



APERITIVI

Focaccia Aperitivo ·6

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 con Funghi di Bosco (v) ·16

Burrata, wild mushrooms salad, herbs & Parsley oil

Black Truffle Option: 15

Vitello Tonnato ·17

Slow-cooked Veal, Tuna Sauce, Dehydrated Capers

Marango Crudo ·19

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

Capesante Scottate ·21

Roasted Scallops with White Wine and Sundry Tomato Butter & Lardo di colonnata

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

Formagissima (v) ·18

Fior di Latte, Gorgonzola, Scamorza, Taleggio

'nduja option: 3

Fiamma ·18

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

Wacky Pumpkin ·18

Pumpkin cream, Fior di Latte, spicy Gorgonzola, sauteed black Cabbage, confit Datterini, black Cabbage Chips, spicy dry Ricotta

Mortadelight ·19

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

Parmigiana (v) ·21

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

The Parma Show ·23

Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

Truffle Pizza (v) ·40

Mushroom Cream Base, Fior di Latte, Parmesan Chips & Black Truffle

LA PASTA

Homemade Fresh Pasta

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

Mafalda Zucca e Cacio e Pepe ·21

Short curly Mafalde, Cacio e Pepe sauce, Pumpkin, Sage & Amaretti bisquit.

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

Tagliolini al Tartufo ·40

Tagliolini Pasta, Mushroom Butter & Black truffle

SECONDI

Parmigiana (v) ·16

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

Guancia di Manzo Brasato ·29

Beef Cheeks Braised in Red Wine, Polenta Tarragna, Gremolata

Nasello al Vino Bianco ·32

Hake, Celeriac, Monks beard & White Wine Sauce

Insalata di Cesare ·17

Chicken Salad with Lettuce, Anchovy Dressing, Rocket, Croutons

CONTORNI

Sauteed Cavolo Nero, Caciocavallo Cheese ·7

Herb roasted baby Potatoes ·7

Rocket & Parmesan Salad ·5

I DOLCI

Daroco Tiramisù ·8

Savoiardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Pasticciotto ·8

Shortcrust Tart with Italian Custard Cream, Mandarine Coulis

Panna Cotta ·8

Panna Cotta, Blood Orange Coulis, Amaretti Almond Crumb

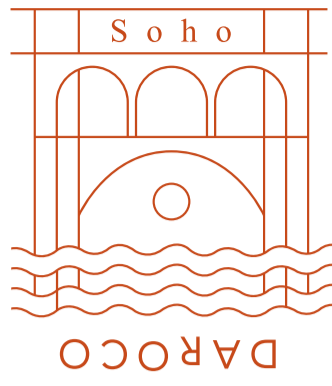
Mousse al Cioccolato ·8

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 ?