano tomato & grilled courgette	
POLPETTE AL POMODORO E NDUJA	7.5
Spicy beef meatball, Nduja, tomato & grana padano	
POLIPO E PATATE E STRACCIATELLA <small>GF</small>	8.5
Roast octopus, onion, potato & stracciatella	
ZUPPA DI FAGIOLI E PANCETTA <small>GF</small>	7
Borlotti beans soup with bacon	
CALAMARI FRITTI	8
Deep fried calamari Black pepper & mayo	
CARPACCIO DI MANZO	8
Beef carpaccio olive oil, lemon and Parmesan	
ANTIPASTO MISTO DELLA CASA	12
Selection of cold cuts & pecorino cheese "ideal for share"	

CICCHETTI

BRUSCHETTA CLASSICA <small>VG</small>	5.5
FOCACCIA <small>VG</small>	3
NOCELLARA OLIVES <small>VG GF</small>	3.5
POTATO & SMOKED BACON CROCCHÉ <small>GF</small>	6
PARMA HAM & FRIED "GNOCCO" DOUGH	6

CANTINA SIGNATURE

LINGUINE ALLO SCOGLIO	19
Seafood linguine, squid, prawns, mussels	
Fresh tomato & basil	

PRIMI

RISOTTO FUNGHI <small>VG</small>	13
Wild mushroom risotto	
GNOCCHI ALLA SORRENTINA	12
Potato dumpling, tomato sauce basil & mozzarella	
RIGATONI SALSICCIA E ZAFFERANO	14
Rigatoni Tuscan sausage, saffron cream & parsley	
RAVIOLI RICOTTA AFFUMICATA E MELANZANE <small>v</small>	13.5
Homemade ravioli, filled with smoked ricotta & aubergine	
SPAGHETTO CACIO E PEPE AL TARTUFO <small>v</small>	15
Homemade spaghetti, grana padano, black pepper & truffle	
LASAGNA ALLA BOLOGNESE	13
"Lasagna" Beef ragout sauce, bechamel & grana padano	

SECONDI

COSTATA DI MANZO ALLA GRIGLIA	24
Grilled Scottish beef rib-eye & roast vegetables	
TONNO CAPONATA E BALSAMICO	17
Seared tuna steak, mint, aubergine "caponata" & balsamic	
POLLETTO ARROSTO ALLA SENAPE	18.5
Roast spatchcock baby chicken, lemon & mustard	
MERLUZZO NDUJA COZZE E PEPERONI <small>GF</small>	20
Baked cod, mussels, fresh tomato, peppers & Nduja	

CONTORNI

PATATE AI ROSMARINO <small>v</small>	5
potato chips rosemary & garlic	
RUCOLA E GRANA <small>v</small>	5.5
rocket & grana padano salad	
POMODORI, CIPOLLA E BASILICO <small>VG</small>	5.5
Tomato, onion & basil salad	

LA GRAN CARBONARA "SERVED IN THE PECORINO WHEEL"

SPAGHETTI ALLA CARBONARA IN FORMA

For two - to share, 16.5 per person

Homemade spaghetti, egg, pepper & Grana Padano sauce with bacon, gently tossed in the Pecorino wheel

DOLCI

TIRAMISÙ	6.5	GELATI DELLA CASA	6
Savoardi, espresso, mascarpone cream & cacao		icecream and sorbet selection	
PANNACOTTA AI FRUTTI ROSSI	6	CANNOLI SICILIANI	6.5
Pannacotta, red berries sauce		Sicilian cannoli, ricotta chocolate & pistachio sauce	

DESSERT DEL GIORNO

Daily special dessert

(Ask the server)

V Vegetarian VG Vegan GF Gluten free

For 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