

STARTERS

MINISTRONE NONNA RITA

My nanny's special recipe of minestrone soup with mixed roasted vegetables and borlotti beans, topped with pecorino cheese and focaccia crostini (v) (vg*)(gf*)

ARANCINI FUNGHI E TARTUFO

Mixed wild mushrooms, truffle and buffalo mozzarella stuffed rice balls served with truffle mayo (v)

ARANCINI CON CODA DI BUE E SCAMORZA AFFUMICATA

Slow-cooked oxtail ragu & smoked scamorza cheese rice balls served with homemade Sardinian sweet and sour sauce

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*)

BURRATA AFFUMICATA MIELE E PISTACCHIO – PRE ORDER ONLY

Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (v)(n)(n*)(vg*)

CALAMARETTI FRITTI

Lightly fried baby squid served with homemade tartar sauce.

CULATELLO CON BURRATA E TARTUFO SUPPLEMENT +3.50

The most luxurious and delicate of hams from San Nicola with burrata, truffle sauce, figs, balsamic glaze and finished with fresh grated Perigord truffle (gf)

CANNOLO RIPIENO ALL'ARAGOSTA SUPPLEMENT +3.50

Savoury Cannolo filled with lobster, drop red peppers, creamy stracciatella and pistachio crumble. Topped with lobster mayo (n)(n*)

CARPACCIO DI MANZO AL MIRTO E PECORINO CROCCANTE SUPPLEMENT +3.50

Seared thinly sliced beef fillet with homemade myrtle mayo and crispy pecorino cheese (gf)

MAINS

ALL SERVED WITH SEASONAL VEGETABLES

TORTELLONE PARMIGIANA

Beetroot Tortelloni filled with aubergine, vegan parmesan, sun-dried tomatoes and basil served with a tomato coulis sauce, sem-dried cherry tomatoes and almond flakes (vg)(n)(n*)

GNOCCHETTI SARDA

Typical shell shaped pasta from Sardinia with Sardinian sausage ragu, Pecorino cheese and ciliegino tomato confit (gf*)

RISOTTO ACQUERELLO SAMASSI

Acquerello rice with fig, gorgonzola, red cabbage cream and crumbled sausage (gf) (v*)(vg*)

PESCE SPADA ALLA VERNACCIA

Oven baked swordfish with vernaccia white wine, capers, olives, shallots, and roasted cherry tomato confit (gf)

SALSICCIA CON FAGIOLI E NDUJA

sardinian sausage with borlotti beans and nduja in a rich tomato sauce flavoured with sage and garlic, served with crusty garlicky ciabatta bread (gf*)

SUPREMA DI POLLO NUORESE

Pan-fried chicken supreme with porcini mushrooms, chestnut cream & rosemary (gf)

FILETTO NOSTRANO SUPPLEMENT +10.00

8oz fillet steak served with chips and a sauce of your choice (Peppercorn, Gorgonzola or Mushroom) (gf*)

VEGANA MAMMA ELSIE

BBQ roasted cauliflower steak, oven baked aubergines with garlic olive oil and parsley, grilled courgettes and mixed vegetables tempura served with homemade hummus (gf)(vg)

PIZZA CAPRICCIOSA

Artichokes, olives, capers, mushrooms (v)(vg*)

PIZZA DIAVOLO

Spicy Salami, Nduja, Peppers

PIZZA PORCHETTA

Red cabbage cream, peretta sarda, pecorino cream, roasted potatoes & porchetta

SET MENU 2 OR 3 COURSE

2 COURSE
32.50 PP

3 COURSE
41.50 PP

DESSERTS

TIRAMISU' DI MAMMA

Raffa's mum's special recipe of layered Pavesini biscuits, espresso, mascarpone, chocolate chips & roasted pine nuts (v)(n)

CANNOLO SICILIANO

Sicilian tube-shaped shells of fried pastry dough with ricotta cheese and chocolate chip (v)(n)

TORTINO CIOCCOLATO

Hot chocolate fondant with melting white chocolate centre, nutella sauce and vanilla ice cream (v)(n)

CHEESECAKE AL GELATO CON FRUTTO 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)

TORTINO AI FRUTTI DI BOSCO

Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and a redcurrant glaze, served with

**(V) VEGETARIAN
(N) CONTAINS NUTS
(GF) GLUTEN FREE
(GF*) GLUTEN FREE
OPTION AVAILABLE**

Please always inform your server of any allergies before placing your order as not all ingredients can be listed & we cannot guarantee the absence of allergens in our dishes.

Detailed allergen information is available on request.