

MAIN MENU

PAPPA AL POMODORO

Tuscan thick tomato soup

Price

2.95 6.5

UOVA AFFOGATE

5.5

Poached Italian organic egg with tomato and basil

CRUDITEE

9.95

Fresh raw vegetables, warm anchovy and garlic dip or a warm olive oil dip

Price

4.95 9.95

Ribollita

7.95

Rustic, thick vegetable soup with thinly sliced red onion and french beans 3.95 / 7.95

Price

3.95 7.95

VEGETALI GRIGLIATI

10.95

Grilled fresh vegetables with gorgonzola or mozzarella

Price

5.95 10.95

INSALATA DI SPINACI

8.95

Raw spinach salad with prosciutto, avocado and parmesan

Price

4.95 8.95

CAPRESE

10.95

Fresh avocado, buffalo mozzarella, tomatoes and sun dried tomatoes

Price

5.95 10.95

ANTIPASTO TOSCANO

11.95

Mixed antipasti of prosciutto, salami, finocchiona, crostini, frittata

Price

5.95 11.95

CARCIOFI GRIGLIATI CON PROSCIUTTO

12.95

Grilled tender baby artichokes, prosciutto, truffle oil

Price

6.95 12.95

PIZZA CLASSIC MARGHERITA

10.95

With fresh tomato and mozzarella (anchovies and capers optional)

Price

5.95 10.95

TONNO GRIGLIATO

17.95

Chargrilled fillet of tuna (Sashimi Grade), rocket, fresh tomato 'primavera

Price

8.95 17.95

INSALATA DI POLLO

10.95

Warm chargrilled chicken salad, roast peppers, courgettes, balsamic dressing

Price

5.95 10.95

SPAGHETTINI ALLA CHECCA

8.95

Spaghettis with sun dried tomatoes, garlic and olive oil

Price

4.95 8.95

PENNE POMODORO E BASILICO

8.95

Penne with tomato and basil

Price

4.95 8.95

RAVIOLI DI MELANZANE 11.95

Home-made aubergine & organic sheep ricotta ravioli, butter and sage

Price

5.95 11.95

LINGUINE ALLE VONGOLE 12.95

Linguine with fresh clams, white wine, garlic, parsley, & chilli

Price

6.95 12.95

PAPPARDELLE CON RAGU DI CERVO 11.95

Home-made fresh pasta with stewed venison ragout

Price

5.95 11.95

BATTUTO DI POLLO

Chargrilled corn fed breast of chicken, olive oil, white wine and rosemary

Price

5.95 11.95

CARPACCIO DI TONNO 14.95

Tuna Carpaccio (Sashimi Grade) with rocket, olives and fresh mint oil

Price

7.95 14.95

SALMONE AL PESTO 13.95

Chargrilled salmon with home-made pesto sauce

Price

6.95 13.95

1/2 POLLASTRELLO ALLA DIAVOLA 12.95

1/2 corn fed spring chicken with chilli, lemon and garlic

Price

8.95 12.95

POLPETTE 8.95

Tuscan style meatballs (gluten free)

Price

5.95 8.95

AGNELLO GRIGLIATO CON SPINACI 14.95

Chargrilled lamb cutlets with spinach

Price

4.95 14.95

STEAK TAGLIATA 15.95

Tender sirloin with sauteed radicchio and chicory

Price

7.95 15.95

GAMBERONI PICANTI 13.95

Pacific prawns, garlic, lemon, rosemary, chilli rocket, risotto, fresh tomato

Price

6.95 13.95

CERVO ALLA GRIGLIA 17.95

Grilled fillet of venison with grilled courgettes

Price

8.95 17.95

BRUSCHETTA AMMOGHIU 4.95

Grilled Italian bread with home-made pesto and tomato

PANE OLIO 2.5

Bread and oil

GREEN SALAD 3.5**MIXED SALAD** 3.5**ROCKET SALAD** 4.95**RICCARDO SALAD** 4.95

Green salad with avocado and thinly sliced red onion

BROCCOLI	3.25	MASHED POTATOES WITH THYME	2.95
Plain steamed			
SPINACI	3.25	SAUTEED POTATOES	2.95
Sauteed with olive oil and garlic			

