

## Starters

**Rucola, pere e Parmigiano con riduzione al balsamico £6.50**

*Wild rocket, pear & Parmesan salad with balsamic reduction*

*Dairy, sulphites*

**Burrata con pomodorini datterino, olio e basilico £8.50**

*Burrata mozzarella with datterino tomatoes, olive oil and basil*

*Dairy*

**Sarde in saor £7.50**

*Sweet & sour floured fried sardines with white onion, pine nuts & sultanas served with grilled polenta*

*Fish, dairy, gluten, wine, nuts*

**Baccala' mantecato con polenta alla griglia £11.00**

*A Venetian speciality of whipped salted cod with grilled polenta*

*Fish, dairy, gluten*

**Vitello tonnato £9.00**

*Thinly sliced veal with tuna & capers mayonnaise and pickled onion*

*Eggs, fish, nuts, sulphites*

**Prosciutto crudo di Soave con burrata e pomodorini £9.00**

*Prosciutto crudo from Soave with mozzarella burrata & cherry tomatoes*

*Dairy, sulphites*

**Il tagliere di salumi nostrani £10.00**

*Northern Italian salami board*

*Sopressa Veneta, coppa, roasted porchetta & Prosciutto crudo di Soave*

*Gluten, nuts, wine, sulphites*

## Pasta dishes

**Parmigiana di melanzane £14.50**

*Baked floured aubergines with mozzarella cheese, basil & tomato sauce*

*Dairy, gluten*

**Spaghetti all'arrabbiata £9.00**

*Spaghetti with tomato, garlic and fresh chilly*

*Gluten*

**Gnocchi di patate con salsa di pomodoro, burrata e basilico fresco £9.50**

*Homemade gnocchi with tomato, mozzarella burrata and fresh basil*

*Dairy, egg, gluten*

**Penne alla Bolognese £10.50**

*Penne pasta with beef bolognese slow cooked in tomato, onion, carrots and celery*

*Gluten, sulphite, wine, celery*

**Lasagne alla Bolognese £12.00**

*Egg pasta with beef bolognese slow cooked in tomato, onion, carrots and celery*

*Gluten, wine, egg, celery*

**Bigoli in salsa di acciughe £9.50**

*Bigoli (the Venetian pasta) with anchovies & onions*

*egg, gluten, nuts, wine, crustaceans, fish, sulphites*

**Ravioli ripieni di agnello con ristretto di carne al rosmarino £12.00**

*Homemade ravioli filled with lamb & rosemary sauce*

*Dairy, egg, gluten, nuts, wine, celery, sulphites*

## ***Mains***

***Branzino intero disossato alla griglia con insalatina verde £16.00***

*Grilled whole, de boned seabass served with salad*

*Fish, sulphites*

***Scaloppina di vitello al Prosecco e radicchio di Treviso con patate arrosto £16.00***

*Veal scaloppine with Prosecco wine sauce & radicchio di Treviso with mashed potatoes*

*Wine, gluten, dairy, sulphites*

***Tagliata di manzo alla griglia con patate arrosto e porcini saltati £20.00***

*Entrecote of Beef "tagliata" with sautéed potatoes & porcini mushrooms*

*Guten, wine, celery, sulphites*

***Scaloppina di Vitello alla Milanese vestita con rucola e pomodori di Pachino £18.00***

*Breaded Veal scaloppina "Milanese" served with rocket & cherry tomatoes*

*Dairy, egg, gluten*

***Breads, and breadsticks £3.50***

***Selection of mixed olives, pickled vegetables and lupins £2.80***

## ***Sides***

***£4.50***

*Roast potatoes with rosemary*

*Mixed salad*

*Green salad*

*Tomato & onion*

## ***Desserts***

***£6.50***

***Gnocchetti fritti ripieni di crema di pistacchio di Bronte con salsa di cioccolato***

*Deep fried dough balls filled with cream of Sicilian pistachio & chocolate sauce*

*Dairy, gluten egg, nuts*

***Salame al cioccolato***

*Traditional Almond and chocolate ganache shaped as a salami*

*Dairy, gluten egg, nuts*