



## Welcome to our Spring/Summer 2019 A La Carte Menu

### TASTING MENU

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We are very excited to present to you, our new Spring Summer 2019 A la Carte menu. This season, Andrea and his team have created a tantalising spring / Summer Menu with a variety of exciting new dishes. These dishes can be combined into a Tasting Menu for your enjoyment.

#### **5 Course tasting menu**

Starter  
Seafood pasta  
Intermediate course  
Meat dish  
Dessert  
£55 per person

#### **7 Course tasting menu**

Aperitif  
Starter  
Pasta dish  
Intermediate course  
Meat dish  
Dessert  
Tea or coffee  
£65 per person

#### **9 Course tasting menu**

Aperitif  
Starter  
Pasta dish  
Seafood dish  
Intermediate course  
Meat dish  
Pre-dessert  
Dessert  
Tea or coffee  
£75 per person

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

## MENTRE ASPETTI ((while you're waiting...))

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<b>Arancini</b> Risotto ball, with parmesan and peas, breaded and deep fried.	£6.00	<b>Bruschetta GF, ricotta, menta e piselli</b> Gluten free bruschetta topped with ricotta, mint and peas.	£6.00
<b>Marinara</b> Pizza shaped bread, topped with tomato and garlic..	£6.50	<b>Olive pane e balsamico</b> Bread and marinated olives.	£4.50
<b>Focaccia</b> Pizza shaped with E.V.O.O with Rosemary and sea salt.	£6.00		

## ANTIPASTI

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<b>Salmone marinato alla barbabietola</b> Beetroot cured salmon, fresh dill, asparagus, pickled radish and crème fraiche with a lemon dressing.	£9.50	<b>Insalata panzanella</b> Our version of the most popular Tuscan salad. Fresh cherry tomatoes, olives, cheese croutons, roasted peppers, radish, basil, French beans and cucumber. All drizzled with E.V.O.O.	£8.00
<b>Tortino di granchio e verdure concasse'</b> Mayo, crab, avocado and tabasco salad, poached prawn with a soya dressing.	£9.50	<b>Mixed antipasti platters</b> for 4 people	£35.00
<b>Prosciutto e pesche</b> Parma ham and peach salad. Fresh micro herbs and ripped buffalo mozzarella. (without Parma ham £7.50)	£9.00	<b>Mixed antipasti platters</b> for 6 people	£48.00
<b>Insalatina di polpo tiepida</b> Warm octopus salad with cannellini beans, celery, garlic, fresh parsley, its own cooking ju with freshly squeezed lemon juice and black pepper.	£8.50	<b>Mixed antipasti platters</b> for 8 people	£64.00
		Platters of cured meats, cheese, vegetables and seafood, served with focaccia or marinara pizza to share.	

## CARNE E PESCE

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### MEAT MAIN DISHES ...

**Guancia di bue su polenta grigliata.** £16.00

Sous vide ox cheek, on grilled polenta with mushroom jus and a wild garlic sauce.

**Filetto di maialino all' amatriciana.** £17.50

Filled of pork on parmesan and rosemary mash, red onions, bacon lardons and tomato sauce with a spiced apple sauce.

**Carre'd agnello con crosta di olive.** £19.50

Rack of English lamb with olives and herbs crust. Crushed creamy new potato and mint with a lamb jus.

### SEAFOOD MAIN DISHES ...

**Zuppa di pesce** £21.50

Sword fish, red mullet fillet, prawns, squid and baby octopus. In white wine, garlic, tomato, fish volute with a touch of chilli.  
(chef recommendation)

**Filetto di merluzzo** £18.50

Loin of cod rolled in seaweed with watercress sauce, salmon eggs, pickled radish and a lemon jelly.

**Tonno con fagiolini all'aglio nero** £18.50

Sashimi grade tuna, simply grilled and served on French beans with black garlic and soya sauce reduction.

## ACCOMPAGNAMENTI

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**Spinaci saltati** £4.25

Spinach with butter, shallots and nutmeg

**Jenga potatoes** £4.25

Our own roast potatoes

**Patate bollite** £3.50

New potatoes

**Patate saltate** £3.75

Sautéed potatoes

**Insalata mista** £3.95

Mixed salad

**Rucola e parmigiano** £4.50

Rocket and parmesan

**Insalatina di pomodorini** £3.75

Tomato and onion salad

**Vegetali misti** £3.50

Mixed vegetables

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 £3.00 per person will be added to the bill.

