



Antipasti /Starter

*We believe in the art and quality of "Slow Food"
All our dishes are freshly prepared and cooked using the finest
Italian ingredients*

Antipasto misto alla Toscana

Mixed Italian cold cuts meat **£8,50**

Coccoli fiorentini, Stracchino e prosciutto crudo

Deep fried bread dough Stracchino soft cheese and Parma ham **£8,50**

***Crostini di Polenta con crema ai funghi e
tartufo (v)***

Sliced Polenta topped with a mushroom & truffle cream sauce **£7,80**

Melanzane alla parmigiana (v) NEW

Fried aubergine, tomato sauce cheese with onion and sour (v) **£9.80**

Crostini misti (v)

Selection of vegetarian crostini **£6,20**

Gnocchi Fritti ripieni mozzarella e Pomodoro NEW

Deep fried Gnocchi filled tomato, basil, mozzarella **£8,60**

Bruschetta al pomodoro (v)

*Toasted fresh bread brushed with olive oil, fresh basil, garlic & baby
tomatoes* **£5,20**

Minestrone di verdure (v)

Vegetables minestrone **£6,40**

Crostini di fegatini di pollo Toscani NEW

Chicken Liver, deep fried bread **£7,50**

Tortelloni Carciofi , fritti con crema di tartufo(v) NEW

Fried Ricotta and Artichokes filled tortelloni in truffle sauce **£8,70**

Bianchetti fritti

Fried Whitebaits **£8,50**

Primi Piatti / Main Course Pasta

Choose between spaghetti or penne (or gluten free) with any one of the following sauces

<i>Ragu' di nonna Lucilla</i>	£8,20
<i>Carbonara della Liberazione</i>	£8,10
<i>Arrabbiata (v)</i>	£7,80
<i>Pesto di Paolo (v)</i>	£8,20
<i>Taglierini neri al Gorgonzola</i> NEW <i>Black Taglierini with Gorgonzola cheese sauce</i>	£12,30
<i>Spaghetti al vino rosso (v)</i> <i>Our signature pasta dish – 'Spaghetti cooked in red wine'</i>	£10,20
<i>Tagliatelle in crema di tartufo, pomodori secchi (v)</i> <i>Tagliatelle with a mushroom & truffle cream and diced sun-dried tomatoes</i>	£10,80
<i>Lasagne al tartufo e gorgonzola (v)</i> <i>Lasagne with mushrooms, truffle cream and gorgonzola cheese</i>	£11,90
<i>Cannelloni al Salmone</i> NEW <i>Salmon and ricotta filled Canneloni</i>	£13,80
<i>Tortelloni al Branzino</i> NEW <i>Seabass and Ricotta filled Tortelloni in butter and garlic sauce</i>	£13,70
<i>Tagliatelle agli scampi</i> <i>Tagliatelle with langoustines</i>	£14,50
<i>Tortelloni neri al Salmone</i> NEW <i>Salmon filled Black tortelloni in butter and garlic sauce</i>	£13,50



Secondi Piatti / Main Course (Meat and Fish)



<i>Pepeoso dell' Impruneta con purea di patate</i> <i>Beef, red wine and black pepper stew served with a puree of potatoes</i>	£13,90
<i>Coscia di maiale *</i> <i>Sliced leg of Pork, cooked in...(ask your waiter)</i>	£13,60
<i>Branzino in salsa allo Zafferano*NEW</i> <i>Seabass fillet in Pinot Grigio and Saffron sauce</i>	£17,20
<i>Petti di pollo alla cacciatora *</i> <i>Breast of chicken in a tomato sauce, olives & oregano</i>	£11,50
<i>Polpettone della mia Nonna Gemma NEW</i> <i>Grandma's meatloaf cooked in wine served with polenta</i>	£13,20
<i>Spezzatino di Cervo con Polenta NEW</i> <i>Venison,berries various spices stew with Polenta</i>	£14,20
<i>Merluzzo e Salmone alla crema di porro *</i> <i>Fine fillets of cod and salmon in leek sauce</i>	£13,60
<i>Coda di Rospo al Gorgonzola*NEW</i> <i>Monkfish cooked in white wine and Gorgonzola cheese</i>	£16,90
<i>Impepata di cozze</i> <i>Steamed mussels with a tomato and black pepper sauce</i>	£10,20
<i>Scaloppe e gamberoni con Zafferano e crema di fagioli cannellini</i> <i>Scallops and king prawns with Saffron and cannellini beans cream sauce</i>	£17,80

**These mains are served with the side dish of the day*

All food may contain traces of nuts.

Fish dishes may contain small bones.





Contorni / Side Dishes

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<i>Insalatona di Paolo (v)</i>	£4,70
<i>Mixed fresh green salad</i>	
<i>Purea di patate (v)</i>	£4,70
<i>Fresh and creamy potatoes</i>	
<i>Spinaci (v)</i>	£4,70
<i>Steamed spinach</i>	
<i>Funghi champignon saltati in aglio e prezzemolo (v)</i>	£5,50
<i>Fresh button mushrooms tossed in garlic and fresh parsley</i>	
<i>Funghi ripieni NEW</i>	£7,50
<i>Mushrooms filled with shallot, cheese and tomato</i>	



A parting note

Thank you for dining with us.

We hope you enjoyed your meal and dining experience

Please leave your feedback and reviews on the

Tripadvisor website.

For your next booking please call 020 8449 4494

'Ci Vediamo Li...'

Grazie. Your chef.

Paolo Belegni

A discretionary 12.5% service charge will be added to your bill

