



APERITIVI

Focaccia Aperitivo ·5

Tomato and Olives Focaccia

Arancini (v) ·11

Braised Leek, Scamorza Cheese, Spicy Peppers & Pecorino

Prosciutto di Parma 24 mesi & Giardiniera ·13

24 months aged Parma Ham & Pickle Seasonal Vegetables

ANTIPASTI

Burrata al Pomodoro (v) ·16

Tomato Sauce, Candied Datterini & Basil

Vitello Tonnato ·17

Slow-cooked Veal, Tuna Sauce, Dehydrated Capers

Marango Crudo ·19

Marango Raw Thin Sliced Beef, Olive Oil, Salt & Lemon, Pane Carasau

Sardine in Saor ·13

Cured Sardines, Sour White Onion, Pine Kernels & Raisins

Calamari Scottati ·15

Seared Squid, Olives & Taralli, Capers & Gremolata

LE PIZZE

Pizza cooked in our Blue Butterfly Oven

Margherita (v) ·14

Tomato Sauce, Fior di Latte, Basil

Napoli ·17

Tomato Sauce, Capers, White Anchovies, Taggiasca Black Olives, Confit Tomatoes, Oregano

Ham it up ·18

Tomato Sauce, Ricotta, Fior di Latte, Cooked Ham, Porcini, Basil

Fiamma ·18

Tomato Sauce, Fior di Latte, Spicy Salami, 'Nduja, Stracciatella, Red Onions Chilli Oil

The Parma Show ·19

Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

Mortadelight ·19

Fior di Latte, Mortadella, Stracciatella, Pistachio Cream, Crushed Pistachio

Formagissima (v) ·18

Fior di Latte, Gorgonzola, Scamorza, Taleggio

'nduja option: 3

Parmigiana (v) ·19

Tomato Sauce, Fried Aubergine, Stracciatella, Grana Padano, Basil

LA PASTA

Homemade Fresh Pasta

Mezze Maniche 'Nduja ·21

Mezze Maniche, Tomatoes, 'Nduja, Ricotta & Basil

Conchiglie alle Pesto di Pistacchio ·24

Conchiglie with Pistacchio & Basil Pesto

Pappardelle al Venison Genovese ·27

Pappardelle with Venison Genovese Style Ragù

Ravioli al Fagiano ·21

Ravioli filled with Braised Pheasant served with Butter & Rosemary Sauce

Spaghetti alla Chitarra con Baccala ·23

Spaghetti with Salted Cod, Tomatoes and Capers Sauce & Dry Olives

Paccheri all' Astice ·45

Paccheri with Lobster Bisque, Lobster Tail, Stracciatella and Tarragon

SECONDI

Guancia di Manzo Brasato ·29

Beef Cheeks Braised in Red Wine, Polenta Tarragna, Gremolata

Bracirole di Maiale ·25

Pork Neck Rolled with Herbs in Tomato Sauce, served with a Puntarelle Salad

Coda di Rospo in Guazzetto ·32

Monkfish, Fish Broth, Mussels, Clams, Braised Fennel & Herb Croutons

Parmigiana (v) ·12

Aubergine Layered with Smoked Scamorza, Buffalo Mozzarella & Parmesan in Tomato Sauce, served with a Rocket and Parmesan Salad

Insalata di Cesare ·17

Chicken Salad with Lettuce, Anchovy Dressing, Rocket, Croutons

I DOLCI

Daroco Tiramisù ·8

Savoardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Pasticciotto ·8

Shortcrust Tart with Italian Custard Cream, Mandarine Coulis

Cannolo Aperto ·9

Sweet Ricotta, Cannolo Crust Shell, Fresh Figs and Candied Mix Peel

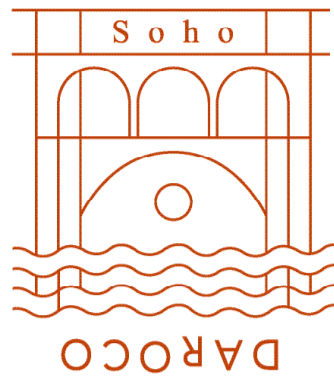
Mousse al Cioccolato ·8

Chocolate Mousse, Savoury Crumble, Olive Oil

Prices in pound, include VAT

An optional service charge of 13.5% will be added to your bill.

Please let us know if you have any allergies; further information is available upon request.



COSA VOLETE MANGIARE OGGI ?