



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



## ***Antipasti***

## ***Starter***



### ***Antipasto misto alla Toscana***

*Mixed Italian cold cuts meat*

**£9,40**

### ***Coccoli fiorentini, formaggio spalmabile e prosciutto crudo***

*Deep fried bread dough soft cheese and Parma ham*

**£9,40**

### ***Crostini di Polenta con crema ai funghi e tartufo (V)(Vegan)***

*Sliced Polenta topped with a mushroom & truffle cream sauce*

**£9,40**

### ***Melanzane alla parmigiana (V) NEW***

*Fried aubergine, tomato sauce cheese with onion*

**£9,80**

### ***Crostini misti (V) (Vegan)***

*Selection of vegetarian crostini*

**£7,70**

### ***Gnocchi Fritti ripieni mozzarella e Pomodoro (V) NEW***

*Deep fried Gnocchi filled tomato, basil, mozzarella*

**£9,60**

### ***Bruschetta al pomodoro (V) (Vegan)***

*Toasted fresh bread brushed olive oil, fresh basil, garlic & baby tomatoes*

**£7,20**

### ***Minestrone di verdure (V) (Vegan) GF***

*Vegetables minestrone*

**£7,40**

### ***Crostini di fegatini di pollo Toscani NEW***

*Chicken Liver, deep fried bread*

**£8,40**

### ***Tortelloni Carciofi, fritti con crema di tartufo (V) NEW***

*Fried Ricotta and Artichokes filled tortelloni in truffle sauce*

**£9,70**



## **Primi Piatti / Main Course Pasta**

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

<b>Ragu' di nonna Lucilla GF</b>	<b>£10,20</b>
<b>Carbonara della LiberazioneGF</b>	<b>£10,10</b>
<b>Arrabbiata (V) (Vegan) GF</b>	<b>£9,70</b>
<b>Pesto di Paolo (V) GF</b>	<b>£10,00</b>
<b>Darren Tagliatelle (V)</b> <i>Eggs Tagliatelle in Spinach and Leek sauce</i>	<b>£13,80</b>
<b>Spaghetti al vino rosso (V) (Vegan) GF</b> <i>Our signature pasta dish – 'Spaghetti cooked in red wine'</i>	<b>£13,90</b>
<b>Tagliatelle in crema di tartufo, pomodori secchi (V)</b> <i>Tagliatelle with a mushroom truffle cream and sun-dried tomatoes</i>	<b>£14,70</b>
<b>Tortelloni di Cinghiale NEW</b> <i>WILD BOAR filled Tortelloni in rosemary sauce</i>	<b>£14,70</b>
<b>Lasagne al tartufo e gorgonzola (V)</b> <i>Lasagne with mushrooms, truffle cream and gorgonzola cheese</i>	<b>£14,70</b>
<b>Tagliatelle di mare NEW</b> <i>Mix fisch Tagliatelle in tomato sauce</i>	<b>£17,80</b>
<b>Tortelloni Black and White NEW</b> <i>Seabass Ricotta filled and Crabs Tortelloni in butter garlic sauce</i>	<b>£15,70</b>
<b>Tagliatelle agli scampi</b> <i>Tagliatelle with langoustines</i>	<b>£17,50</b>
<b>Tortelloni funghi e gorgonzola</b> <i>Mushrooms Gorgonzola filled Tortelloni in Gorgonzola sauce</i>	<b>£14,50</b>





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



<b><i>Peposo dell' Impruneta con purea di patate GF</i></b> <i>Florentine 16<sup>th</sup> century recipe, Beef, red wine and black pepper stew served with a puree of potatoes</i>	<b>£16,90</b>
<b><i>Polipo alla Siciliana NEW GF</i></b> <i>Sicilian 17<sup>th</sup> century recipe, Octopus soup and green beans in tomato sauce</i>	<b>£17,60</b>
<b><i>Branzino in salsa allo Zafferano* GF</i></b> <i>Seabass fillet in Pinot Grigio and Saffron sauce</i>	<b>£18,70</b>
<b><i>Petti di pollo alla cacciatora *GF</i></b> <i>Breast of chicken in a tomato sauce, olives &amp; oregano</i>	<b>£13,40</b>
<b><i>Cacciucco alla Livornese* NEW GF</i></b> <i>Ancient recipe of Livornese fishermen, mix seafood stew</i>	<b>£17,90</b>
<b><i>Spezzatino di Cervo con Polenta NEW GF</i></b> <i>Venison, berries various spices stew with Polenta</i>	<b>£18,70</b>
<b><i>Merluzzo e Salmone alla crema di porro * GF</i></b> <i>Fine fillets of cod and salmon in leek sauce</i>	<b>£17,80</b>
<b><i>Coda di Rospo al Gorgonzola* NEW GF</i></b> <i>Monkfish cooked in white wine and Gorgonzola cheese</i>	<b>£18,30</b>
<b><i>Impepata di cozze GF</i></b> <i>Steamed mussels with a tomato and black pepper sauce</i>	<b>£13,20</b>
<b><i>Scaloppe e gamberoni con Zafferano e crema di fagioli cannellini GF</i></b> <i>Scallops and king prawns with Saffron and cannellini beans cream sauce</i>	<b>£19,80</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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***Insalatona di Paolo (v) GF*** **£5,40**  
*Mixed fresh green salad*

***Purea di patate (v) GF*** **£5,40**  
*Fresh and creamy potatoes*

***Spinaci (v) GF*** **£5,40**  
*Steamed spinach*

***Funghi champignon saltati in aglio e prezzemolo (v)*** **£6,30**  
*Fresh button mushrooms tossed in garlic and fresh  
parsley GF*

***Funghi ripieni NEW GF*** **£8,40**  
*Mushrooms filled with shallot, cheese and tomato*



### **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***



