

## WHILE YOU WAIT

Homemade Focaccia & Bread £ 2  
Tapenade (veg) £ 2  
Olives (veg) £ 3  
Baby Onions Balsamic(veg) £ 4  
Tuscan Cabbage Beans Soup £ 7

## VEGETABLES

Tomatoe & Lettuce Salad £ 5  
Broccoli & Cherry Tomatoes £ 5  
Spinach & Parmesan £ 6

## STARTERS - OUR HANDPICKED SPECIALITY

### **MIXED MEAT**

suitable for 2 people

*Best Seller*  
**IN PARMA £ 22**  
Culatello Zibello  
Prosciutto Parma  
Salame Felino  
Coppa Parma  
Pancetta Parma

### **FOOD ROOTS £ 20**

Bresaola Valtellina  
Prosciutto Cotto  
Mortadella Bologna  
Speck Alto Adige  
Lardo Colonnata

### **MIXED CHEESE**

suitable for 2 people

*Best Seller*  
**TENDER (veg) £ 19**  
Parmigiano 12m  
Robiola Roccaverano  
Taleggio  
Mozzarella Bufala  
Burrata

### **STRONG (veg) £ 19**

Parmigiano 36m  
Asiago  
Gorgonzola  
Pecorino Toscano  
Fontina Valdostana

### **1 MEAT & 1 CHEESE**

suitable for 1 person

**ROSSELLO £ 15** **SALEGGIO £ 12**  
Culatello Salame  
Parmigiano RC Taleggio

*Best Seller*  
**PARMIGIANO £ 13** **SPECKINA £ 12**  
Prosciutto Speck  
Parmigiano 12m Fontina

**BRESELLA £ 13** **MORZOLA £ 10**  
Bresaola Mortadella  
Mozzarella Bufala Gorgonzola

### **OUR CORE DEAL**

suitable for 2 people -  
**£ 40 (£ 20 per head)**

2 Bowls of  
Lambrusco

3 Meats  
of your choice

3 Cheese  
of your choice

Homemade  
Focaccia & Bread

## HOME-HAND-MADE DESSERTS

*Best Seller*  
**TIRAMISU £ 6**  
Multi-award winning  
(best with Angialis)

*Best Seller*  
**CHOCOLATE SALAME £ 6**  
A no-bake log made with  
cocoa and crushed biscuits  
(best with Aleatico)

**ZABAGLIONE £ 6**  
Fresh Warm Custard made  
of egg yolks and Marsala.  
Served with Cantuccini  
Almond Biscuits.  
(10 minutes to prepare)  
(best with Angialis)

*Best Seller*  
**SEMIFREDDO AMARETTO £ 6**  
semi-frozen cream with  
amaretto biscuits crumbs  
(best with Aleatico)

## DESSERT WINES

**ANGIALIS £ 4.5**  
white from Sardinia - 50ml

**ALEATICO £ 4**  
red from Lazio - 50ml

## MAINS - FROM PASTA TO SAUCE 100% HOME-HAND-MADE

### **SALADS**

dressed with vinaigrette

**CROWNED (veg) £ 10**  
Mozzarella Bufala, Cherry  
Tomatoes, Rocket

**RED & GREEN (veg) £ 10**  
Lettuce, Cherry Tomatoes,  
Parmigiano 12m,  
Almonds, Green Olives

**RICH £ 10**  
Lettuce, Rocket, Tuna,  
Pickled Onions,  
Parmigiano 12m,  
Almonds and Black Olives

**CRISPY £ 10**  
Grilled Pancetta,  
Croutons, Lettuce,  
Parmigiano 12m  
and Walnuts

### **PASTA & CO.**

*Best Seller*  
**ANOLINI IN BRODO £ 13.5**  
the richest dish from Parma. Hat-shaped  
ravioli filled with parmesan cheese and  
beef, slowly cooked for a couple of days-  
cooked and served in a **rich capon broth**.  
It can't be missed in here.

*Best Seller*  
**TORTELLI D'ERBETTA (veg) £ 13**  
the tastiest dish from Parma. Ravioli filled  
with Spinach, Ricotta and Parmesan  
Cheese with a dressing made of butter,  
sage and Parmesan cheese. Even this one  
can't be missed!

**LASAGNE £ 12**  
using only handmade egg  
pasta sheets, as grandmas  
suggests, with an homemade beef &  
pork bolognese ragu' and a creamy,  
rich Besciamella sauce.

**TAGLIATELLE AL  
RAGU' BOLOGNESE £ 12**  
long flat homemade egg pasta ribbons  
with the official homemade beef & pork  
sauce recipe registered in Bologna in  
1982. Topped with fresh parmesan  
cheese.

**GNOCCHI ALLA  
SORRENTINA (veg) £ 12**  
soft dumplings made of flour,  
potatoes and eggs with a tomato sauce,  
basil and a melted Buffalo Mozzarella.

**SPAGHETTI AL  
PESTO GENOVESE (veg) £ 12**  
long cylindrical homemade egg pasta  
ribbons with a sauce made of basil,  
Pecorino cheese, Parmesan cheese,  
pine nuts and extra virgin olive oil.

### **POLENTAS**

gluten-free

*Best Seller*  
**CHIANINA £ 11**  
Ragu' made of  
Chianina Beef

**NORTHERN £ 11**  
Taleggio &  
Speck

**MOUNTAINOUS (veg) £ 11**  
Gorgonzola &  
Mushrooms

**GREEN (veg) £ 11**  
Taleggio &  
Spinach

## SOFT DRINKS

Panna Still Water 0.5lt **£ 2.5**  
S. Pellegrino Spkl Water 0.5lt **£ 2.5**  
Coke Bottle **£ 2.8**  
Diet Coke Bottle **£ 2.8**  
S. Pellegrino Spkl Aranciata **£ 2.8**  
S. Pellegrino Spkl Limonata **£ 2.8**  
Orange Juice **£ 2.8**

## HOT DRINKS

Espresso Single **£ 2.3**  
Espresso Double **£ 2.7**  
Espresso Macchiato **£ 2.5**  
Cappuccino **£ 2.8**  
Latte **£ 2.8**  
Flat White **£ 3**  
Americano **£ 2.7**  
Hot Chocolate **£ 2.8**  
Tea **£ 2.3**

## ALCOHOLIC DRINKS

**BEERS**  
**MORETTI**, Italian Pale Lager **£ 5**  
**PERONI**, Italian Pale Lager **£ 5**

**COCKTAILS**  
**SPRITZ APEROL** **£ 7**  
Prosecco, Aperol, Soda  
**GIN TONIC** **£ 7**  
Gin & Tonic Water  
**NEGRONI** **£ 8**  
Martini Red, Campari Red & Gin

**SPIRITS & LIQUERS (sgl-dbl) £ 3.8-6.2**  
Vodka, Gin, Tequila, Bacardi,  
Chivas Regal, Amaretto,  
Sambuca, Averna, Campari,  
Martini, Nocino, Grappa,  
Limoncello