

starters

- Bowl of mixed marinated olives** 1.55
- Sardinian rosemary and sea salt flat bread** 2.60
- Bruschetta** 3.50
Fresh tomato, extra virgin olive oil, basil and garlic toasts **v**

- Antipasto di carne** 7.65
Selection of cured meats, parmesan shavings and olives, served with homebaked rustic bread

- Antipasto di verdure** 7.65
Selection of grilled and marinated vegetables, orange, olives, served with homebaked rustic bread **v**

- Zuppa di cozze** 7.65/12.75
Fresh mussels in a spicy tomato, white wine and garlic liquor, served with homemade rustic bread

- Crostone con fegato** 7.65
Toasted garlic-rubbed homebaked rustic bread, topped with chicken livers sauteed with white wine and sage

- Crostone con peperoni e formaggi** 7.40
Toasted garlic-rubbed homebaked rustic bread, topped with roast peppers and melted goats cheese, served with red onion marmalade **v**

- Caprese bufala** 7.15
Buffalo mozzarella, tomatoes, basil, olives and extra virgin olive oil, served with homebaked rustic bread **v**

- Minestra** 4.50
Homemade vegetable soup served with homebaked rustic bread **v**

mains

- Linguine ai funghi** 7.65
Linguine pasta with a selection of wild mushrooms, garden herb oil, lemon rind and rocket **v**

- Linguine alle cozze** 7.65
Fresh mussels, garlic, olive oil, white wine and fresh diced tomatoes

- Tagliatelle al fegato** 7.75
Egg tagliatelle with chicken livers, sage, onions and white wine

- Tagliatelle ai vegetali** 7.65
Egg tagliatelle with seasonal vegetables, fresh tomatoes and basil **v**

- Malloreddus alla campidanese** 7.65
Sardinian 'little bulls' pasta with Italian sausage, onion, white wine, tomato, courgette and a touch of cream

- Penne pesto rosso** 7.15
Penne with homemade sunkissed tomato, basil, pinenut and parmesan pesto **v**

- Lasagne al forno** 7.00
Oven-baked layers of egg pasta, pork and beef ragu, tomato salsa and bechamel, topped with mozzarella

- Risotto ai funghi** 7.15
Porcini and wild mushrooms, onions and white wine **v**

- Risotto ai gamberoni** 10.75
King prawns, garlic, onions, white wine, cherry tomatoes, rocket, pure saffron and a touch of chilli

- Pollo San Gimignano** 10.75
Cornfed chicken breast with olives, sundried tomatoes & white wine, topped with melted pecorino cheese, served with seasonal vegetables

- Salsicce contadina** 10.50
Fresh Italian sausage casserole with root vegetables, baby potatoes and olives

salads

- Strips of sirloin steak** 7.65
sauteed with garlic, white wine, basil a hint of chilli, rocket, mixed leaves and parmesan shavings, served warm

- Strips of chargrilled chicken breast** 7.15
marinated with extra virgin olive oil, basil rocket, mixed leaves and garlic, served warm

pizze

Classic Italian stonebaked pizza, san marzano tomato salsa with fresh oregano and fior di latte mozzarella

- Margherita** 5.65
Tomato and mozzarella **v**

- Napoli** 6.65
Tomato, mozzarella, anchovies and capers

- Primavera** 7.65
Tomato, Parma ham, Sardinian pecorino cheese and fresh rocket

- Funghi** 6.65
Tomato, mozzarella, mushrooms sauteed with garlic and white wine and fresh herbs **v**

- Piccante** 6.65
Tomato, mozzarella, salami and chilli

- Campidanese** 7.15
Tomato, fresh Italian sausage, chargrilled courgette, onion and mozzarella

Available every day until 6.30pm

peasant's supper



Quality Italian basics, satisfying after a hard day in the field.

- Penne con polpette** 5.00
Penne pasta with homemade pork and beef meatballs in a tomato and oregano salsa
- Polpettone** 5.00
Homemade meatloaf of pork, beef, mortadella, mozzarella and boiled egg served with mashed potatoes and napoli salsa
- Pollo refritto** 5.50
Boned chicken thighs sauteed in white wine, garlic, rosemary and sage, served with rosemary roast potatoes
- Pasta e fagioli** 4.50
Thick soup of pasta, creamy borlotti beans and vegetables, drizzled with extra virgin olive oil, served with homemade rustic bread **v**
- Polpette** 3.75
Homemade pork and beef meatballs with tomato and oregano salsa and homebaked rustic bread

contorni

- Bowl of mixed marinated olives** 1.55
- Green or mixed salad** 2.60
- Selection of seasonal vegetables** 2.60
- Honeyroast parsnips and carrots** 2.60
- Rosemary roast potatoes** 2.60
- Sardinian rosemary and sea salt flat bread** 2.60
- Homebaked rustic bread** 1.55

v Suitable for vegetarians

All major credit cards are accepted except Amex & Diners. Cheques are accepted to the limit of valid cheque card

PRICES ARE INCLUSIVE OF 20%VAT OUCH!
There is no service charge added to your bill, so no unwelcome surprises

CLOSED ALL DAY MONDAY - OPEN TUES. TO SAT.
12 - 2.30 last orders 2pm & **5.30-10.30** last orders 9.30pm

OPEN ALL DAY SATURDAY 10.30am-10.30pm
For delicious hot breakfast ciabattas, meatballs, soup & coffee etc - to eat in or takeaway until 5.30pm. Lunch and dinner menu starts at 12 noon