

AVAILABLE DAILY

Main course & a drink £12

2-Courses £16

3-Courses £19

PRIMI

MINISTRONE

Fresh vegetable soup with cavolo nero

PUNTARELLE ALLA ROMANA

Chicory leaf salad with garlic, anchovy and vinegar dressing

INSALATA ALLA CAPRESE

Buffalo mozzarella with plum tomato, olive oil and oregano

PROSCIUTTO DI CINGHIALE CON SOTT'ACETI

Wild Boar's ham with pickles and artichoke paté

SECONDI

★ PENNETTE AL POMODORO

Penne with fresh tomato sauce, basil

★ FILETTO DI CAPONE AL FINOCCHIO

Gurnard fillet in white wine and fennel, with mashed potato

COTOLETTA DI MAIALE COI FUNGHI

Grilled pork chop with wild mushrooms and roasted parsnip

★ RISOTTO ALL'ORTOLANA

Wholegrain risotto with garden vegetables

DOLCI

TIRAMISÚ

Sponge biscuits soaked in espresso and rum, layered with egg, cream, and mascarpone and cocoa powder

PAPAIA CON LAMPONI

Paw Paw with raspberries and lime juice

★ GELATO ALLA NOCCIOLA E MIELE DI CASTAGNO

Home made hazelnut and chestnut honey ice cream

PANNACOTTA

Home made vanilla pannacotta

Home made breads, olives £1.50

★ Red stars indicate this week's additions.

Discretionary service charge 12.5% will be added