TAPAS MENU

Pappa Al Pomodoro	2.95	Insalata Di Pollo	5.95
Tuscan thick tomato soup		Warm chargrilled chicken salad, roast peppers, courgettes, balsamic dressing	
Crudite	4.95	Spaghettoni Alla Checca	4.95
Fresh raw vegetables, warm anchovy and garlic dip or a warm olive oil dip		Spaghettoni with sun dried tomatoes, garlic and olive oil	
Style		Penne Pomodoro E Basilico	4.95
<i>Garlic dip Warm</i>		Penne with tomato and basil	
Ribollita	3.95	Ravioli Di Melanzane	5.95
Rustic, thick vegetable soup with thinly sliced red onion and french beans		Home-made aubergine & organic sheep ricotta ravioli, butter and sage	
Vegetali Grigliati	5.95	Linguine Allevongole	6.95
Grilled fresh vegetables with gorgonzola or mozzarella		Linguine with fresh clams, white wine, garlic, parsley, & chilli	
Extra		Pappardelle Con Ragu Di Cervo	5.95
<i>Gorgonzola Mozzarella</i>		Home-made fresh pasta with stewed venison ragout	
Insalata Di Spinaci	4.95	Battuto Di Pollo	5.95
Raw spinach salad with prosciutto, avocado and parmesan		Chargrilled corn fed breast of chicken, olive oil, white wine and rosemary	
Caprese	5.95	Carpaccio Di Tonno	7.95
Fresh avocado, buffalo mozzarella, tomatoes and sun dried tomatoes		Tuna carpaccio (sashimi grade) with rocket, olives and fresh mint oil	
Antipasto Toscano	5.95	Salmone Al Pesto	6.95
Mixed antipasti of prosciutto, salami, finocchiona, crostini, frittata		Chargrilled salmon with home-made pesto sauce	
Carciofi Grigliati Con Prosciutto	6.95	1/2 Pollastrello Alla Diavola	8.95
Grilled tender baby artichokes, prosciutto, truffle oil		1/2 corn fed spring chicken with chilli, lemon and garlic	
Pizza	5.95	Polpette	5.95
With fresh tomato and mozzarella (anchovies and capers optional)		Tuscan style meatballs	
Tonno Grigliato	8.95		
Chargrilled fillet of tuna (sashimi grade), rocket, fresh tomato 'primavera'			

Agnello Grigliato Con Spinaci 4.95
Chargrilled lamb cutlets with spinach

Steak Tagliata 7.95
Tender sirloin with sauteed radicchio and chicory

Gamberoni Piccanti 6.95
Pacific prawns, garlic, lemon, rosemary, chilli rocket, risotto, fresh tomato

Cervo Alla Griglia 8.95
Grilled fillet of venison with grilled courgettes

Bruschetta Ammoghio 4.95
Grilled italian bread with home-made pesto and tomato

VEGAN MENU

This menu contains no animal - derived products, only vegetables, pulses, grains, nuts and seeds, olive oil, seasoning and vegetable based stocks.

Allow minimum 10 minutes

A selection of two or three courses is recommended

Pappa Al Pomodoro	6.5	Insalata Di Vegetali	7.95
Tuscan thick tomato soup		Grilled vegetable salad with roasted peppers, courgettes and balsamic dressing	
Crudite	9.95	Spaghettoni Alla Checca	7.95
Fresh raw vegetables with a warm olive dip		Spaghettoni with sun dried tomatoes, garlic and olive oil	
Ribollita	7.95	Wheat free options	
Rustic, thick vegetable soup with thinly sliced red onion and french beans		<i>Spelt spaghetti</i> +1.95	
Risotto Con Funghi Di Bosco	11.95	<i>Corn Tagliatelle or Penne (gluten free)</i> +1.95	
Mushroom risotto with wild mushrooms and porcini		<i>Rice maccheroncini (gluten free)</i> +1.95	
Vegetali Grigliati	9.95	Zucchini Alla Griglia / Con Funghi	
Grilled fresh vegetables		Option	
Insalata Di Spinaci	7.95	<i>Char-grilled courgettes</i> 5.95	
Raw spinach salad, red onion, avocado, tomato 'primavera' and sunflower seeds		<i>With wild & porcini mushrooms</i> 9.95	
Vegan Caprese	8.5	Penne Pomodoro Basilico	8.95
Fresh avocado, red onion, organic tomatoes and sun dried tomatoes		Penne with tomato and basil	
Asparagi	11.95	Wheat free options	
Warm fresh asparagus with extra virgin olive oil and lemon		<i>Spelt spaghetti</i> +1.95	
Carciofi Grigliati Con Zucchini	9.95	<i>Corn Tagliatelle or Penne (gluten free)</i> +1.95	
Grilled tender baby artichokes and courgettes with fresh mint oil		<i>Rice maccheroncini (gluten free)</i> +1.95	
Pizza	9.95	Linguine Funghi Di Bosco	10.95
With fresh tomato (onion and capers optional)		Linguine with wild mushrooms	
		Wheat free options	
		<i>Spelt spaghetti</i> +1.95	
		<i>Corn Tagliatelle or Penne (gluten free)</i> +1.95	
		<i>Rice maccheroncini (gluten free)</i> +1.95	

