

ANTIPASTI

TAGLIERE FOR 2	28.95
Speck, Sardinian sausage, pancetta coppata, artichoke, pecorino cheese, olives, fig jam and bread	
BURRATA & CARCIOFI	10.50
Burrata cheese served with artichokes, oil, garnished with rocket	
<i>Add Speck ham</i>	2.75
CULURGIONES	12.95
Stuffed Sardinian pasta with potato, garlic, mint, cooked with butter and sage sauce, pecorino and crushed walnuts	
GAMBERONI	11.95
Pan fried king prawns with butter, garlic, chilli, parsley, white wine, lemon zest, garnished with salad and bread	

CALAMARI IN UMIDO	11.95
Squids cooked with taggiasca olives, capers, garlic, parsley and tomato sauce, served with bread	
FAGIOLI ALL' UCCELLETTO	10.95
Whole sausage cooked with borlotti beans, onions, garlic, parsley, tomato sauce and pecorino cheese	
POLPETTE	9.95
Beef meatballs cooked in a rich tomato sauces and served with bread	
OLIVES	5.50
Nocellara green olives	

BREAD	2.75
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PASTE

PAPPARDELLE POLLO	21.95
Pappardelle pasta cooked with chicken, mushrooms, cream, parsley, garlic, onion, almond flakes and parmesan	
GNOCCHETTI CAMPIDANESE	15.95
Gnocchetti pasta cooked with sausage, tomato sauce, saffron, garlic, parsley and pecorino cheese	
SPAGHETTI CARBONARA	15.95
Spaghetti pasta cooked with pancetta, egg yolk, black pepper and pecorino cheese	
STROZZAPRETI FRUTTI DI MARE	21.95
Strozzapreti pasta with mussels, clams, prawns, squid , cherry tomatoes sauce, white wine, chilli, garlic and parsley	
GNOCCHI RAGÚ	17.95
Gnocchi pasta served with beef ragú and parmesan	
TORCHIETTE ZOZZONA	19.95
Torchiette pasta, cooked with Nduja, sausage, pancetta, taggiasca olives, gorgonzola, egg yolk, tomato sauce, onions, garlic and parmesan	
PANCIOTTI NORMA	18.95
Stuffed egg pasta with aubergines, cooked in tomato sauce, garlic, onions, capers, parsley and aged sheep ricotta	

RAVIOLI TARTUFO	19.95
Ravioli egg pasta with truffle cooked with a selection of Italian cheeses, crushed walnuts and parmesan shavings	

RISOTTI

RISOTTO NDUJA	20.95
Arborio rice cooked Nduja sausage, tomato, onions, parmesan and topped with stracciatella di burrata	
RISOTTO PORCINI	20.95
Arborio rice cooked with Porcini mushrooms, sausage, onions, garlic, parsley and parmesan	

SECONDI

SALTIMBOCCA	23.95
Veal cutlets topped with parma ham, all pan fried with butter, sage, white wine, served with roasted potatoes and tender-stem broccoli.	
POLLO CASA	21.95
Supreme chicken breast cooked with pancetta, taggiasca olives, and a touch of garlic and chilli, finished in a white wine and light cherry tomato sauce served with tender-stem broccoli and roasted potatoes.	
CODA DI ROSPO	27.95
Monk fish tail cooked with mussels, onions, potatoes, peas, olives, lemon zest, white wine, cherry tomatoes, garlic, parsley, all served with bread.	

FOCACCIE

BIANCA	7.50
Focaccia bread with olive oil and oregano	
ROSSA	7.95
Focaccia bread with tomato sauce and oregano	
CIPOLLE	8.50
Focaccia bread with tomato sauce, oregano and onions	
BARESE	9.50
Focaccia bread with olive oil, oregano, olives and cherry tomatoes	

PRE ORDER ONLY

PAPPARDELLE ASTICE FOR 2	85.95
Pappardelle pasta cooked with fresh lobster, cherry tomato sauce, garlic, chilli and parsley	

SIDES SALADS

INSALATA	5.50
Mixed salad leaves with tomato, cucumber and dressing	
INSALATA DI POMODORO	5.95
Tomatoes with cucumbers and onions all dress with olive oil salt and oregano	