

SPECIALS OF THE MONTH
PROUDLY HANDMADE IN HOUSE EVERY SINGLE DAY
BY OUR "ONLY" ITALIAN CHEFS

TORTELLI D'ERBETTA (veg) - RECOMMENDED!
*the typical dish from Parma. Ravioli with Spinach,
Ricotta and Parmesan Cheese with a creamy
dressing made of butter sage and Parmesan cheese.*

£13

CAPPELLETTI IN BRODO - RECOMMENDED!
*the richest dish from Parma. Hat-shaped ravioli filled with
beef and veal slowly cooked for a couple of days and
parmesan cheese served in a rich meat broth*

£13.5

LASAGNE
*using only handmade egg pasta sheets with beef
ragu' and a creamy, rich Besciamella sauce*

£12

TAGLIATELLE PESTO GENOVESE (veg)
*long flat egg pasta ribbons with a sauce made of basil, Pecori...
cheese, Parmesan cheese, pine nuts and extra virgin olive oil*

£12

PAPPARDELLE AL RAGU' BOLOGNESE
*long flat large egg pasta ribbons with a
tender bolognese beef sauce*

£12

GNOCCHI ALLA SORRENTINA (veg)
*soft dumplings made of flour, potatoes and eggs with
a sauce made of tomatoes, basil and Mozzarella*

£12

PISAREI E FASO' (veg) -from our neighbour Piacenza
*a simple but delightful peasant dish: gnocchi made of
bread with a light tomato sauce and borlotti beans*

£12

RISOTTO PARMIGIANA (veg)
*(minimum order for two pp; 40 minutes to prepare)
creamy risotto prepared with Vialone Nano Rice PDO,
onion, Parmesan cheese and butter.*

£13.5

FONDUTA (minimum order for two pp)
*two pots of melted Fontina PDO, milk, egg. Accompanied
by boiled potatoes, croutons and a platter of cooked ham.*

£13