TAVOLA

di famiglia

We proudly source local produce wherever possible, ensuring the freshest flavours while supporting our nearby farmers. Our artisan products on the other hand are imported directly from Italy to achieve the most authentic taste possible.

CICCHETTI
(SMALL PLATES)

Homemade Focaccia - Warm house focaccia with extra virgin olive oil and aged balsamic vinegar * / 4.5

Marinated Olives - Italian olives marinated with citrus peel and herbs. Ⓥ * * * / 5.5

Salumi - Selection of Italian cured meats including wild boar salami, finocchiona and Parma ham. * * / 13

Zucchine Fritte - Crisp fried courgette with truffle aioli. * * / 8

ANTIPASTI
(STARTERS)

Gnudi al Burro e Salvia - Soft spinach and ricotta dumplings with tomato & basil sauce. * / 12

Gamberoni alla Marinara
King prawns, tomato sauce, capers and olives. * * * * / 14

Nonna's Meatballs - Slow-cooked beef and pork meatballs in tomato & basil sauce. / 13

Carpaccio di Manzo - Thinly sliced Black Angus beef with girolles mushrooms, parmesan, rocket and balsamic glaze. * * / 18

Zuppa di Zucca - Italian pumpkin soup topped with focaccia croutons, pumpkin seeds and herb oil. Ⓥ * * * / 12

Bruschetta - Cherry tomatoes, garlic, basil and olive oil on toasted sourdough. Ⓥ * * / 10

Arancini Balls - Golden risotto balls with wild mushrooms, red wine, truffle and mozzarella. / 11

CONTORNI
(SIDES)

Roasted Garlic Potatos - Thyme, Shallots * / 6.5

Chargrilled Tenderstem Broccoli - Bagna Cauda Sauce, Toasted Almonds / 6.5

Parmesan Fries * / 6.5

Cavolfiore al Taleggio - Cauliflower baked in a creamy Taleggio béchamel until golden. * / 7

Insalata di Pomodori - Seasonal heritage tomatoes, shallot vinaigrette, / 6

PRIMI PIATTI
ALL OUR PASTA IS MADE FRESH DAILY AND COOKED AL DENTE

Lasagne - Layers of braised beef shin, béchamel and parmesan / 20

Pappardelle al Cinghiale - Fresh pappardelle with Chianti-braised wild boar ragu. * / 21

Pici alla Fincchiona - Fresh pici fennel sausage, chilli, rosemary and parmesan. / 19

Tagliatelle ai Funghi Porcini - Fresh tagliatelle with wild porcini mushrooms, garlic, parsley and olive oil. Ⓥ * * * / 18

Linguine con Granchio e Aragosta - Fresh linguine with white crab, lobster bisque, lemon and butter. * / 23

Paccheri all'Amatriciana – Fresh paccheri pasta with guanciale, tomato and basil, chilli and pecorino romano. / 19

Rigatoni Cacio e Pepe – Fresh rigatoni with pecorino romano and cracked black pepper. * / 17

DESSERTS

Traditional Homemade Tiramisu * / 10

Crostata al Cioccolato e Caramello * / 10
Chocolate and caramel tart served with salted caramel ice cream.

Affogato with Amarretti Biscotti / 7.5

Crostata al Limone * / 10
Classic Italian lemon tart with a lemon filling

Selection of Gelato **
Vanilla, Chocolate & Hazelnut, Strawberry & Cream, Pistachio, Raspberry Sorbet / 8

SECONDI PIATTI
(MAIN COURSES)

Coda di Bue - Slow-braised oxtail stew with potatoes & peas. * / 21

Cacciucco (Fish Stew) - Fillet of Seabream with fennel, fregola pasta and tomato & basil broth * / 25

Pollo alla Milanese - Breaded chicken with fresh linguine, tomato & basil sauce and parmesan. / 24

Risotto di Zucca - Roasted pumpkin, mascarpone, sage butter, toasted walnuts and Parmesan. * * * / 18

Costata di Manzo - Dry Aged Ribeye Steak, Salsa Verde, Garlic Potatoes * * / 36

DIGESTIVI

Liqueur / 5.5
Baileys, Frangelico, Amaretto, Vecchia Romagna, Limoncello, Jhonnie Walker Black

Liqueur Coffee / 7
Baileys, Whiskey, Amaretto, Brandy

Vino Dolce
Moscato d'Asti, Michele Chiarlo / 6.5
Vin Santo del Chianti, Bonacchi / 8.5

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill

Ⓥ Can be made with plant-based ingredients *Can be made with gluten-free ingredients *Can be made with dairy-free ingredients *Vegetarian