



## **Antipasti / Starter**

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All our dishes are freshly prepared and cooked using the finest  
Italian ingredients*

<b>Antipasto misto alla Toscana</b> <i>Mixed Italian cold cuts meat</i>	<b>£8.90</b>
<b>Coccoli fiorentini, Stracchino e prosciutto crudo</b> <i>Deep fried bread dough Stracchino soft cheese and Parma ham</i>	<b>£8.90</b>
<b>Crostini di Polenta con crema ai funghi e tartufo (v)</b> <i>Sliced Polenta topped with a mushroom &amp; truffle cream sauce</i>	<b>£8.70</b>
<b>Melanzane alla parmigiana (v) <b>NEW</b></b> <i>Fried aubergine, tomato sauce cheese with onion and sour (v)</i>	<b>£9.80</b>
<b>Crostini misti (v)</b> <i>Selection of vegetarian crostini</i>	<b>£7.20</b>
<b>Gnocchi Fritti ripieni mozzarella e Pomodoro <b>NEW</b></b> <i>Deep fried Gnocchi filled tomato, basil, mozzarella</i>	<b>£8.90</b>
<b>Bruschetta al pomodoro (v)</b> <i>Toasted fresh bread brushed with olive oil, fresh basil, garlic &amp; baby tomatoes</i>	<b>£6.30</b>
<b>Minestrone di verdure (v)</b> <i>Vegetables minestrone</i>	<b>£6.90</b>
<b>Crostini di fegatini di pollo Toscani <b>NEW</b></b> <i>Chicken Liver, deep fried bread</i>	<b>£7.90</b>
<b>Tortelloni Carciofi, fritti con crema di tartufo(v) <b>NEW</b></b> <i>Fried Ricotta and Artichokes filled tortelloni in truffle sauce</i>	<b>£9.40</b>
<b>Bianchetti fritti</b> <i>Fried Whitebaits</i>	<b>£9.30</b>





## **PrimiPiatti / Main Course Pasta**

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

<b>Ragu' di nonna Lucilla</b>	<b>£9.80</b>
<b>Carbonara della Liberazione</b>	<b>£9.70</b>
<b>Arrabbiata (v)</b>	<b>£8.80</b>
<b>Pesto di Paolo (v)</b>	<b>£9.40</b>
<b>Ravioloni noci e Gorgonzola (v) <i>NEW</i></b> <i>Ravioloni filled walnuts with Gorgonzola cheesesauce</i>	<b>£14.50</b>
<b>Spaghetti al vino rosso (v)</b> <i>Oursignature pasta dish – 'Spaghetti cooked in redwine'</i>	<b>£13.60</b>
<b>Tagliatelle in crema di tartufo, pomodori secchi (v)</b> <i>Tagliatelle with a mushroom &amp; truffle cream and diced sun-dried tomatoes</i>	<b>£13.90</b>
<b>Lasagne al tartufo e Gorgonzola (v)</b> <i>Lasagne with mushrooms, truffle cream and gorgonzola cheese</i>	<b>£13.60</b>
<b>Tortelloni al Cinghiale <i>NEW</i></b> <i>WILD BOAR filled Tortelloni in rosemary sauce</i>	<b>£13.90</b>
<b>Tortelloni Black and White <i>NEW</i></b> <i>Seabass and Ricotta filled and Crabs and Mascarpone filled Black Tortelloni in butter and Garlic sauce</i>	<b>£14.80</b>
<b>Tagliatelle agli scampi</b> <i>Tagliatelle with langoustines</i>	<b>£16.90</b>
<b>Tortelloni funghi e gorgonzola <i>NEW</i></b>  <i>Muschrooms Gorgonzola filled Tortelloni in Gorgonzola sauce</i>	<b>£13.90</b>





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



<b><i>Peoso dell' Impruneta con purea di patate</i></b>	<b>£15.40</b>
<i>Beef, red wine and black pepper stew served with a puree of potatoes</i>	
<b><i>Cacciucco alla Livornese* NEW</i></b>	<b>£17.90</b>
<i>Mix fisch stew and toasted bread</i>	
<b><i>Branzino in salsa allo Zafferano*NEW</i></b>	<b>£18.20</b>
<i>Seabass fillet in Pinot Grigio and Saffron sauce</i>	
<b><i>Petti di pollo alla cacciatora *</i></b>	<b>£12.50</b>
<i>Breast of chicken in a tomato sauce, olives &amp; oregano</i>	
<b><i>Polpettone della mia Nonna Gemma NEW</i></b>	<b>£14.80</b>
<i>Grandma's meatloaf cooked in wine served with polenta</i>	
<b><i>Spezzatino di Cervo con Polenta NEW</i></b>	<b>£16.20</b>
<i>Venison,berries various spices stew with Polenta</i>	
<b><i>Merluzzo e Salmone alla crema di porro *</i></b>	<b>£15.80</b>
<i>Fine fillets of cod and salmon in leek sauce</i>	
<b><i>Coda di Rospo al Gorgonzola*NEW</i></b>	<b>£17.40</b>
<i>Monkfish cooked in white wine and Gorgonzola cheese</i>	
<b><i>Impepata di cozze</i></b>	<b>£12.20</b>
<i>Steamed mussels with a tomato and black pepper sauce</i>	
<b><i>Scaloppe e gamberoni con Zafferano e crema di fagioli cannellini</i></b>	<b>£18.90</b>
<i>Scallops and king prawns with Saffron and cannellini beans cream sauce</i>	

***\*These mains are served with the side dish of the day.  
All food may contain traces of nuts. Tell the waiter if you have allergies  
Fish dishes may contain small bones.***





## **Contorni / Side Dishes**

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<b><i>Insalatona di Paolo (v)</i></b> <i>Mixed fresh green salad</i>	<b>£4.90</b>
<b><i>Purea di patate (v)</i></b> <i>Fresh and creamy potatoes</i>	<b>£4.90</b>
<b><i>Spinaci (v)</i></b> <i>Steamed spinach</i>	<b>£4.90</b>
<b><i>Funghi champignon saltati in aglio e prezzemolo (v)</i></b> <i>Fresh button mushrooms tossed in garlic and fresh parsley</i>	<b>£5.80</b>
<b><i>Funghi ripieni <b>NEW</b></i></b> <i>Mushrooms filled with shallot, cheese and tomato</i>	<b>£7.90</b>



### **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.***

