

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 (v)

Mixed wild mushrooms, truffle & buffalo mozzarella stuffed rice balls served with truffle mayo

Bruschetta Classica (v)(vg)(gf*)

Cherry tomatoes, basil oil and garlic (vg)

Bruschetta Burgos (v)

Bruschetta with creamy aubergine, caramelised onions, figs & roasted almond Flakes (N)(VG)*

Prosciutto di Talana e Ricotta di Bufala

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

Burrata Affumicata Miele e Pistacchio

Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (V) Vegan option available.

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 guanciale 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)

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 (Chicken Supreme)

Pan fried boneless 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)