



Welcome to our Autumn/Winter 2018/19 A La Carte Menu

Tasting Menu

This season Andrea and his Chefs have chosen a variety of exciting dishes to create a tantalising Autumn / Winter Menu. These dishes can be combined into a Tasting Menu for your enjoyment.

9 Course tasting menu

Aperitif, starter, pasta, pesce, intermediate course, carne, pre-dessert, dessert, tea or coffee.
£69 per person

7 Course tasting menu

Aperitif, starter, pasta, intermediate course, carne, dessert, tea or coffee.
£59 per person

5 Course tasting menu

Starter, seafood pasta, intermediate course, carne and dessert.
£49 per person

Please advise us of any food allergies or special dietary requirements you may have.

Mentre Aspetti (while you're waiting....)

Frisella pugliese con ricotta alle erbe e pomodorini confit

Durum wheat friselline bread of Altamura topped with herbs ricotta, cherry tomatoes confit and e.v.o.o.
£5.50

Arancini

Risotto ball, with parmesan and peas, breaded and deep fried.
£4.50

Olive e pane

Bread and marinated olives.
£4.50

Panino senza glutine

Toasted gluten free bruschetta with mushrooms "trifolati " and grated pecorino romano £5.50
with added crispy pancetta £6.25

Marinara

Pizza shaped bread topped with tomato and garlic.
£6.50

Focaccia al rosmarino

Focaccia bread with garlic, rosemary and a sprinkle of Sicilian coarse sea salt.
£6.00

Antipasti

Zuppa del giorno

Daily fresh soup of the day.
£6.50

Polipetti in umido

Baby octopus in a delicious tomato, garlic, white wine, and chilli sauce, on grilled bruschetta.
£8.00

Insalata tiepida di piccione e scarola piastrata.

Seared pigeon breast, flamed cabbage, riccioto wine reduction, blackberry jam.
£8.50

Mousse di funghi con riduzione al porto.

Wild mushrooms mousse topped with porto glaze, pickled onions, gems lettuce, buttered peas.
£9.00

Cavolfiore saporito

Pan roasted cauliflower with cumin, chilli flakes, cashew nuts, on curd goat cheese.
£7.50

Cozze marinara

Fresh mussels cooked in garlic, white wine, tomatoes sauce, and a touch of fresh chilli.
£8.00

Mixed antipasti platters

for 4 people £35.00

Mixed antipasti platters

for 6 people £48.00

Mixed antipasti platters

for 8 people £64.00

Platters of cured meats, cheese, vegetables and seafood, served with focaccia or marinara pizza to share.

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac and mustard.

We cater for Gluten Free, Vegetarian and Vegan dietary requirements – please ask a member of staff for dishes not included within the menu.

Service charge is not included. - All tips go directly to the staff and are gratefully received. For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.

Secondi di pesce ...

Orata al cartoccio con patate e rosmarino.

Gilt head bream, oven baked wrapped in parchment paper with fresh tomatoes, olives, new potatoes, rosemary and mussels.

£14.50

Gamberoni alla carbonella

Large king prawns in garlic, white wine, chilli and spring onions sauce, on garden leaves, carbonella dressing, salmon caviar.

£19.50

Zuppa di pesce Toscana

Traditional Tuscan fish stew, baby octopus, calamari, mussels, prawns, swordfish, in a delicious garlic, tomato, white wine sauce,

£22.00

Secondi di carne ...

La costata corta di manzo

Recipe from Emilia Romagna region, short rib of beef, slow cooked in a rich tomatoes ragout, borlotti beans, onions, on a parmesan and thyme mash, definitely a winter warmer.

£16.50

Pollo farcito alle olive con lenticchie speziate

Corn fed chicken supreme filled with black olives and pine nuts, served on spiced lentils, spring onion & new potatoes.

£16.50

Tronchetto di selvaggina.

From Andrea's own shooting trip... roulade of slow cooked pheasant, partridge, pigeon and duck, paprika and herbs, on cavolo nero with potatoes parmentier.

