

letta

lio □ olive oil	3.00
o e rucola □ d rocket	3.75
□ en olives and pea shoots	4.00
ta □ d peppers and onion	4.50
con aglio e peperoncini □ garlic, parsley and chilli	4.50
pa salsa verde	4.50
folati □ ns, toasted garlic	4.75

sti

di gamberoni e cozze nussels, garlic tomato and chilli	6.50
o di manzo □ accio, rocket and capers	7.50
li pollo e marsala oken liver and marsala flan	5.50
□ s, mushrooms, red pepper, grilled courgette and fava beans	7.50
te alla parmigiana □ ered aubergine, tomato and parmesan	6.00
o e salumi □ ille, fennel salami, capers and olives	7.50

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orlotti □ orlotti beans and olive oil	7.50
visano, walnuts and pear	7.50
□ dmontese goats cheese, roast beetroot and pea shoots	8.00
parmigiano □ d parmesan	4.50 / 7.50

riso

al pomodoro ne pasta and rich tomato sauce	6.50
i con polpettine classic pork and veal meat balls	7.50
ricotta, zucca e salvia □ spelle, pumpkin, ricotta and sage and bechamel	8.50
funghi n risotto	8.50
illo scoglio spaghetti, garlic and tomato	11.50
lle con anatra	

pizze artigianali

margherita □ mozzarella, roast cherry tomatoes, fresh oregano	
piccante □ spicy salami, mozzarella, tomato, chilli	
frutti di mare □ prawns, mussels, squid, courgette, garlic, tomato	
affumicata □ smoked ham, smoked scamorza cheese, mozzarella, tomato	
cantina □ bresaola, tomato, fresh robiolo goats cheese, olives, rocket	
funghi e ricotta □ wild mushrooms, mozzarella, ricotta	

pesce e carne

orata alle olive roast sea bream, artichoke, potato, white wine, garlic	
salmone arrosto e riso nero seared fillet of salmon, venetian black rice risotto	
pesce in salsa di capperi alla romana fried zander, caper and herb sauce	
gamberi alla griglia grilled large prawns, chilli, garlic, sicilian couscous	
salsiccia toscana con fagioli e cavolo nero tuscan sausages, beans, cavolo nero	
tagliata di pollo con funghi grilled chicken tagliata, mushrooms, fried polenta	
salti in bocca veal escalope, parma ham, wilted spinach	
maiale al forno, all' uccelletto slow roast shoulder of pork, cannellini, sage and garlic	
agnello brodetto braised lamb, fennel, garlic and pecorino	
bistecca alla pizzaiola grilled rib eye steak, tomato, olive oil and garlic	

contorni

patate arrosto al rosmarino □ rosemary potatoes, olive oil	
spinaci spinach, olive oil	
fagiolini con pomodoro □ braised bobby beans and tomato	
radicchio e insalata riccia endive and radicchio salad	

dolci

torta al cioccolato □ bitter chocolate tart, mascarpone	
carpaccio con ananas e zabaglione poached pineapple, zabaglione ice cream	
panna cotta con grappa moscato e melocotone panna cotta, poached quince, grappa di moscato	
tiramisù □ tiramisu	
limone e mandelorie □ tuscan lemon and almond cake, caramel ice cream	

