

Union Street café

Pane & olio
Bread basket &
Evoo £2.50

APERITIVI

Olive oil marinated anchovies & chilli £4
Parmesan skin & balsamic £4 ~ Cerignola olives £4(v)
Lardo, honey & marjoram £4 ~ Fassona salame £4
USC ricotta, courgette & chilli bruschetta £4(v)

TO SHARE

Italian fine Charcuterie, Pecorino & wine to match £24

ANTIPASTI

Cannolicchi ~ Razor clams, salmoriglio, green tomatoes & olives £11
Burrata ~ Fresh cow's cheese, green beans, Tropea & "pane fritto" £8(v)
Fassona ~ Beef "al coltello", black figs, almonds & Pecorino £10
Barbabietole ~ Baby beetroot, foamy mozzarella & pecan nuts £8(v)
Pomodori ~ Deep fried tomatoes, sheep ricotta & lemon £7(v)
Uova ~ Gratinated Italian eggs, ham, mushrooms & truffle £11

PRIMI

Tagliatelle ~ Pork neck, girolles, spring onion & Pecorino £15/£19
Rigatoni ~ Venison ragù, wild rocket, chilli & aged Parmesan £14/£18
Spaghetti ~ Cornish mussels, capers, peppers, olives & chilli £15/£19
Risotto ~ Smoked ricotta, tarragon & black truffle £16/£20(v)

SECONDI

Polpo ~ Octopus, borlotti beans "All'amatriciana" £25
Merluzzo ~ Cod, grilled lettuce, beetroot, lemon & olives £22
Venison ~ Red deer, fine beans, potatoes, Parmesan & truffle £28
Maiale ~ Pork fillet, speck, aubergine, dried tomatoes & ricotta £22

CONTORNI £4.50

Rocket & Parmesan ~ Mixed leaves & vegetable dressing(v)
Spicy sandy potatoes(v) ~ Spinach & lemon(v)
Saffron fried zucchini(v) (£1 Supplement)

FORMAGGI ~ ARTISAN CHEESES

Robiola 3 lattini ~ Soft cow, sheep & goat milk cheese ~ Piedmont
Taleggio ~ Semi-soft cow's milk cheese ~ Lombardy
Ricotta Mustia ~ Smoked cow's milk cheese ~ Sardinia
Caprino ~ Soft goat's milk cheese ~ Piedmont
Pecorino Saraceno ~ Hard sheep's cheese ~ Sardinia
Single cheese £4, Three cheeses £11 or Five cheeses £18

DOLCI

Traditional Tuscan cantucci & Vin Santo £9
Torta ~ Almond, chocolate & Maraschino cake, plums £7
Bûnet ~ Traditional chocolate & amaretti budino £8
Panna cotta ~ Vanilla & thyme marinated black figs £7
Tiramisù ~ USC Peanuts & hazelnuts tiramisù £9
Semifreddo ~ Ricotta, gianduja & orange, hazelnuts & grapes £7
USC homemade gelato or sorbet of the day £6
Fresh strawberry grapes £5

SWEET AND FORTIFIED WINE SELECTION

Choose 3 wines to create your own wine flight

Passito Baroneggo Amafi, Cantine Paolini, Sicily 2015 £5.00
Moscato d'Asti, Michele Chiarlo, Piedmont 2016 £6.50
Brachetto d'Acqui, Contero, Piedmont 2016 £7.00
Château Roumier, Sauternes 2014 £8.00
Verdugo Passito, Pass the Cookies, Di Leonardo, Friuli 2016 £8.50
Tokaji, Aszú, Disznókő, Hungary 2013 £11.00
Marsala Superiore Dolce, Curatolo Armini, Sicily NV £5.00
Barros' Tawny 10 years old, Douro, Portugal NV £8.50
Mauvy, Mas Amiel, Languedoc-Roussillon 2013 £9.50

A discretionary service charge of 12.5% will be added to your bill
If you have a food allergy, intolerance or sensitivity,
Please speak to your server about ingredients in our dishes before you order your meal