## LE PASTA E RISOTTI

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**Lasagna classica** £12.50

The classic dish from Emilia Romagna. Rich Bolognese sauce layered with béchamel, mozzarella, basil and parmesan cheese.

**Mezzo pacchero n'duja e ricotta** £12.50

Large tubular pasta sautéed in spiced soft pork and chilli mince from Calabria, served with tomato and ricotta sauce. For serious spiced meat lovers!

**Pappardelle al salmone** £13.50

Pappardelle pasta sautéed in a delicious fresh salmon, shallots, brandy, spring onions, cream and tomato sauce

**Mezzo pacchero con gamberi e funghi.** £13.50

Large tubular pasta with fresh prawns, mushrooms, garlic and E.V.O.O.

**Ravioli alla barbabietola con caprino e pesto.** £13.50

Homemade beetroot ravioli, filled with goats cheese and sweet peas, with basil pesto, toasted walnuts in a beurre noisette sauce.

**Pappardelle al ragu' di zucchini e piselli** £12.00

Pappardelle with shallots, E.V.O.O, courgette julienne, peas, fresh mint and grated pecorino cheese.

**Risotto asparagi e caffè** £13.50

Vialone nano rice cooked with asparagus, shallots and parmesan cheese. Served with a sprinkle of salty coffee crumble.

**Risotto di mare** £15.00

A delicious seafood selection sautéed in garlic, chilli, E.V.O.O, white wine and fresh tomato concasse'. All blended with a vialone nano risotto.

**Please note**

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

## PIZZA AND CALZONI

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**Margherita** £10.00

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

**Vegetariana** £12.50

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

**Caprino barbabietola e spinaci** £12.50

Spinach, beetroot, goats cheese, roasted red onions with single cream.

**Spagnola** £12.50

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

**Salami salsiccia** £13.50

Fresh Italian sausage, spicy salami, mozzarella and tomato.

**Bufalina** £12.50

Buffalo mozzarella, cherry tomatoes rocket leaves. With parma ham £14.50

**Pollo e funghi** £13.00

Tomato, mozzarella, chicken, mushrooms and chilli.

**Calzone classico** £13.50

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

All pizzas can be made as calzone.

**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.

## DOLCI

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**Barretta di cioccolato con pina colada E gelatina di mango** £9.50

Chocolate bar with pina colada ice cream and mango jelly

**Ananas caramellata** £8.00

Caramelised pineapple and coconut ice cream. Served with meringue drops, cinnamon and chilli flakes.

**Nido di meringa con lamponi** £8.50

Meringue nest filled with fresh raspberry topped with yoghurt and fresh mint.

**Panna cotta ai mirtilli** £8.00

Blueberry panna cotta

**Tiramisù al limoncello** £8.50

Limoncello cream patisserie layered with Savoiardi soaked in lemon syrup.

**Gelato alla vaniglia con amarene in sciroppo “ Fabbri “** £7.50

Vanilla ice cream topped with morello cherry in syrup.

**Selezione di formaggi**

This season we have the privilege of offering you the pride of Leicester cheese. In addition we can offer cheese from Italy and France. Have a look at our cheese display.

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Selection of three cheeses: £9.50

Selection of five cheeses: £14.00

Selection of seven cheeses: £19.50

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

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.***

## CAFFE, TEA ED ALTRO

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**Espresso** £2.00

**Espresso macchiato** £2.20

**Cappuccino** £3.50

**Caffe latte tricolore** £4.25

**Mocaccino** £3.50

**Con panna** £3.50

Coffee topped with whipped cream.

**Caffe con liquore** £5.30

Liqueur coffee, any flavour you like.

**Caffe shekerato iced coffee** £3.30

**Caffe martini** £5.30

## DIGESTIVES (35ml shots)

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### Spirits and liqueurs

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

Jim Beam	£4.15
Makers Mark	£4.75

### Gin

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 (50ml)	£185.00
Louis xiii (25ml)	£99.00
Louis xiii (15ml)	£65.00
Remy xo	£15.50
Remy vsop	£6.75
Courvoiser vs	£4.75
Vecchia Romagna	£4.75

### Malt whiskey

Laphroaig	£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

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