

Bacari

every day our chefs create a selection of small delicacies inspired by the venetian bacari tradition. enjoy with your pre-dinner aperitif - 6 pieces 8.-

Pane / Bread

garlic focaccia

baked daily, studded brushed with garlic butter (v) 3.50

rosemary and olive pagnotta

granary style loaf, sliced. t

oasted and drizzled with olive oil (v) 3.50

bruschetta

garlic, tomato and grana padano shavings 4.75

Nuovo bread tin

olive pagnotta and garlic focaccia, breadsticks with Sardinian flat bread (v) 5.25

Antipasti

mixed marinated olives

kalamata and bosciolo (v)(gf) 3.50

stuffed mushrooms

walnut pesto filling topped with fontina (n) 6.-

taleggio al forno

baked alpine soft cheese with garlic crisp-bread 6.-

prosciutto and vine ripened tomato

Italian ham with semi-dried tomato, pesto, parmesan and rocket 8.-

arancini with

wild mushroom and gorgonzola

risotto balls on Napolitana sauce 5.-

smoked mackerel pate

garlic ciabatta crisp breads 6.-

bresaola rolls

air cured beef fillet filled with celeriac remoulade,

shaved parmesan (gf) 8.-

trio of smoked fish

tuna, mackerel, salmon with rocket and almond pesto (gf) (n) 8.-

octopus bruschetta

pickled vegetables, fennel shoots and carrot dressing 7.-

carpaccio di manzo

thinly sliced raw beef, parmesan, capers and rocket (gf) 8.-

grappa cured salmon

lemon aioli, mini-capers, red onion and rocula (gf) 6.-

Insalata / Salad

vine ripened tomato

parmesan and pesto (v)(n)(gf) 4. 50

insalata verdi

mixed leaves, rocket (v) (gf) 4.-

grilled courgette and artichoke

pine-nuts, pesto, pecorino (gf) (n) 4. 75

beets and goat curd

micro rocket, pistachio (gf) (n) 4. 75



“cicchetti” a venetian term for small plates autumn

2018

Pasta

gluten free pasta available

carbonara

linguini, pancetta, egg, parmesan spaghetti (p) 5.75

linguini bottarga

classic pasta with grated fish roe, garlic, lemon and breadcrumb 4.75

fazzoletto

fresh pasta squares. chilli, crispy gremolata, parmesan, olive oil (v) 4.50

trofie

pasta twists with peperonata (v) 5.25

rotolo

pasta rolled with beef ragu and mozzarella 6.25

triangolini fritti

pecorino and scamorza filled pasta dusted with powdered dried tomato and parmesan with pesto (n) 6.-

ravioli/tortelloni

your server will tell you today's style 6.50

gnocchi fontina

baked potato pasta dumplings. stringy, fontina cheese sauce 5.50

risotto of roast chicken

with sun-dried tomato and butternut squash (gf) 6.25

Pizzetta Fritta

crisp fried pizza. folded calzone style

mozzarella

basil, tomato (v) 5.50

prosciutto

mozzarella, tomato, rocket (p) 6.25

nduja

spicy calabrian soft pork sausage, mozzarella, rocket (p) 6.25

verdura

mozzarella, grilled mediterranean vegetables, pesto (v)(n) 6.25

gorgonzola and pear

an open pizza with scamorza cheese and oregano (v) 6.25

Pesce e Frutti di Mare

haddock

fennel confit, crisp fennel and red pepper aioli (gf) 7.50

bianchetti

whitebait, paprika salt (gf) 5.75

grilled mackerel crostini

tomato, herbs lemon and olive oil 7.

seared scallops

sage, pumpkin seed and carrot dressing (gf) 9.25

calamari fritti

sea salt, parsley and lemon (gf) 7.-

gamberoni

lemon, white wine and garlic butter (gf) 7.50

Chef's fish plate of the day

style and the price will vary.

Meats from the Grill

bistecca

rump steak grilled pink, garlic butter (gf) 9.25

pork loin

Northamptonshire pork. artichoke, pancetta and apple jus (p) (gf) 8.25

grilled lamb steak

Northamptonshire lamb with garlic butter (gf) 9.25

pollo saltimbocca

chicken breast fresh sage and prosciutto (p)(gf) 7.25

luganica e pancetta

thin pork sausage with pepperonata and pancetta (p) 6.25

anatra e pancetta

duck breast roasted pink with crisp pancetta and mustard fruit (p)(gf) 8.25

Meats from the Stove

short rib

cooked twice, sticky red wine jus 9.25

braciolo

beef parcels pesto stuffing under melted cheese (n) 6. 75

lemon roast chicken

with garlic and rosemary (gf) 6.25

sanguinaccio

black pudding in red wine (p) 6.25

agnello e spaghetti fritti

braised lamb shoulder with tomato, olives, and garlic. with crisp-fried spaghetti 8.-

tuscan sausage cassoulet

with borlotti beans and napolitana sauce crispy (p) 6.25

Vegetali

herb crushed potatoes

garlic and thyme (v) (gf) 3. 50

aubergine frits

lemon aioli (gf) (v) 4. 50

roast cauliflower

with toasted almonds and smoked paprika aioli (gf) (n) 4. 50

fries (v) 3.25

seasonal vegetable cicchetti

varies daily. your server will tell you

Please be sure to inform us of any serious allergies to ensure we prepare a suitable meal for your enjoyment. Written allergen advice is available.

Your server or our chef will be happy to advise you too

(v) = vegetarian (n) = contains nuts (gf) = gluten free -(p) = contains pork - vegan option menu available on request

Where possible we try to use vegetarian cheeses. Check with us to confirm which cheeses are vegetarian. Please note that dishes including fresh fish may contain bones.