



Welcome to our Spring/Summer 2018 A La Carte Menu

Tasting Menu

This season Andrea and his Chefs have chosen a variety of exciting dishes to create a tantalising Spring / Summer Menu. These dishes can be combined into a Tasting Menu for your enjoyment.

9 Course tasting menu

Aperitif, starter, pasta, pesce, intermediate course, carne, pre-dessert, dessert, tea or coffee.
£69 per person

7 Course tasting menu

Aperitif, starter, pasta, intermediate course, carne, dessert, tea or coffee.
£59 per person

5 Course tasting menu

Starter, seafood pasta, intermediate course, carne and dessert.
£49 per person

Please advise us of any food allergies or special dietary requirements you may have.

Mentre Aspetti (while you're waiting....)

Olive e pane

Bread and marinated olives.

£4.50

Arancini

Risotto ball, with parmesan and peas, breaded and deep fried.

£4.00

Potato croquette

Parmesan and truffle oil

£4.00

Antipasti

Zuppa del giorno

Daily soup of the day

£6.00

Polipo e carciofi

Blanched octopus salad, artichokes, potatoes concasse', garlic and lemon dressing.

£8.50

Uovo fritto fuori, morbido dentro

Breaded yolk flash fried on potato rosti, olives, capers, pumpkin seeds.

£8.00

Il gamberone imperiale

Large king prawns "Mazzancolle" from Sicily, in almond flakes, gently fried served with lemon and apple compress, beet puree.

£9.50

Insalatina primavera

A variety of vegetables and lettuce on crushed cannellini beans, carbonella oil.

£7.00

Service charge is not included.

All tips go directly to the staff and are gratefully received.

For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.

Marinara

Pizza shaped bread topped with tomato and garlic.

£6.00

Focaccia al rosmarino

Focaccia bread with garlic, rosemary and a sprinkle of Sicilian coarse sea salt.

£5.50

Frigitelli e burrata pugliese

Burrata Pugliese (milky mozzarella) on sautéed turnip tops with chilli and garlic, tomatoes Torpedino from Sicily.

£8.00

Terrina di coniglio sous-vide

Rabbit terrine with vegetables and blueberry, garden leaves, crispy chorizo concasse.

£8.00

Mixed antipasti platters

for 4 people

£35.00

Mixed antipasti platters

for 6 people

£48.00

Mixed antipasti platters

for 8 people

£64.00

Platters of cured meats, cheese, vegetables and seafood, served with focaccia or marinara pizza to share.

Please note that our dishes may contain one or more of the following allergens: cereal, peanuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery, celeriac and mustard.

We cater for Gluten Free, Vegetarian and Vegan

dietary requirements – please ask a member of staff for dishes not included within the menu.

If in doubt please ask a member of staff.

Secondi di carne ...

Filetto ai carciofi

Premium fillet of English beef, artichokes cream, tomato marmalade, jus, roasted artichokes heart.
£26.00

Ballottina di agnello

Shoulder ballottine of British spring lamb, vegetables ratatouille, beet leaves, crushed new potatoes, bagna cauda.
£18.00

Suprema di pollo con farcia alle olive

Corn fed chicken supreme, olive teggiane and pine nuts filling, sautéed new potatoes, celery salt, asparagus tip.
£16.00

Secondi di pesce ...

La spigola

Stone bass, pan fried, on fennel and potato veoluté, topped with fresh tomato, capers, black olives, garlic and oregano. This is our take on the classic Pizzaiola sauce.
£16.00

Il tonno

Seared Tuna steak on fennel, orange and micro-crop salad. Soya sauce reduction, wasabi dots.
£19.00

La zuppa di pesce

Our classic fish stew, prawns, octopus, squid, mussels, sea bass, in a light tomato, garlic white wine and a touch of chilli sauce.
Served with crostoni bread.
£22.00

Accompagnamenti

Spinaci saltati

Spinach with butter, shallots and nutmeg
£4.25

Jenga potatoes

Our own roast potatoes
£4.25

Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

Rucola e parmigiano

Rocket and parmesan
£4.50

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Le Pasta e Risotti

Lasagna classica

The classic from Emilia Romagna, layered egg lasagne sheet with a rich bolognese beef ragout, besciamella sauce, mozzarella and parmesan cheese. £12.00

Pappardelle al salmone fresco e cipollotti.

Pappardelle with fresh salmon, brandy, cream, tomatoes sauce, shallots, grated broccoli. £13.00

Spaghetti alla chitarra 'Carbonara'

Square spaghetti sautéed with cured pig cheek, parmesan, black pepper, egg yolk. £12.00

Ditaloni con pesto di rucola e calamaretti piccanti

Ditaloni pasta in rocket and pecorino pesto, with chilli baby squid. £12.00

Tortelloni ricotta spinaci

Ricotta and spinach tortelloni on tomato and basil sauce, torn buffalo mozzarella. £12.00

Bauletto friarielli e caciocavallo

Rectangular ravioli filled with caciocavallo cheese and turnip sprouts, fresh tomato and basil sauce. A traditional Neapolitan dish full of history from the area in Italy (chef recommendation). £14.00

Risotto verde

Asparagus, spinach, spring onions and peas risotto, with parmesan and mascarpone cheese. £14.00

Please note

- We can prepare other risotti, let the chef suggest for you..
- We have gluten free, more vegetarian and vegan choices of pasta, please ask a member of staff.

