ANTIPASTI

TAGLIERE FOR 2 **28.95**
Parma ham, 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
Add Pancetta coppata
2.75

CULURGIONES **12.95**
Stuffed Sardinian pasta with potato, garlic, mint, cooked with butter and sage sauce, pecorino and crushed walnuts

GAMBERONI **13.95**
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 **12.95**
Whole sausage cooked with borlotti beans, onions, garlic, parsley, tomato sauce and pecorino cheese

POLPETTE **10.50**
Beef meatballs cooked in a rich tomato sauces and served with bread

OLIVES **5.50**
Nocellara green olives

BREAD **3.50**

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