£15.00

Accompagnamenti

Spinaci saltati

Spinach with butter, shallots and nutmeg

£4.25

Jenga potatoes

Our own roast potatoes

£4.25

Patate bollite

New potatoes

£3.50

Patate saltate

Sautéed potatoes

£3.75

Insalata mista

Mixed salad

£3.95

Rucola e parmigiano

Rocket and parmesan

£4.50

Insalatina di pomodorini

Tomato and onion salad

£3.75

Vegetali misti

Mixed vegetables

£3.50

Le Pasta e Risotti

Strozzapreti allo speck della Valtellina Con funghi selvatici e fonduta di asiago

A traditional pasta dish from the Dolomite , green pasta, sautéed with speck ham, wild mushrooms, on a fondue of Asiago cheese .
£14.00

Lasagna classica

The classic from Emilia Romagna, layered egg lasagne sheet with a rich bolognese beef ragout, besciamella sauce, mozzarella and parmesan cheese.
£12.00

Ditaloni cozze e borlotti

Rings shape pasta in a succulent mussels meat, borlotti beans, garlic, tomato sauce.
£10.00

Pappardelle con porcini, parmigiano e burro al tartufo

Ribbons egg pasta in truffle butter, shallots, ceps mushrooms and parmesan.
£14.00

Tortelli ricotta e spinaci con ragu di verdure

Large tortelloni, filled with ricotta and spinach, brunoise of vegetables, cream sauce.
£13.00

Garganelli con crema di cavolfiore e gamberi, Pinoli tostiti

Prawns, spring onion sauce with Garganelli pasta, on a cream of cauliflower, prawns, sprinkle of cumin, toasted pinenuts.
£13.00

Risotti :

We can prepare various risotti, please ask a member of staff what are the chef suggestions, or if you have a risotto in mind, we will be happy to do it for you, as long we have the ingredients .

Please note

- We have gluten free, more vegetarian and vegan choices of pasta, please ask a member of staff.

Accompagnamenti

Spinaci saltati

Spinach with butter, shallots and nutmeg
£4.25

Jenga potatoes

Our own roast potatoes
£4.25

Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

Rucola e parmigiano

Rocket and parmesan
£4.50

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Pizza and Calzoni

Margherita

Traced back to 1889 made for the princess of the Savoia family visiting Naples, is made with the colours of the Italian flag, green, white and red. Tomato, mozzarella and basil.
£10.00

Pollo e funghi

Tomato, mozzarella, chicken, mushrooms and chilli.
£12.50

Salami salsiccia

Fresh Italian sausage, spicy salami, mozzarella and tomato.
£12.00

Vegetariana

Grilled vegetables, smoked mozzarella, mozzarella, red onions, basil pesto.
£11.50

Patata dolce, caprino, cipolla al balsamico

Sweet potatoes, ricotta, broccoli, cream, red onions confit in balsamic syrup.
£12.50

Please note

We have **gluten free** stone baked pizza bases which can be combined with the above toppings, except the Calzone. We can also create **vegan** pizzas for you. Please ask a member of staff.

Bufalina

Buffalo mozzarella, cherry tomatoes rocket leaves.
£12.00
with parma ham £14.00

Messicana

Mince beef, tomato, kidney beans, chilli, topped with yogurt and gems lettuce julienne.
£13.50

4 formaggi e spinaci

Mozzarella, ricotta, pecorino e dolce latte, roasted pears, topped with fresh spinach.
£13.00

Spagnola

Manchego cheese, fresh tomatoes, onions, peppers, sweet paprika, and anchovies.
£12.50

Calzone classico

We couldn't miss this one out !!
Mince beef, ham, tomato and mozzarella,
£13.00

Accompagnamenti

Spinaci saltati

Spinach with butter, shallots and nutmeg
£4.25

Jenga potatoes

Our own roast potatoes
£4.25

Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

Rucola e parmigiano

Rocket and parmesan
£4.50

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Dolci

Peach bellini cheese cake

Gluten free biscuit base, peach compote, prosecco, poppy candy cheesecake, raspberry jelly and golden sugar.

