



Welcome to our Spring/Summer 2017 A La Carte Menu

Tasting Menu

This season Andrea and his Chefs have chosen a variety of exciting dishes to create a tantalising Spring / Summer 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

Pane olio e balsamico

Bread, extra virgin olive oil and balsamic vinegar.

£3.50

Olive e pane

Bread and marinated olives.

£4.50

Combination of the above

A selection of bread and accompaniments.

£7.00

Focaccia al rosmarino

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

£6.50

Marinara

Pizza shaped bread topped with tomato and garlic.

£6.50

Antipasti

Zuppa del giorno

Daily soup of the day

£6.75

Gamberone con panzanella Toscana

Grilled large king prawns with cucumber, pickled onions, croutons, gazpacho shoot.

£9.50

Bocconcino di salmone

Mouth full of salmon, with crushed peas, roasted cantaloupe, fresh chilli, pea shoot.

£9.50

Bruschetta ai Pomodorini

Pugliase bread bruschetta topped with S.Marzano, baby plum tomato with basil and garlic.

£5.75

With goats cheese crumbled £6.25

Insalatina di lenticchie e burrata

Lentils and burrata salad, basil oil.

£8.00

Insalatina di speck con pesche e mirtilli

Cold smoked wild boar ham, garden leaves, peach, blueberry, honey, balsamic and mustard dressing.

£9.00

Rosti' di riso al parmigiano salsiccia e broccoli

Parmisan risotto rosti', sausage meat, Neapolitan broccoli foam.

£8.50

Polenta al tartufo con radicchio e asparagi

Truffle polenta disc, topped with roasted asparagus and radicchio, goat crumble.

£8.00

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.

If in doubt please ask a member of staff.

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 carne ...

Filetto di maiale con pancetta croccante.

Sous-vide then pan fried fillet of pork, peppers concasse', mustard mash, crispy pancetta.

£16.50

Carre' d' agnello con salsa liquirizia

Roast rack of lamb, on creamy new potatoes and mint, salty coffee dust, liquorice sauce.

£19.00

Polletto rustico con carote al burro e nocciole, e pomodori arrosto.

Small chicken breast and leg cooked in two ways: the breast simply pan roasted with herbs and spices, the leg is confit, rolled in almond flour then deep fried. The butter and hazelnuts crumble carrots and heritage roasted tomatoes compliment the dish.

Simple food, of a great taste.

£16.00

Secondi di pesce ...

Zuppa di pesce

A delicious seafood selection cooked in; garlic, white wine, chilli, tomatoes,

served with grilled rustic bread.

£21.00

Tonno orientale

Fresh sashimi grade tuna chunk, in toasted sesame seeds, seared and served a spinach, asparagus, spring onions, soya sauce, fresh chilli.

£19.50

Merluzzo in consommé' di crostacei

Loin of cod, on vegetables brunoise, topped with a delicious langoustine consume'.

£17.00

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

Lasagna classica

The classic recipe from Emilia Romagna; egg pasta layered with bolognese and besciamella sauce, mozzarella, basil, parmesan and black pepper. oven baked and topped with bolognese sauce.
£11.50

Fusilli integrali alle verdure e scamorza

A light vegetable ragout with toasted wheat spaghetti topped with smoked mozzarella concasse'.
£11.00

Paccheri di gragnano con ragù ristretto di manzo.

Large tubular shape pasta originally from Gragnano, (the most famous town for dry pasta production in Italy) cooked in a rich beef ragout, with red wine, fresh herbs, tomatoes, topped with fresh pecorino cheese.
£13.00

Risotto al nero di seppia con profumi di mare

Black ink squid risotto cooked with a selection of seafood with tomatoes confit and crispy basil.
£16.00

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

Panciotti capasante e gamberi

Fresh ravioli filled with prawns and sea scallops, served with fresh tomatoes, basil and garlic sauce.
£13.00

Spaghetti al grano arso al granchio e mela verde

Toasted wheat spaghetti, crab meat, chilli, garlic, rocket, green apple
£13.00

Spaghetti al grano arso con menta e fonduta al parmigiano .

