

Antoninis

SECONDI

(Main course)

POLLO

Marinated chicken thighs, saffron risotto and roasted bone marrow.

16.50

LA RAZZA

Ray wing served with caper, parsley and lemon butter, sautéed potatoes, fennel and blood orange salad.

18.50

MELENZANE

Aubergine balls, tagliatelle, tomato sauce and parmesan.

14.00

SALSICCE

Hampson's Italian seasoned sausages baked with cherry and heritage tomatoes, onions, herbs and served with parmesan polenta.

14.50

NASELLO

Hake fillet, cannellini bean mash, vegetable stew and 'nduja.

17.00

RISOTTO

Risotto with leeks, mushrooms and gorgonzola.

13.50

BISTECCA

Hampson's 10oz Sirloin steak, with sautéed potatoes and mixed leaves.

All beef is sourced from Churchtown Farm in Gwithian. Please see board for breed.

20.00

CONTORNI

(sides)

PATATE SALTATE: Sautéed potatoes with rock salt and rosemary. 4.50

INSALATA MEDITERRANEA: Mixed leaves with olives, capers, sunblush tomatoes and red onion. 5.00

INSALATA DI FINOCCHIO ED ARANCIA: Fennel and orange salad. 4.50

INSALATA RUCOLA E PARMIGIANA: Rocket and parmesan salad. 4.00