

## BREAKFAST

9:00 TILL 11:30

### EGGS FLORENTINE £9.90

Two poached Free Range eggs, sautéed spinach, EVO and sage Hollandaise (V) (GF\*)  
(Add Smoked Salmon +£3.50, Porchetta +£3, N'duja +£3)

### ITALIAN BREAKFAST £12.70

Italian sausages, spinach, Aged Sardinian Pecorino, two fried free range eggs (GF)  
(Add toasted sourdough +£2)

### EGGS ON TOAST £8.25

Scrambled, fried, or poached free range eggs, toasted sourdough, tomato N'duja jam  
(Add porchetta or smoked salmon +£3.50, Truffle +£2.50) (V)(GF\*)

### GRANOLA £6.50

Vegan yoghurt, maple and pecan granola, berry compote (VG) (GF) (N)

### PANCAKE £7.90

Homemade pancake, mascarpone and Sheffield honey (Add bacon or smoked salmon for +£3.50)  
(GF)(V)

### AVOCADO ON TOAST £8.95

Toasted sourdough, smashed avocado, cherry tomatoes, EVO, almond flakes.  
(Add two poached eggs +£3, smoked salmon +£3.50) (VG) (GF\*)

## LUNCH

12:00 TILL 17:00

### SALAD

#### CESARE £8.50

Baby lettuce, grilled chicken breast, homemade croutons, shaved parmesan, Cesare dressing (GF\*)

#### GAMBERI £9

Black and white fregola, king prawns, courgette ribbons, sundried tomatoes, Italian vinaigrette

#### VEGANA £8.25

Roast potatoes, fine green beans, cherry tomatoes, red chicory, orange dressing (VG)(GF)

### PUCCE

Walk around anywhere in the Salento and you're bound to pass a shop selling pucce. Puccia (pronounced POOH-cha), is really the name of the crumbles bread/bun on which these sandwiches are made. (The plural is pucce [POOH-chay]) They can be filled with anything under the sun... well, anything that will fit (and you'd be surprised at what will fit)

#### PORCHETTA £7.95

Roasted Italian style rolled pork belly, smoked scamorza, beef tomatoes, rocket

#### SALAME NAPOLI £7.95

Salame Napoli, Taleggio cheese, wild pickled mushrooms, rocket

#### CAPRESE £7

Beef tomatoes, mozzarella, fresh basil, aged balsamic, homemade pesto (V)

#### SALMONE AFFUMICATO £8.70

Smoked salmon, cream cheese, house pickled cucumber, fresh spinach

#### CONTADINA £7.50

Roasted aubergine, vegan N'duja, vegan cheese, rocket, onion jam (VG)

### TIGELLE

A popular street food in Emilia-Romagna, tigelle (also known as crescentine) are flatbreads not too dissimilar from English muffins. They're usually taken straight out of the pan, split open and stuffed with a delicious array of cured meats and cheeses to create a seriously good meal

#### CLASSICA £6

Vegan ricotta, cherry tomatoes, homemade pesto (VG)

#### BOSCO £8.70

Capocollo (cured pork neck), taleggio cheese, soft boiled egg, truffle

#### ACCIUGA £8.50

Apulian stracciatella, Italian anchovies, capers and sundried tomato dressing

### PRIMI PIATTI

#### POLLO MILANESE £10.90

Breaded chicken breast, rocket, parmesan, courgette salad

#### BRANZINO £11.50

Seabass fillet, confit tomatoes, new potatoes, samphire (GF)

#### BURRATA £10.20

Sicilian Caponata, Carasau bread (GF\*)

#### PARMIGIANA £9

Roasted aubergine, mozzarella, herbs breadcrumb, tomato sauce (V)

#### SOUP OF THE DAY £7

Please ask your server for the flavour, served with toasted sourdough

### SHARING PLATTER

#### TAGLIERE £25

Cured hams and cheese board served with pane misto (GF\*)

#### VERDURE £14

Mixed vegetables (VG) (GF)

#### FORMAGGI £16

Mix of Italian cheeses, homemade jam, crackers (V) (GF)

#### FOCACCIA AND OLIVE £8.50

Toasted focaccia, Nocellara olives, EVO and balsamic (VG)

## EVENING CICHETTI

17:00 TILL 21:00

Delicious smaller plate dishes to share or eat alone, enjoyed with beer or glass of wine.

As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cichetti menu we suggest 5 to 6 dishes between 2 people.

### FROM THE SEA

#### GAMBERONI ARROSTO £12.20

Roasted Argentinian king prawns, vegan N'duja, dill, lemon (GF)

#### POLPO PUTTANESCA £15.00

Grilled octopus, confit potatoes, cherry tomatoes, anchovies, black olives and crispy capers (GF)

#### CROCCHETTA £8.50

Smoked salmon and dill potato croquette, homemade pesto, lemon zest

### FROM THE LAND

#### VITELLO TONNATO £12.00

Rose veal carpaccio, salsa tonnata, crispy capers (GF)

#### CAPOCOLLO E PECORINO £9.20

Cured pork neck, aged pecorino, rocket, Sheffield honey (GF)

#### AGNELLO £15.00

Rump of lamb, wild chicory, anchovies and mint dressing, lamb jus (GF)

### FROM THE GARDEN

#### TARTUFATA £7.90

Fried potato terrine, grated parmesan, truffle (V) (GF) (VG\*)

#### CARCIOFI £8.00

Fried artichokes, shaved pecorino, N'duja, pane Carasau, basil oil (V) (GF\*)(VG\*)

#### BURRATA WALDORF £8.00

Bluecheese burrata, celery, grapes, walnut, honey (GF) (V)

#### ORTOLANA £6.25

Vegan ricotta, cherry tomatoes, pesto, crackers (VG)

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### DESSERT

#### CANNOLO £5

Crispy tube shaped pastry, sweet ricotta, pistachio crumb

#### TORTA DI MELE £5

Warm apple tart, mascarpone, sea salt

#### CIOCCOLATO £5

Vegan chocolate and salted caramel torte, sour cherry, pistachio, olive oil (GF) (VG)

(V) VEGETARIAN  
(VG) VEGAN

(VG\*) VEGAN OPTION AVAILABLE  
(GF) GLUTEN FREE

(GF\*) GLUTEN FREE OPTION AVAILABLE  
(N) CONTAINS NUTS