Roasted wheat spaghetti, courgette, fresh mint, lemon zest, and parmesan fondu'.
£12.00

Please note

- We can prepare other risotti, let the chef suggest for you..
- We have gluten free, more vegetarian and vegan choices of pasta, please ask a member of staff.

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Margherita

The first official margherita pizza was made for Princess Margherita di Savoia in 1899 in Naples and was made in the colours of the Italian flag. Tomato, mozzarella and basil.
£10.75

Pollo e funghi

Tomato, mozzarella, julienne of chicken, mushrooms and chilli.
£13.25

Salami piccante e funghi

Mozzarella, spicy salami, mushrooms and tomato sauce.
£12.75

Pizza Marrakesh

Goats cheese, roast sweet potatoes, aubergine, ground cumin and pomegranate.
£13.25

Alle verdure

Mozzarella, tomato, aubergine, peppers, red onions, chilli and artichokes.
£13.25

Bufalina

Buffalo mozzarella, cherry tomatoes and rocket leaves.
£12.75 or...
£14.75 with parma ham.

Calzone classico

Mozzarella, ham, parmesan, minced beef and tomato.
£13.70

Salsiccia, melanzane e scamorza.

Tomato smoked mozzarella, Italian sausage, aubergine, chilli.
£12.75

Please note

We have gluten free stone baked pizza bases which can be combined with the above toppings.

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

Dolci

Baba' napoletano con crema inglese e pesche allo sciroppo.

Neapolitan rum baba', filled with custard and roasted peach
£7.95

Torta ricottella

A delicious ricotta and Nutella cheese cake on chocolate sponge base, cherry compote.
£7.95

Lamponi, Lamponi, Lamponi !!

Fresh raspberry, raspberry coulis, shortbread, raspberry sorbet, raspberry compote. a raspberry festival!!
£7.95

Torta caprese con gelato al latte

Chocolate and almond torte, served with milky ice cream.
£7.95

Crema al limone

The classic lemon posset, served with strawberry and meringue
£7.95

Gelato alla liquirizia

Liquorice ice cream, drowned in espresso coffee.
£7.95

Trio di sorbetti con frutti di bosco e menta

A trio of sorbets served with woodland berries and fresh mint
£7.95

Vin santo e cantucci

Sweet wine served with cantucci biscuits
Tuscan vin santo £5.50
Recioto of veneto £7.50
Pantelleria sweet wine £8.00

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: £7.70

Selection of five cheeses: £12.70

Selection of seven cheeses: £15.20

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 liquers 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

£2.00

Cappuccino

£3.00

Caffe latte tricolore

£3.80

Mocaccino

£3.00

Con panna

Coffee topped with whipped cream.

£3.00

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

Baileys	£4.60
Tia Maria	£4.60
Cointreau	£4.60
Grand Marnier	£4.60
Jose Cuervo	£4.60
Sambuca	£4.60
Absinthe	£5.20
Amaretto	£4.60
Glayva	£4.75
Aperol	£4.00
Pimms	£4.00
Campari	£4.00
Martini	£4.00
Archers	£4.00
Agawa (coca leaf liqueur)	£4.75

Bourbon

Jim Beam	£4.15
Makers Mark	£4.75

Gin

Brookers	£3.75
Bombay Sapphire	£4.25
Tanqueray	£4.25
Brockmans	£4.75

Grappe

White Grappe	£4.75
Barrique	£7.25

Vodka

Standard	£3.75
Grey Goose	£5.75

Port and sherry

Standard port	£4.35
Vintage port	£6.75

Brandy

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

Malt whiskey

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

Whiskey scotch

Famous Grouse	£4.25
J&B	£4.25

Whiskey

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

Rum

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

Italian digestives

Strega	£4.75
Averna	£4.25
Fernet-branca	£4.25