

enotèca

Olives - <i>non-pitted Italian varieties</i>	7
Nuts and Seeds - <i>hand roasted and salted</i>	6
Bread - <i>homemade sourdough focaccia</i>	7
Taralli and Carasau - <i>southern Italian crisp breads</i>	6
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Salumi - <i>typical cured meat selection</i>	15
Formaggi - <i>selection of aged and fresh cheese</i>	15
30yrs traditional Balsamic and Parmigiano 36 months	12
Salumi speciale - <i>speciality traditional cured meat</i>	15
Culatello - <i>artisanal cured pork rump</i>	15
Insalata - <i>locally sourced vegetables</i>	12
Salumi and Formaggi - <i>selection of typical cured meats and cheese for two</i>	25
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<i>Homemade pasta with Italian and locally sourced ingredients See 'Today's Pasta'</i>	
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Gelato - <i>homemade using local dairy</i>	7
Sorbetto - <i>homemade with fresh fruits</i>	7
Dolce - <i>homemade traditional Italian sweet of the day</i>	9

For allergies or intolerance please speak to a member of staff

Discretionary service charge of 10% is applied at the final bill

Today's pasta

Tagliolini with Tuscan style pork ragu, topped with 24 months Parmigiano 21

Tagliolini with Jersey crab in a chilli and parsley tomato sauce 21

Pumpkin Tortelloni with butter and sage, topped with traditional 20yrs Balsamic and 24 months Parmigiano 21

Lasagne alla Boscaiola - bolognese ragu, porcini mushroom, besciamella, oven baked and topped with 24 months Parmigiano 21

Tortellini in Cappon Broth or with 24 month Parmigiano cream 25