

### MAINS

### **TAGLIATELLE PASTA - 23**

Long, flat ribbons of handmade pasta with traditional **Ragu alla bolognese** (LF)

#### STROZZAPRETI PASTA - 19

Elongated spirals of handmade pasta that is twisted between palms. **Puttanesca** (Ve, LF, avail. V)

# PASTA OF THE DAY - 21

A changing list of fresh handmade pasta dishes.

# **CACIO E PEPE RISOTTO - 19**

Creamy risotto with pecorino romano and pepper (GF, Ve, LL, Available V)

### **BEEF BRISKET - 25**

Beef brisket (CA) served with seasonal vegetables and chermoula (LF, GF)

### FISH OF THE DAY - 25

Fish of the day served with seasonal vegetables and salsa verde (LF, GF)

# STARTERS

# SOURDOUGH (V) - 4

# MARINATED OLIVES (SPAIN) - 4

### PATATAS - 6

Crispy Fried Potatoes Drizzled with Sriracha Mayo (V, GF)

### **CROSTINI - 8**

Ricotta with cold cuts on toasted crispy bread (avail. GF)

#### **BELL PEPPERS & ANCHOVIES - 12**

Roasted bell peppers with parsley and anchovies

#### **BURRATA & TOMATOES - 12**

Burrata with tomatoes, endives and nuts. (VE, GF, inc nuts)

# SOMETHING SWEET

#### **RHUBARB CRUMBLE - 10**

Individual pots of warm crumble served with vanilla ice cream (LF, GF, avail. V)

# **BASQUE CHEESECAKE - 8**

Traditional Spanish burnt cheesecake served with seasonal jam (GF, LF)

## AFFOGATO AL CAFFE - 7

An espresso shot poured over our housemade ice cream (LF, VE, GF, avail. V)

We are a cash free restaurant

# CHEF'S MENU

### 4 COURSE MENU - 49

A Surprise Menu Decided by Our Chef (Allergies and preferences taken into consideration)

# PASTA MENU

# 3 COURSE MENU - 37

For those who can't choose just one pasta.