

Artigiano a la Carte

Cestino di Pane Artigianale Italian rustic bread selection and extra virgin olive oil	£3.50
Olive Marinate large green and black marinated olives	£3.00

Primi Piatti

Passata di Verdure con Crostini di Polenta cream of winter vegetable soup with polenta crostini	£7.00
Carpaccio di Bresaola con Peperoni Arrosto, Mozzarella di Bufala e Basilico air dried bresaola thinly sliced with roasted peppers, buffalo mozzarella, Tuscan extra virgin olive oil drizzle and fresh basil	£10.00
Insalata di Anguria con Feta, Olive Verdi, Cipolla Rossa e Rosa di Prosciutto di Parma water melon salad with feta cheese, green olives, red onion and Parma ham	£8.75
Burratina Pugliese con Pasta Fresca all'Uovo Fritta e Crudaiola di Pomodorini all'Aglio ed Origano Apulia burratina with deep fried fresh pasta served with cherry tomatoes and garlic crudité	£9.25
Polenta alla Griglia con Taleggio Fuso al Profumo di Tartufo e Funghi Selvatici grilled polenta topped with melted taleggio cheese, truffle and sautéed mixed wild mushrooms	£9.00
Calamari Fritti con Maionese alle Erbe Fini deep-fried calamari served with a fine herb mayonnaise	£8.50
Timballo di Granchio con Fagiolini, Mascarpone, Senape in Grani e Salmone Affumicato Cornish crab timbale with fine beans, mascarpone and grain mustard wrapped with Stornoway smoked salmon	£11.00
Tartare di Tonno Marinato al Limone ed Erba Cipollina tuna tartare marinated with lemon and chives	£10.50
Antipasto dell'Artigiano mixed platter of Parma ham, bresaola, buffalo mozzarella, grilled scamorza, artichoke, olives, grilled tomato and pickled onion for one or two to share	£9.00/£15.00

Paste e Risotto

Risotto ai Funghi Misti Selvatici Mantecato al Timo e Parmigiano a Scaglie mixed wild mushroom risotto with thyme and aged shaved parmesan	£9.00/£13.00
Ravioli Ripieno di Zucca Gialla Arrosto, Noci, Ricotta di Bufala ed Amaretti con Emulsione di Burro e Salvia homemade ravioli filled with roasted pumpkin, pine nuts, buffalo ricotta and amaretti with a butter and fresh sage sauce	£9.75/£13.75
Spaghetti alla Sorrentina spaghetti with a fresh plum tomato sauce and buffalo mozzarella	£8.00 / £12.00
Linguine alle Vongole e Peperoncino linguine with fresh Venus clams and chilli	£11.00 / £15.00

Risotto di Polpa di Granchio e Gamberetti con Pomodori Secchi, Mantecato al Limone e Pecorino di Sardegna £11.50 / £15.50
tiger prawn and Cornish crab risotto with sun dried tomatoes, lemon and Sardinian pecorino cheese

Maltagliati di Pasta Fresca al Ragú Bianco di Vitello £9.00/£13.00
homemade fresh maltagliati with a white veal ragú

Pesce

Filetto di Branzino con Purea di Patate al Cipollotto £18.00
pan fried fillet of sea bass served with a spring onion mashed potato

Orata alla Griglia £16.00
whole sea bream grilled with extra virgin olive oil and fine herbs

Filetto di Salmone al Forno in Crosta di Erbe Fini, Formaggio di Capra ed Uovo in Camica £17.00
roasted fillet of Stornoway salmon in a fine herb crust with goat's cheese gratin and poached egg

Trancio di Tonno Scottato alle Erbe Fini con Crudaiola di Pomodorini, Olive, Pistacchi Tostati e Capperi £19.00
fine herb sautéed tuna steak with a cherry tomato crudité, olives, capers and roasted pistachios

Branzino Intero alla Griglia £33.00
grilled whole sea bass for 2 people to share

Carne

Bistecca alla Griglia al Gorgonzola con Castagne e Pere £22.50
grilled and sliced 28 day matured Hereford rib eye with melted gorgonzola, chestnuts and Conference pear

Piccatina di Vitello con Salsa al Limone, Asparagi, Prezzemolo e Vino Bianco £17.00
pan fried veal piccatina with a lemon, asparagus, parsley and white wine sauce

Scaloppa di Vitello alla Milanese con Rucoletta e Scaglie di Parmigiano e Riduzione al Balsamico £17.50
pan fried breaded veal escalope with rocket and shaved aged Parmesan and a balsamic reduction

Fegato Spadellato con Purea di Patate Dolci e Vino Rosso £17.00
sautéed calf's liver with a sweet potato purée and red wine reduction

Costolette d'Agnello Impanate con Purea di Patate al Cipollotto, Vino Rosso e Menta Fresca £19.00
breaded Welsh lamb cutlets with spring onion mashed potato, red wine jus and fresh mint

Paillard di Pollo alla Griglia con Pomodoro Fresco, Burrata ed Origano Gratinato al Forno £17.50
grilled breast of Shropshire chicken gratinated with plum tomatoes, burrata cheese and oregano

Insalate

Tomato and Onion Salad £4.00

Seasonal Mixed Salad £4.00

Rocket Salad with Parmesan Shavings £5.00

Each of these side salads are also available as a starter portion for £6.50

Verdure

Sautéed Rosemary Potatoes / Mashed Potatoes / Thick Cut Chips	£3.80
Fine Beans with Toasted Almonds	£4.00
Sautéed Spinach	£4.50
Deep Fried Courgettes	£4.50
Broccoli with Garlic and Chilli	£4.00