

**Antipasti** – *Served with our bread: Focaccia, White & Rye bread.*

**Carpaccio di manzo con crescione e melograno**

Beef carpaccio with watercress and pomegranate

**£9.50**

**Insalata con Prosciutto di Parma, Parmigiano, fave e balsamico**

Prosciutto from Parma, Parmesan cheese, broad beans salad with balsamic reduction

**£18.00**

**Calamari arrostiti con cestino di verdure al cardamomo**

Squid with steamed vegetables flavoured with cardamom

**£10.50**

**Gamberi alla griglia con insalatina di finocchi, olive nere e arancie Sanguinello**

King prawns with fennel, black olives and Sanguinello oranges

**£10.50**

**Le Degustazioni Nostrani di...**

**(To share)**

**All at £16.50**

**... Salumi misti**

Selection of regional Italian D.O.P. cured meats

**...Formaggi regionali**

Selection of buffalo mozzarella and burrata cheese from Andria with grilled aubergine, sun-blush tomatoes and basil pesto

**...Della Val Chiavenna**

Beef bresaola served with Parmesan cheese and rocket leaves

**Le Bruschette... (small bites)**

**All at £4.75**

**...N'duja e ciauscolo**

...with spicy sausage from Calabria and soft salame from Marche

**...Crostino toscano**

...with chicken liver

**...Pomodoro e basilico**

...with cherry tomatoes and basil

**...Cozze alla marinara**

...with mussels and fresh tomatoes sauce

**..Baccala mantecato**

...with creamy cod

**Gluten free menu also available**

*Please make us aware if you have any food allergies or dietary restrictions.  
An optional service charge of 12.5% will be added to your bill*



## **Primi Piatti** – *Our Pasta is hand-made here at Osteria, Gluten free available.*

### **Spaghetti di Gragnano alla Sorrentina**

Spaghetti from Gragnano with fresh tomatoes sauce and buffalo mozzarella  
**£9.50**

### **Acquerello con fave fresche, salsa al peperone rosso e zafferano**

Risotto “Acquerello” with fresh broad beans, roasted red pepper and saffron – Allow 20 mins  
**£12.00**

### **Pappardelle alla n’duja, spinaci e caprino**

Pappardelle with spicy sausage from Calabria, spinach and fresh goat’s cheese  
**£10.00**

### **Gnocchi con pesto, pomodorini arrostiti e pecorino cheese**

Gnocchi with pesto, sun-blush tomatoes and Pecorino cheese  
**£13.00**

### **Tagliatelle con ragu’ di vitello e timo limonato**

Tagliatelle with veal ragu’ and lemon thyme  
**£11.50**

### **Tagliolini con gamberi e piselli freschi**

Tagliolini with king prawns and fresh peas  
**£13.00**

### **Orecchiette con cozze, calamari e asparagi**

Orecchiette with mussels, squid and asparagus  
**£10.50**

## **Secondi piatti** – *Our meat is bred in the UK and our fish is responsibly sourced.*

### **Fegato alla Veneziana con purea di patate**

Calf’s liver Veneziana served with mash potatoes  
**£15.50**

### **Milanese al timo limonato con insalatina mista**

Veal Milanese flavoured with lemon thyme served with mixed leaves and tomatoes salad  
**£18.00**

### **Tagliata di manzo con insalata di rucola, carciofi e Parmigiano**

Sirloin Tagliata served with rocket, artichokes and Parmesan cheese  
**£17.50**

### **Salmone con fave, concasse’ di pomodoro e menta**

Grilled salmon served with broad beans, tomatoes concasse’ and mint  
**£16.50**

### **Branzino con asparagi e pomodorini**

Roasted sea bass served with asparagus and cherry tomatoes  
**£17.00**

## **Contorni** – *Seasonal vegetables to order as a side dish with our Secondi Piatti.*

### **Insalata di rucola e pomodorini**

Rocket leaves and cherry tomatoes salad

**£4.50**

### **Cipolle gratinate**

White onion gratin

**£3.50**

### **Patate novelle al forno con rosmarino**

New potatoes and rosemary

**£4.50**

### **Spinaci all’aglio e peperoncino**

Baby spinach with garlic and fresh chilli

**£3.50**