

LUNCH MENU

2 course £27.50

3 course £32.50

STARTERS

GNUDI

Gnudi of organic ricotta and truffle mortadella, chicken and butter sauce, crispy chicken skin

MANZO

Toasted focaccia, shredded slow cooked ox cheek, pickled mushrooms and chilli dressing

BARBE ROSSE

Roasted beetroot, goat cheese, walnuts, aged balsamic and organic Sicilian olive oil

ZUPPETTA

Mediterranean tomato and shellfish bisque, prawns garlic croutons

MAIN COURSES

RISOTTO ASPARAGI

Risotto of Wye valley asparagus, lemon and wild garlic served with grilled king prawns

CARNE E PIPAZZ

Traditional Calabrian dish of pork slowly cooked with tomato, white wine and padron peppers served with mash

CACIO E PEPE

Traditional Roman pasta with pecorino cheese, parmesan and black pepper

RAGU

Ragú of beef slowly cooked with tomato and red wine, tagliatelle pasta and grated parmesan

Also available

Tasting menu experience £65 per person
5 courses menu

DESSERT

PANNACOTTA £9

Almond pannacotta, almond praline, toasted almonds and cherry gel

CREMOSO £9

Chocolate cremeux, dulce de leche, Virginia peanuts and vanilla ice cream

CANNOLO £8

Sicilian pastry filled with sweet organic ricotta, chocolate and crushed pistachios

FORMAGGI £15

A platter of artisan cheeses, truffle honey and biscuits

PASSITO E CANTUCCI £12

Dessert passito wine (100ml) served with cantuccini biscuits

PASSITO ROSSO E FORMAGGIO £12

Red passito wine (100 ml) served with a cheese of your choice from our cheese board.

GRAPPA E CIOCCOLATO £5 for 25ml £7.5 for 50ml

A shot of grappa accompanied by dark chocolate

DINNER MENU

STARTERS

GNUDI £9

Gnudi of organic ricotta and truffle mortadella, chicken and butter sauce, crispy chicken skin

MANZO £11

Toasted focaccia, shredded slow cooked ox cheek, pickled mushrooms and chilli dressing

BARBE ROSSE £9

Roasted beetroot, goat cheese, walnuts, aged balsamic and organic Sicilian olive oil

TONNO £12

Seared tuna, fennel purée, mimolette dressing, hazelnuts

ASPARAGI E POLENTA £10

Wye valley asparagus, fried polenta, padron peppers, parmesan sauce

MAIN COURSES

VITELLO £29

Sirloin of veal, wild garlic mash, roast cauliflower purée, oyster mushrooms, veal jus

PESCE £27

Fillet of fish from Cardiff market, spring stew of broad beans, Wye valley asparagus, peas and crispy pancetta

RAGU £21

Ragú of beef slowly cooked with tomato and red wine, tagliatelle pasta and grated parmesan

PACCHERI £21

Paccheri pasta with king prawns, cuttle fish, cherry tomatoes, garlic and chilli

CACIO E PEPE £19

Traditional Roman pasta with pecorino cheese, parmesan and black pepper

Also available

Tasting menu experience £65 per person
5 courses menu