

# SEASONAL MENU

# **STARTERS**

# Fresh Burrata (v) (n) - £8.95

A fresh Italian cheese made from mozzarella and cream. Served with a broad bean and basil puree, sliced sun blushed cherry tomatoes and finished with toasted pine nuts & purple micro basil

## Lobster Meat, King Prawn and Octopus Pil Pil - £9.95

Served sizzling with garlic & brandy, fresh tomato and red onion. Accompanied by rustically torn garlic bread

### Corn-fed Chicken & Chorizo Ballantine Salad - £9.95

Served chilled on a pistachio crumb with a crispy lemon & thyme chicken skin, alongside a wild mushroom medley, confit smoked garlic and sweet baby pink onions. Finished with a porcini & smoked paprika mayonnaise and a light brandy & saffron oil

# **PASTA**

#### Wild Boar Ravioli - £19.95

Hand-folded ravioli filled with wild boar and herbs, cooked in a rich creamy truffle, wild mushroom sauce and sliced wild boar sausage

# Crushed Brussel Sprout Orzo (v) (n) - £14.95

With a baked apple and gorgonzola sauce, topped with crispy sage and toasted almonds Add: Crispy Pancetta and Torn Corn-fed Chicken - £2.50

## Spicy Friarelli Fettucini with Grey Mullet Fillet - £18.25

Rich Italian turnip leaves, anchovies with a dash of cream and a sweet sundried tomato bread crumb. Finished with a pan-fried grey mullet fillet (line caught off the coast of Falmouth) and baby sorrel

## PI77A

#### Valletta - £14.00

Maltese sausage, prosciutto ham, mushrooms, Maltese (gbejiniet) cheese, red onion, green olives and baby spinach

## MAINS

## Woburn Estate Venison Fillet - £26.95

Served with a fondant sweet potato, a roasted marrow ring stuffed with mixed herb venison sausage meat and rich venison & chocolate sauce with sweet pomegranates. Finished with tender-stem pea-shoots

#### Spinach and Ricotta Pie - £16.95

(Maltese Torta ta L-irkotta) Served with a Mediterranean vegetable polenta mash with hints of saffron and brown buttered baby rainbow carrots

# SIDES

#### Halloumi Croutons (v) - £6.50

With crushed brussel sprouts

#### Green Beans (v) - £4.00

Sautéed in chilli, garlic, toasted pine nuts and feta cheese

# Bone Marrow Garlic Bread - £6.45

Topped with rich Italian turnip leaves

### Tuscan Chips (v) - £4.95

Triple cooked French ratte potatoes cut into wedges with grated horseradish, garlic and mixed herbs



# THE CLASSICS

# **STARTERS**

Classic Pomodoro (v) (n) - £6.50

Diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread topped with wild rocket and a balsamic reduction

Meat'A'Ball - £6.95

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

Calamari - £7.95

Lightly floured pieces of squid, quick fried, served with a garlic mayonnaise dip and wild rocket

Funghi Trifolati (v) - £6.95

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Nonna's Sharing Platter - £15.00

Freshly baked bread, a selection of cured meats, Maltese sausage, marinated olives, sundried tomatoes, ricotta stuffed peppers, grilled marinated peppers, mozzarella, garlic butter beans, rocket, olive oil and balsamic dip

# PASTA

(deduct £4 for child portions)

Linguine Bolognese - £10.95

Fresh three meat ragu with Nonna's tomato sauce

Lasagne - £12.95

Traditionally cooked, layered with a rich meaty ragu and béchamel sauce. Served with a small side salad

Cassaraccia Alla Nonna - £11.95

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Linguine Salmone - £12.25

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with frise leaves

Cassaraccia Genovese (v) (n) - £10.95

Courgette, green beans, red onion, black olives in a creamy pesto sauce

Linguine Carbonara - £10.95

Pancetta, onions, parsley, egg yolk, parmesan with a touch of cream

## PI77A

(deduct £4 for child portions)

Margherita (v) - £9.95

Tomato sauce, fior di latte mozzarella and fresh basil

Prosciutto Funahi - £11.25

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola - £12.95

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

Spicy Meatball - £12.95

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

Vegetariana (v) - £11.95 Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

# CARNE

Pollo Romana - £20.95

French cornfed chicken supreme wrapped in parma ham and stuffed with sage butter, baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes

8oz Ribeye Steak - £21.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes Add £2.99 for any of the following sauces -

Red Wine, Pizzaiola, Mushroom Zola