

## SET MENU

Course Set Menu: £31.50pp (Starter/Main or Main/Dessert)

Or

Course Set Menu (Starter, Main & Dessert): £38.50pp

## STARTERS

Calamaretti Fritti:

*Lightly fried baby squid served with homemade tartare sauce*

Arancini Coda di Bue

*Slow cooked oxtail ragu & scamorza affumicata cheese, stuffed rice balls served with cherry tomato coulis sauce*

Arancini Funghi

*Mixed wild mushrooms, truffle & buffalo mozzarella stuffed rice balls served with truffle mayo (V)*

Bruschetta Classica

*Cherry tomatoes, basil oil and garlic (VG)(GF\*)*

Bruschetta Burgos

*Bruschetta with creamy aubergine, caramelised onions, figs & roasted almond Flakes*

*(N)(N\*)(VG)(GF\*)*

Prosciutto di Talana e Ricotta di Bufala

*Talana cured ham, buffalo ricotta, walnuts, figs, and truffle honey (N)(N\*)(GF)*

Burrata Affumicata Miele e Pistacchio

*Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (V)(N)(N\*)*

Bresaola con Burrata e Tartufo

*Air dried salted beef with burrata, truffle, figs and balsamic pearls (GF) **Supplement £3.00***

Capesante

*Seared King Scallops wrapped in crispy guanciaie with courgette veloute' (GF) **Supplement £4.50***

## MAIN COURSES

(Served with Roast Potatoes & Friarielli)

Gnocchetti Sarda

*Typical shell shaped pasta from Sardinia with Sardinian sausage ragu' & grated smoked ricotta (GF\*)*

Tortellone Parmigiana

*Red tortelloni pasta pockets made with a beetroot dough filled with aubergines, vegan parmesan, sun dried tomatoes, and basil served with tomato coulis sauce, semi-dried cherry tomatoes and almond flakes (VG)(N)(N\*)*

Strozzapreti con Vongole

*Short twisted pasta cords with palourde clams, courgette veloute' and bottarga (GF\*)*

Pesce Spada alla Vernaccia  
*Oven baked swordfish with vernaccia white wine, capers, olives, shallots, and roasted cherry tomato confit (GF)*

Suprema di Pollo Nuorese  
*Pan fried chicken supreme with porcini mushrooms, chestnut cream and rosemary*

Pizza Capricciosa  
*Artichokes, olives, capers, mushrooms (V)(VG\*)*

Pizza Ortolana  
*Grilled vegetables, ricotta, garlic & parsley oil (VG\*)*

Pizza Diavolo  
*Salame piccante, nduja & peppers*

Filetto Nostrano  
*8oz Fillet steak, add sauce: gorgonzola, peppercorn, or mushrooms (GF) **Supplement £10.00***

Insalata Vegana Mamma Elsie  
*Roasted butternut squash, rocket, spinach, shallots, fresh orange, croutons and almonds (GF\*)(VG)*

#### **DESSERTS:**

Tiramisu  
*Rafa's mum's special recipe of layered Pavesini biscuits, espresso, marscapone, chocolate chips & roasted pinenuts (V)(N)*

Cannolo Siciliano  
*Sicilian tube-shaped shells of fried pastry dough, filled with ricotta cheese and chocolate chip (V)*

Tortino ai Frutti di Bosco  
*Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and a redcurrant glaze, served with vegan vanilla ice cream (VG)*

Tortino al Pistacchio con Cuore Morbido  
*Melt in the middle pistacchio pudding with white chocolate ice cream (V)(N)*

Tortino Cuore di Cioccolato Bianco  
*Hot chocolate fondant with melting white chocolate centre, served with vanilla ice cream (V)(N)*

Torta della Nonna  
*Sweet pastry base giving way to lemon and vanilla scented custard filling, topped off with a thin layer of pastry and crunchy pine nuts, served with pistacchio ice cream (V)(N)*

Cheesecake al Gelato con Frutta della Passione e Mango  
*A mix of cheesecake & ice cream form a lovely smooth vanilla layer on a gluten free crunch base topped with soft mango pieces and passion fruit sauce (V)(GF)*