

# Time

<b>Burrata d'Andria con coulis di pomodoro fresco e basilico</b> <i>Burrata "soft mozzarella from Andria-Puglia" with coulis of fresh tomatoes and basil</i>	<b>10.50</b>
<b>Tartar di tonno spada e branzino con cipollotto e misticanza</b> <i>Tartar of tuna swordfish and wild seabass with spring onions, salad leaves and lemon dressing</i>	<b>12.50</b>
<b>Sformato ai funghi selvatici con salsa al tartufo nero e uova di quaglia</b> <i>Wild mushroom flan with black truffle dressing and quail's egg</i>	<b>12.50</b>
<b>Calamari alla griglia con rucola, pomodori e condimento piccante</b> <i>Grilled calamari with rocket tomatoes and spicy dressing</i>	<b>12.50</b>
<b>Minestrone di verdure</b> <i>Fresh vegetable soup</i>	<b>6.90</b>
<b>Insalata di fave e piselli freschi con sedano e pecorino toscano</b> <i>Salad of fresh broad beans and peas, celery, rocket and shavings of Tuscan pecorino</i>	<b>10.50</b>
<b>Bresaola di cervo con carciofi alla romana e verdure in agrodolce</b> <i>Venison bresaola with marinated artichokes and vegetables in sweet and sour</i>	<b>12.50</b>
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<b>Linguine con vongole veraci</b> <i>Linguine with fresh clams, chilli, olive oil, garlic and parsley</i>	<b>11.90</b>
<b>Spaghettoni con pomodoro e basilico</b> <i>Spaghettoni with fresh tomato and basil</i>	<b>8.50</b>
<b>Risotto con porcini</b> <i>Risotto with porcini mushrooms</i>	<b>12.50</b>
<b>Malfatti con ragu di cinghiale</b> <i>Irregular shaped pasta with wild boar ragout</i>	<b>9.90</b>
<b>Tagliolini con crema di broccoli e cozze</b> <i>Tagliolini with cream of broccoli and fresh mussels</i>	<b>9.50</b>
<b>Tortelloni ripieni con ricotta di pecora e radicchio burro e timo</b> <i>Tortelloni filled with sheep's ricotta and radicchio, thyme and butter</i>	<b>10.90</b>

*Pasta Main course supplement 2.00*

*As we do our very best to bring the freshest ingredients to your table every day,  
Please be understanding if occasionally certain dishes are not available.*

*Thank you.*

<b>Tagliata di manzo, patate al rosmarino, rucola e parmigiano</b>	<b>24.50</b>
<i>200 gms of Scotch char-grilled ribeye with rosemary, roast potatoes, rocket and parmesan shavings</i>	
<b>Scaloppine di vitello ai funghi con fagiolini e patate novelle</b>	<b>18.90</b>
<i>Veal escallops with wild mushrooms served with French beans and new potatoes</i>	
<b>Agnello al forno con verdure a salsa al mirtillo rosso</b>	<b>20.50</b>
<i>Roast rump of lamb with vegetables and red currant sauce</i>	
<b>Eglefino a vapore con verdure al burro olio e prezzemolo</b>	<b>16.90</b>
<i>Steamed fillet of haddock with mixed baby vegetables in olive oil, butter and parsley</i>	
<b>Tonno con sette erbe alla griglia, scorza nera e salsa al mosto</b>	<b>20.50</b>
<i>Grilled tuna in seven fresh herbs with sautéed salsify and grape juice</i>	
<b>Filetto di branzino alla griglia con lenticchie di Castelluccio e broccoli romanesco</b>	<b>19.50</b>
<i>Grilled fillet of seabass with Castelluccio lentils and broccoli Romanesco</i>	

**Plum tomato and red onion salad 4.50 Zucchine fritte 4.50 Rocket and parmesan 4.70**

**Broccoli with chilli 3.50 Wilted Spinach 3.50 Sautéed potatoes 3.00**

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<b>Selezione di formaggi italiani</b>	<b>8.50</b>
<i>Selection of Italian cheese with home made walnut bread and honey</i>	
<b>Crema gratinata con amarene</b>	<b>6.50</b>
<i>Crème brûlée with morello cherry</i>	
<b>Tortino al cioccolato fondente e nocciole con gelato alla vaniglia</b>	<b>7.50</b>
<i>Chocolate and hazelnut fondant served with vanilla ice cream</i>	
<b>Tris di pere cotte al vino rosso con cannella zafferano e te' verde</b>	<b>5.50</b>
<i>Trio of pears cooked in red wine and cinnamon, saffron and green tea</i>	
<b>Selezione di gelati e sorbetti fatti in casa</b>	<b>5.50</b>
<i>Choice of home-made ice cream and sorbets</i>	
<b>Tiramisù!!!!</b>	<b>5.50</b>

*All prices are inclusive of VAT*

*A suggested 12.5% gratuity will be added to your bill.*

*\*Note some of our dishes may contain nuts; please advise management of any special requirements.\**