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Patate bollite

New potatoes £3.50

Patate saltate

Sautéed potatoes £3.75

Insalata mista

Mixed salad £3.95

Rucola e parmigiano

Rocket and parmesan £4.50

Insalatina di pomodorini

Tomato and onion salad £3.75

Vegetali misti

Mixed vegetables £3.50

Margherita

The first official pizza in the world!
Made in Naples in 1899 to welcome a French princess on holiday in Naples representing the Italian flag, tomato, mozzarella and basil; green, white and red.
£10.00

Salsiccia e pepperoni

Mozzarella, peppers, Italian sausage, red onions, tomato sauce.
£12.00

Pollo e funghi

Tomato, mozzarella, chicken, mushrooms and chilli.
£12.50

Calzone classico

Mince beef, ham, tomato and mozzarella,
£13.50

Salami piccante e funghi

Spiced salami, mushrooms, tomato, mozzarella.
£13.00

Bufalina

Buffalo mozzarella, cherry tomatoes rocket leaves.
£12.00
with parma ham
£14.00

Tonno carciofi, e cipolla

Tomato, mozzarella, tuna, artichokes, red onions, chilli.
£13.50

Pizza fresca

Mozzarella, ricotta, grilled courgette, fresh garlic & spinach julienne.
£12.00

Please note

We have **gluten free** stone baked pizza bases which can be combined with the above toppings.
Please ask a member of staff.

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Patate bollite

New potatoes
£3.50

Patate saltate

Sautéed potatoes
£3.75

Insalata mista

Mixed salad
£3.95

Rucola e parmigiano

Rocket and parmesan
£4.50

Insalatina di pomodorini

Tomato and onion salad
£3.75

Vegetali misti

Mixed vegetables
£3.50

Dolci

Eton mess

Meringue, fresh strawberry cream, balsamic syrup
£7.50

Cannolo Siciliano

A delightful tubular crisp biscuit filled with ricotta, candied fruits on vanilla cream. This is a traditional Sicilian cannolo; the closest you'll get outside of Italy!
£7.50

Ananas speziata con gelato al cocco

Spiced pineapple carpaccio, coconut ice cream, rum sponge cake.
£7.00

Tiramisu' 2018

Our take on a classic Venetian dessert
£7.50

Cre moso al cioccolato e chiacchiere

Cream of chocolate, with orange candy and amaretto liqueur, accompanied with "chiacchiere" biscuits.
£8.00

Affogato al caffè

Vanilla ice cream drowned in espresso coffee.
£6.50

Selezione di sorbetti

Selection of sorbets, with dry and fresh fruits.
£7.80

Gelato al cioccolato e cocco

Chocolate and coconuts ice cream, salty caramel and sauce.
£8.50

Selezione di formaggi

This season we have the privilege of offering you the pride of Leicester cheese in collaboration with Leicestershire Handmade Cheese Company.

In addition we can offer cheese from Italy and France. Have a look at our cheese display.

Selection of three cheeses: £8.00

Selection of five cheeses: £12.00

Selection of seven cheeses: £16.00

All of the above accompanied by grapes, celery, savoury biscuits and homemade chutney.

LEICESTERSHIRE
HANDMADE CHEESE
COMPANY



We have a selection of dessert wines and liquors on our menu, please feel free to ask your Waiter to make a recommendation to compliment your choice of dessert.

If you are celebrating an event, we can make a cake of your choice for £4.50 per person.

Service charge is not included.

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Caffe, Tea ed altro

Espresso

£2.00

Espresso macchiato

£2.00

Cappuccino

£3.00

Caffe latte tricolore

£3.80

Mocaccino

£3.00

Con panna

Coffee topped with whipped cream.

£3.00

Caffe con liquore

Liqueur coffee, any flavour you like.

£5.30

Caffe shekerato iced coffee

£3.30

Caffe martini

£5.30



We have a special selection of teas from mighty leaf, please ask your waiter.

Digestives (35ml shots)

Spirits and liqueurs

Baileys (50ml)	£4.60
Tia Maria (50ml)	£4.60
Cointreau	£4.60
Grand Marnier	£4.60
Jose Cuervo	£4.60
Sambuca	£4.60
Absinthe	£5.20
Amaretto	£4.60
Glavya	£4.75
Aperol (50ml)	£4.00
Pimms (50ml)	£4.00
Campari	£4.00
Martini (50ml)	£4.00
Archers (50ml)	£4.00
Agawa (coca leaf liqueur)	£4.75
Frangelico (50ml)	£4.60
Pisco	£5.20
Southern Comfort	£4.75
Chambord	£4.60

Bourbon

Jim Beam	£4.15
Makers Mark	£4.75

Gin

Bombay Sapphire	£4.25
Tanqueray	£4.25
Brockmans	£4.75

Grappe

White Grappe	£4.75
Barrique	£7.25

Vodka

Standard	£3.75
Grey Goose	£5.75

Port and sherry

Standard port	£4.35
Vintage port	£6.75

Brandy

Louis xiii	£90.00
Remy xo	£15.50
Remy vsop	£6.75
Courvoiser vs	£4.75
Vecchia Romagna	£4.75

Malt whiskey

Laphroaig	£6.75
Aberlour (12)	£6.25
Highland Park (12)	£5.75

Whiskey scotch

Famous Grouse	£4.25
J&B	£4.25

Whiskey

Jameson	£4.25
Canadian Club	£4.25
Jack Daniel's	£4.75

Rum

White rum	£4.25
Dark rum	£4.25
Malibu	£4.25
Spicy rum	£4.75

Italian digestives

Strega	£4.75
Averna	£4.25
Fernet-branca	£4.25