

## Piattini-Tapas

<b>Intingolo</b> – Tuscan style Chicken liver Pate' with Capers & Vin Santo (df)	6. <sup>50</sup>
<b>Salsicce</b> – Homemade Veal Sausage, oven roasted served with Lentils & spicy Tomato salsa (df)	7. <sup>50</sup>
<b>Panzerotti</b> – Mushroom mini Calzone (v)	6. <sup>00</sup>
<b>Coniglio ripieno</b> – Boneless Rabbit stuffed with Veal, Walnuts and Pinenuts (gf) (df)	8. <sup>00</sup>
<b>Enpanada</b>	8. <sup>00</sup>
Chilean sour pastry stuffed with braised Hare & Sultana	
<b>Crocchette di Patate</b> – Potato and Mozzarella Crochette (v)	6. <sup>00</sup>
<b>Seppioline</b>	9. <sup>50</sup>
Californian Baby Squid Stuffed with Veal and Pinenuts, served on sautéed Spinach	
<b>Crostino Caprese</b> – Buffalo Mozzarella and fresh Tomato crostino (v)	6. <sup>00</sup>
<b>Pate'</b>	8. <sup>00</sup>
Duck liver Pate' with Roqueforte and Casereccio bread	
<b>Cassoulet di Capesante</b>	12. <sup>50</sup>
Cassoulet of Scallops with Citrus, roast Garlic, Crème Fraiche and Grana Padano	

## Gli Antipasti - Entree

<b>Antipasto Aquamatta</b> (per person)	18. <sup>00</sup>
A selection of imported and house Cured Meats, Pickles & Olives accompanied with Crostini	
<b>Antipasto Ortolano (v)</b> (per person)	15. <sup>00</sup>
Cruditee of fresh Fennel, Radicchio, Belgian Endives and Carrots served with Cauliflower dip, E.V.O.O. and Pomegranate Molasses accompanied with a selection of vegetarian Crostini and long steamed Roma Artichokes	
<b>Passata Di Verdure (v) (vegan available)</b>	14. <sup>00</sup>
Puree Vegetable soup with Extra Virgin Olive Oil Croutons & Parmigiano cheese	
<b>Bruschetta con Pomodori</b>	12. <sup>50</sup>
Oven roasted Vine ripened Tomato with fresh Oregano and Extra Virgin Olive Oil (vegan) (df)	
<b>Bruschetta Gustosa</b> – Gorgonzola, Pancetta and fresh Tomato Bruschetta	16. <sup>50</sup>
<b>Col Parma (df)</b>	18. <sup>50</sup>
Parma ham & oven roasted Tomato Bruschetta	
<b>Pane e Conpanatico</b>	14. <sup>50</sup>
Selection of homemade fresh bread, focaccia and grissini, served with giant green Olives, fresh dip and E.V.O.O. (vegan)	

## Primi Piatti-Pasta

<b>Strozzapreti</b> 🚚	26. <sup>50</sup>
"Strangled Priest" hand twisted pasta served with braised wild Rabbit, Mushroom ragu, Butter, White Wine and Thyme sauce	
<b>Ravioli</b>	26. <sup>50</sup>
Ravioli filled with Crab, Celeriac & Fennel, served with Saffron & White Wine sauce	
<b>Spaghetti (v)</b>	19. <sup>50</sup>
Spaghetti with fresh Tomato & Basil sauce topped with Parmigiano cheese	
<b>Paccheri</b>	24. <sup>50</sup>
Braised Beef "Napoletana" style with Basil and aged Ricotta over Paccheri pasta	
<b>Orecchiette</b>	22. <sup>50</sup>
Shell shaped pasta served with slow cooked Veal Sausage, Sage and a touch of Chilli Oil	
<b>Tortelli</b> 🚚	24. <sup>50</sup>
Giant Tortellini filled with slow roasted Chicken, Dijon mustard & Rosemary served on a Beef & Vegetable Boullion	
<b>Risotto</b> 🚚 (gf)(v) (vegan available)	26. <sup>50</sup>
Arborio Rice Risotto with Tuscan Porcini Mushroom, Butter and Grana Padano cheese.	



machine Buddha

## Secondi Piatti - Main courses

**Tagliata (gf)** 27.<sup>95</sup>  
Herb marinated Beef Rump, seared, oven roasted and then sliced with sautéed Spinach & shaved Parmigiano cheese

**Agnello (gf)** 28.<sup>95</sup>  
Confit of Lamb shoulder with Ginger & Rosemary over Lentils and Pancetta

**Scaloppine** 🚗 29.<sup>95</sup>  
Shallow fried Veal Scaloppini with Capers, Fresh Lemon Juice, Butter and White Wine, served with Radicchio, Belgian Endives and fresh Fennel salad

**Pesce del giorno** - Fish of the day (Market Price)

## I Contorni - Sides

**Insalata mista d'Inverno** 🚗 (v) (gf) (df) 7.<sup>50</sup>  
Radicchio, Belgian Endives, Lettuce and fresh Fennel salad, with blood Orange and Thyme vinaigrette

**Insalata di Cesare** 🚗 12.<sup>50</sup>  
Caesar Salad with cos Lettuce, Croutons, Bacon and shaved Grana Padano with Caesar dressing.

**Verdure Mediterranee** 8.<sup>75</sup>  
Oven roasted Winter Vegetables (v) (gf) (df)

**Pasticcio di Patate e cavolfiore (v) (gf)** 8.<sup>25</sup>  
Sautéed Potatoes & Cauliflower gratin

**Patatas Bravas (v) (gf)** 8.<sup>75</sup>  
Hand cut fried Potatoes with Paprika & Parsley served with Aioli.

**Grana Padano cheese.** 4.<sup>00</sup>



*Amici, We are more than happy to accommodate tables of 8 or more, but encourage you to order from our banquet menu.*

*We reserve the right to add a 15% surcharge for larger groups ordering from our a la carte menu. Grazie Mille!*

Notes for the menu:

(gf): gluten free

(df): dairy free

(v): vegetarian

🚗 : indicates dishes that are quick to prepare for customers with a time limitation

Service is not included  
Gratuities welcome for good service