

A La Carte' Menu

Marinated Olives £4.50

Homemade sourdough bread and homemade organic butter £4.5

Faine', Homemade chickpeas flatbread, Extravirgin olive oil £4.5

Frittelle di cicoria e bietola

Chicory ,Swiss chard fritters, fresh pecorino cheese, eggs £3 (each)

Melanzane alla Bore

Slowly cooked aubergine, garlic, tomatoes, extra virgin olive oil £9.5

Panada di agnello

Homemade lamb pies, garden peas, potatoes, garlic, Sardinian sun-dried tomatoes £14

Polpetti alla diavola

Baby octopus, chili, tomato sauce £13

Gamberoni grigliati

Grilled King prawns, butter, garlic £12.5

Ravioli alla pecora in cappotto

Homemade grass fed mutton ravioli, Cannonau sauce. £24

Ravioli ai funghi cardoncelli

Homemade king oyster mushrooms ravioli, butter & sage sauce £19

Coiettas

Grass fed Beef rolls, garlic, parsley, lard, gravy £24

Agnello al limone

Grilled grass fed Lamb chops, lemon sauce, tendersteam broccoli, fresh chips £24

Triglia alla salsa ai capperi

(fresh fish subject to availability)

Red mullet fillets, capper sauce, mash potatoes, tendersteam broccoli £26

Malloreddus al ragu' di cinghiale

Fresh homemade pasta, wild boar ragu' £22

Malloreddus al ragu' di pesce

Fresh homemade pasta, fresh seafood ragu' £19

Please let us know if you have any allergies