Linguine Aglio Olio Peperoncino 7.95

Linguine with garlic, extra virgin olive oil and chilli

Wheat free options

Spelt spaghetti +1.95

Corn Tagliatelle or Penne (gluten free) +1.95

Rice maccheroncini (gluten free) +1.95

Bruschetta Ammoghui 4.95

Grilled Italian bread with home-made courgette pesto and organic tomato

Green Salad 3.5**Mixed Salad** 3.5**Rocket Salad** 4.95**Broccoli** 3.25

Plain steamed

Spinach 3.25

Sauteed with olive oil and garlic

Mashed Potatoes with Thyme 2.95**Sauteed Potatoes** 2.95**Pane Olio** 2.5

Bread and oil

WINE LIST

WHITE

Trebbiano Rubicone Soledoro

Size

Bottle-750ml 14.95

1/2 Bottle-375ml 7.95

Glass-125ml 3.95

Orvieto Camogrande Antinori

Size

Bottle-750ml 17.95

Pinot Grigio Braide

Size

Bottle-750ml 19.95

1/2 Bottle-375ml 11.95

Glass-125ml 5.95

Bio Pinot Grigio Mezzacorona*

Size

Bottle-750ml 22.95

1/2 Bottle-375ml 12.95

Glass-125ml 6.5

Gavi Di Gavi "La Meirana"

Size

Bottle-750ml 27.95

Villa Antinori Bianco

Size

Bottle-750ml 24.95

1/2 Bottle-375ml 13.95

Glass-125ml 6.95

Bio Vernaccia Terruzi & Puthod*

Size

Bottle-750ml 25.95

Vermentino Antinori

Size

Bottle-750ml 34.95

ROSE'

Pinot Grigio "Blush" Torresella

Size

Bottle-750ml 21.95 1/2 Bottle-375ml 11.95 Glass-125ml 4.95

Scalabrone Rose' Antinori

Size

Bottle-750ml 29.5

RED

**Sangiovese Rubicone
Soledoro**

Size
Bottle-750ml 14.95
1/2 Bottle-375ml 7.95
Glass-125ml 3.95

Primitivo Itynera

Size
Bottle-750ml 17.95
1/2 Bottle-375ml 9.95
Glass-125ml 4.75

**Montalto "Nero D'Avola"
(Organic)**

Size
Bottle-750ml 19.95
1/2 Bottle-375ml 11.95
Glass-125ml 4.95

Santa Cristina Antinori

Size
Bottle-750ml 24.95
1/2 Bottle-375ml 13.95
Glass-125ml 6.95

**Bio Merlot
Mezzacorona***

Size
Bottle-750ml 23.95

Valpolicella Masi

Size
Bottle-750ml 27.95

**Chianti Classico
Santedame Ruffino**

Size
Bottle-750ml 34.95
Glass-125ml 6.85

Chianti Classico Le Corti

Size
Bottle-750ml 35.95

**Vino Nobile Di
Montepulciano La
Bracesca**

Size
Bottle-750ml 39.77

**Amarone Della
Valpolicella Arano**

Size
Bottle-750ml 48.95
Glass-125ml 11.85

**Badi Al Passignano
Chianti Classico Riserva
Antinori**

Size
Bottle-750ml 49.95

**Barolo Classico a.
Prunotto**

Size
Bottle-750ml 53.87

**Brunello di Montalcino
Pian delle Vigne Antinori**

Size
Bottle-750ml 64.95

SUPER TUSCAN RED

Antinori Rosso

Size
Bottle-750ml 29.95

Tignanello Antinori

Size
Bottle-750ml 79.95

CHAMPAGNE AND SPUMANTI

Prosecco Garbel Adami

Size

Bottle-750ml 27.95 Glass-125ml 7.77

Roger Pouillon

Size

Bottle-750ml 45.95 Glass-125ml 9.95

Dom Perignon

Size

Bottle-750ml 150

** These wines originate from vineyards where the biodynamic farming principles are followed*

SET LUNCH

FIRST COURSE

Soup special

Omelette specia

Spaghetti alla Checca

Spaghettoni with sun dried tomatoes, garlic and olive oil

SECOND COURSE

Battuto di Pollo

Char-grilled corn fed breast of chicken, olive oil, white wine and rosemary served with sauteéd potatoes and spinach

Salmone al Pesto

Char-grilled salmon with home-made pesto sauce served with sauteéd potatoes and broccoli

Ravioli Di Melanzane

Home-made aubergine & organic sheep ricotta ravioli with butter and sage

ONE COURSE £9.95

TWO COURSES £14.95

Excluding Service Charge

A12.5% gratuity will be added for your convenience.

Payable solely at your discretion.

Set-menu available

Mon – Fri 12pm to 3pm