

SPECIALS

STARTERS

TRIPPA DI PESCATRICE

Monkfish tripe stew, beans and wild fennel

£ 14

GAMBERI UVA E BRANDY

Pan fried shrimps, grapes and Brandy

£ 14

MAIN COURSES

CALAMARATA DEL PESCATORE

Pasta prepared by Le Marche's fishermen combining freshly caught fish like shrimps, calamari, mussels and clams with vegetables from local countryside, like broccoli and tomatoes, Extra Virgin Olive Oil, salt and pepper

£ 20

MALTAGLIATI E CECI

Chickpea soup with "Maltagliati" egg-pasta, rosemary, Extra Virgin Olive Oil
(VEGAN OPTION AVAILABLE)

*MAIN £ 15 * STARTER £ 9*

DESSERTS

ZUPPA INGLESE

Home made traditional italian trifle, layers of sponge cake soaked with coffee and Alchermes liquor, plain custard and cocoa custard

£ 8.5