# Nibbles 

Olives (vg)

## Focaccia and Breadsticks (vg)

## Polenta \& Caponata (v)

Crispy Polenta with Caponata, an aubergine, pine nut \& onion stew
served cold

## Arancini (v)

Cacio e pepe arancini in a seasonal mushroom cream

## Crocchette di Patate

Cheesy potato croquettes with San Daniele ham served with a Mediterranean mayo

## Polpette della Nonna

Savoury beef meatballs with tomato sauce

## Starters

## Tuna Carpaccio

Thinly sliced sashimi-grade tuna with jalapeño, oregano, chili, \& lime

## Aubergine Parmigiana (v)

Aubergine, buffalo mozzarella, tomato sauce \& parmesan

## Supergreen Salad (vg)

Grilled courgettes, broccoli, avocado, and greens with a spicy jalapeño dressing

Mushroom \& Truffle Burrata (v)

Organic burrata with mushrooms, black truffle, \& cacio e pepe cream

## Main Courses

## Beetroot Salmon

Beetroot-marinated salmon with orange mayonnaise served with a fennel \& orange slaw

Polletto Terra Terra
Free-range chicken thighs marinated in a spicy sauce with roasted peppers

## Casarecce al Pesto con Fagiolini ed Edamame (vg)

Casarecce in a rocket and basil pesto, topped with garlic-sauteéd green beans, edamame, and almond flakes

Rigatoni al Ragú d'Anatra
Rigatoni in a slow-cooked minced duck ragú with crispy duck skin and crispy sage

Rigatoni alla Norma (v)
Rigatoni in a smoked aubergine sauce with fried aubergine and smoked ricotta

## Pipette alla Bolognese

Pipette in an organic beef \& lamb ragù, topped with crispy rosemary

## Desserts

Tiramisù della Casa (v)
Passion Fruit \& Mango Pannacotta
Raspberry Sorbet with Goji Berries (vg)
Affogato (v)