£7.50

Delizia al limone

A delicious sponge dome filled with lemon cream patisserie, cream lemon glaze, berries coulis.

£7.50

Tartufo al cioccolato.

Chocolate truffle with a soft centre of white chocolate and coffee.

Caramel popcorns, bergamot ice cream.

£8.50

Amaretti e mela caramellate

Layered of cream, amaretti biscuits, caramelised apples.

£8.00

Gelato al melone con gelatina al gin.

Cantaloupe melon sorbet, on salty coffee crumble, topped with gin tonic and mint jelly.

£9.00

Gelato alla nocciola affogato al caffè.

Hazelnuts ice cream drowned in espresso coffee.

£7.50

Selezione di formaggi

This season we have the privilege of offering you the pride of Leicester cheese in collaboration with Leicestershire Handmade Cheese Company.

In addition we can offer cheese from Italy and France. Have a look at our cheese display.

Selection of three cheeses: £8.00

Selection of five cheeses: £12.00

Selection of seven cheeses: £16.00

All of the above accompanied by grapes, celery, savoury biscuits and homemade chutney.

LEICESTERSHIRE
HANDMADE CHEESE
COMPANY



We have a selection of dessert wines and liquors on our menu, please feel free to ask your Waiter to make a recommendation to compliment your choice of dessert.

If you are celebrating an event, we can make a cake of your choice for £4.50 per person.

Service charge is not included.

All tips go directly to the staff and are gratefully received. For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.

Caffe, Tea ed altro

Espresso

£2.00

Espresso macchiato

£2.20

Cappuccino

£3.50

Caffe latte tricolore

£4.25

Mocaccino

£3.50

Con panna

Coffee topped with whipped cream.

£3.50

Caffe con liquore

Liqueur coffee, any flavour you like.

£5.30

Caffe shekerato iced coffee

£3.30

Caffe martini

£5.30



We have a special selection of teas from mighty leaf, please ask your waiter.

Digestives (35ml shots)

Spirits and liqueurs

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|---------------------------|-------|
| Baileys (50ml) | £4.60 |
| Tia Maria (50ml) | £4.60 |
| Cointreau | £4.60 |
| Grand Marnier | £4.60 |
| Jose Cuervo | £4.60 |
| Sambuca | £4.60 |
| Absinthe | £5.20 |
| Amaretto | £4.60 |
| Glavya | £4.75 |
| Aperol (50ml) | £4.00 |
| Pimms (50ml) | £4.00 |
| Campari | £4.00 |
| Martini (50ml) | £4.00 |
| Archers (50ml) | £4.00 |
| Agawa (coca leaf liqueur) | £4.75 |
| Frangelico (50ml) | £4.60 |
| Pisco | £5.20 |
| Southern Comfort | £4.75 |
| Chambord | £4.60 |

Bourbon

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| Jim Beam | £4.15 |
| Makers Mark | £4.75 |

Gin

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| Bombay Sapphire | £4.25 |
| Tanqueray | £4.25 |
| Brockmans | £4.75 |

Grappe

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| White Grappe | £4.75 |
| Barrique | £7.25 |

Vodka

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| Standard | £3.75 |
| Grey Goose | £5.75 |

Port and sherry

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| Standard port | £4.35 |
| Vintage port | £6.75 |

Brandy

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| Louis xiii | £90.00 |
| Remy xo | £15.50 |
| Remy vsop | £6.75 |
| Courvoiser vs | £4.75 |
| Vecchia Romagna | £4.75 |

Malt whiskey

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| Laphroaig | £6.75 |
| Aberlour (12) | £6.25 |
| Highland Park (12) | £5.75 |

Whiskey scotch

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| Famous Grouse | £4.25 |
| J&B | £4.25 |

Whiskey

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| Jameson | £4.25 |
| Canadian Club | £4.25 |
| Jack Daniel's | £4.75 |

Rum

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| White rum | £4.25 |
| Dark rum | £4.25 |
| Malibu | £4.25 |
| Spicy rum | £4.75 |

Italian digestives

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| Strega | £4.75 |
| Averna | £4.25 |
| Fernet-branca | £4.25 |