

ANTIPASTI

- Burrata con pomodori e basilico £10.95**
Creamy buffalo mozzarella with fresh tomato and basil
- Prosciutto Sardo pepato con Pecorino alla griglia £13.95**
Sardinian peppered ham with grilled Pecorino cheese
- Caprino ai ferri con spinaci e carpaccio di rape rosse £9.75**
Grilled goat's cheese with baby spinach and beetroot carpaccio
- Insalata di cipolle rosse arrosto, faggiolini e ricotta mustia £9.75**
Roasted red onion, green beans and ricotta mustia (smoked) salad
- Carpaccio di manzo con rucola e Parmigiano £14.75**
Angus Beef fillet carpaccio with rocket and Parmesan shavings
- Calamari alla griglia con cannellini e salsiccia Sarda £12.95**
Grilled calamari, garlic, chilli, cannellini beans and Sardinian sausages
- Spada affumicato con Carciofi e pate di olive £13.95**
Smoked sword fish served with artichokes and olive tapenade
- Insalata di polpo con patate prezzemolate £10.70**
Octopus salad with parsley new potatoes

PASTE E ZUPPA

- Spaghettoni di Gragnano all'astice Pellicano £24.95**
Gragnano spaghetti with Lobster, fresh tomato and chilli
- Tagliatelle fresche con favette e salsiccia Sarda £12.25/£15.25**
Homemade tagliatelle sautéed with Sardinian sausage & broad beans
- Linguine di Gragnano con vongole, aglio e peperoncino £13.25/£16.50**
Linguine with fresh clams, garlic, extra virgin olive oil and chilli
- Risotto of the day £12.75/£15.75**
- Tagliolini con granchio fresco, aglio, pomodorini e peperoncino £13.95/£16.95**
Homemade fine pasta ribbons with fresh crab, garlic, cherry tomatoes, chilli and rocket
- Culurgiones con Pecorino, patate e menta salsa al pomodoro £12.50/£14.95**
Homemade Sardinian ravioli filled with potato, Pecorino cheese & mint served in a tomato sauce
- Tortellini di carne con mascarpone e prosciutto £ 12.95/ 15.75**
Homemade tortellini pasta filled with seasoned meat with ham and mascarpone sauce
- Gnocchi di patate al gorgonzola e spinaci £ 9.50/12.50**
Homemade potato gnocchi with gorgonzola and spinach sauce
- Soup of the day £7.50**

(Same of the above pasta dishes can be made with gluten free pasta upon request)

Customer information - if you require further information on ingredients which may cause allergy or intolerance, please ask a member of staff before you order food or drink.

To the best of our knowledge, our dishes do not contain genetically modified produce or artificial colouring; however, some of our dishes may contain nuts

PIZZA

Pellicanino-Tomato, mozzarella, artichokes, ham and capers **£13.50**

Margherita - Tomato, mozzarella and basil **£10.00**

Vesuvio- Tomato, mozzarella, capers, anchovies **£12.50**

Campidanese - Tomato, mozzarella, artichoke, fresh Sardinian sausage and pecorino cheese **£13.50**

Lucifero - Tomato, Mozzarella and spicy pepperoni sausage **£12.50**

Maialona - Tomato, mozzarella, cooked ham, prosciutto, Sardinian sausage and speck **£15.50**

Gorgonzola e Speck - Tomato, mozzarella, gorgonzola and speck **£13.75**

Vegetariana - Tomato, mozzarella and mixed grilled seasonal vegetables **£12.50**

Buffalina - Burrata (creamy mozzarella), cherry tomatoes and basil **£14.75**

Additional toppings £ 1.75 each *£ 3.00

Olives, mushrooms, prosciutto crudo*, prosciutto cotto, salami, carciofi
Acciughe, speck, salame piccante.

PESCI

Grigliata di pesce con finocchio saltato in padella **£24.75**

Mixed grilled fish served with sautéed fennel

Filetti di branzino con spinaci e patate novella prezzemolate **£21.50**

Fillets of wild sea bass grilled with spinach and parsley new potatoes

Gamberoni grigliati, aglio, olio e peperoncino,

tortino di patate schiacciate con pancetta **£21.75**

Grilled king prawns, garlic & chilli with pancetta and crushed potatoes cake

CARNI

Nodino di vitello alla griglia con favette e piselli alla mentuccia e patate
£24.95

Grilled veal chop, with broad beans & peas with mint and roast potatoes

Galletto indiolato con julienne di verdure e patate **£18.95**

Roasted spicy whole baby chicken with a julienne of seasonal vegetables and potatoes

Agnello in crosta di erbe con spinaci e purea di patate **£23.95**

Roasted rack of new season lamb in herb crust with spinach and mash potato

Tagliata di manzo con funghi trifolati e patate arrosto **£25.75**

Grilled beef rib eye (tagliata) with sautéed wild mushrooms and potatoes

Paillard di pollo ai ferri con broccoli e patate **£ 16.75**

Grilled chicken paillard served with broccoli and potatoes

Cotoletta di vitello Milanese con rucola, pomodorini e parmigiana **£ 24.95**

Veal cutlet Milanese with rocket and cherry tomatoes and parmesan shavings

LEGUMI E INSALATE

Spinaci saltati all'aglio e peperoncino **£4.25**

Fresh spinach sautéed with garlic and chilli

Patatine fritte **£ 3.95**

Thin fries

Piselli saltati con guanciale e cipolla **£ 3.95**

Pea's sautéed with bacon and onions

Misto di vegetali verdi **£4.75**

Zucchine fritte **£4.95/6.50**

Selection of green vegetables

Fried courgettes

Insalata (mista, verde o pomodoro) **£4.75/ £6.75**

Parmigiano **£5.25/ £7.00**

Mixed, Green Leaves or tomato salad

parmesan salad

Insalata rucola e

Rocket and shaved

Bread basket served with Sardinian fruttato extra virgin olive oil £1.25 per person

*All prices are inclusive of 20% VAT
Optional 12.5 % service charge has been added to your bill and is shared entirely amongst the staff*