



## **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> <b>NEW</b> <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 &amp; 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> <b>NEW</b> <i>Salmon and ricotta filled Canneloni</i>	£13,80
<i>Tortelloni al Branzino</i> <b>NEW</b> <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> <b>NEW</b> <i>Salmon filled Black tortelloni in butter and garlic sauce</i>	£13,50



## ***Secondi Piatti / Main Course (Meat and Fish)***



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

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

