



APERITIVI

Focaccia Aperitivo ·6

Tomato and Olive Focaccia

Montanarine, Gorgonzola & Giovanna ·13

Puffed Dough filled with Gorgonzola, topped with steamed Porchetta

Arancini (v) ·11

Fried Rice Balls filled with braised Leek, Scamorza, spicy Peppers, Pecorino

Prosciutto di Parma 24 mesi ·12

24 month-aged Parma Ham

Bresaola della Valtellina ·14

Cured Beef from Lombardy

Capocollo di Martina Franca ·14

Herb-spiced, cured Pork from Puglia

ANTIPASTI

Burrata con Funghi di Bosco (v) ·16

Burrata, wild Mushroom Salad, Herbs, Parsley Oil

Vitello Tonnato ·17

Slow-cooked Veal, Tuna Sauce, dehydrated Capers

Marango Crudo ·19

Raw, thin-sliced Marango Beef, Olive Oil, Salt, Lemon, Pane Carasau

Capesante Scottate ·22

Roasted Scallops, White Wine Sauce, Sundried Tomato Butter, 'Nduja Crumble

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

Belly On Top ·18

Tomato Sauce, Fior di Latte, roasted Porchetta, Pecorino Cream, Rosemary

Verdamente (v) ·19

Basil Pesto, Fior di Latte, Sundried Tomatoes, Pine Nuts

Fiamma ·19

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

Parmigiana (v) ·21

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

Giallo Ho'Tonno ·21

Tomato Sauce, Fior di Latte, Tropea confit Onions, Yellowfin Tuna, Chili

The Parma Show ·23

Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

LA PASTA

Homemade Fresh Pasta

Pappardelle al Venison Genovese ·27

Pappardelle with Venison Genovese-style Ragu

Mezze Paccheri con Tonno ·25

Spaghetti with Tuna, Tomato & Caper Sauce, dried Olive Powder

Spaghetti Cacio e Pepe ·21

Spaghetti with Pecorino Romano & Black Pepper Cream Sauce

Mafalde alle Pesto di Pistacchio ·24

Mafalde with Pistacchio & Basil Pesto, Stracciatella

Ravioli Cime di Rapa e Salsiccia ·26

Ravioli filled with Turnip Tops, Sausage, Stracciatella

Spaghetti al Gambero Rosso e Zafferano ·45

Spaghetti with Red Prawn Bisque, Saffron, Red Prawn Tartare

SECONDI

Insalata di Cesare ·17

Romaine Lettuce, Anchovy Dressing, Guanciale, Croutons, Chicken

Parmigiana (v) ·19

Aubergine layered with Scamorza, Buffalo Mozzarella, Parmesan, Tomato Sauce served with a Rocket & Parmesan Salad

Nasello al Vino Bianco ·32

Hake, Celeriac, Monks Beard, White Wine Sauce

Vitello alla Milanese ·39

Breaded Veal Cutlet, Rosemary Butter served with a Rocket & Parmesan Salad

CONTORNI

Sautéed Cavolo Nero, Caciocavallo Cheese ·7

Herb-roasted baby Potatoes ·7

Rocket & Parmesan Salad ·5

I DOLCI

Daroco Tiramisù ·8

Savoardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Panna Cotta ·8

Panna Cotta, Blood Orange Coulis, Amaretti Almond Crumbs

Mousse al Cioccolato ·8

Chocolate Mousse, savoury Crumble, Olive Oil, Sea Salt

Pizza alla Nocciolata ·12

Pizza with Hazelnut Cream, Whipped Cream, roasted Hazelnuts

Prices in pounds, including 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.