

BOCCONCINI



MIX AND MATCH TO YOUR TASTE

CARNE MEAT

£4.00 each

- 1. Ravioli al Piccione**
Wood pigeon ravioli with tomato and artichoke dressing
- 2. Salsiccia piccante**
Pan-roasted chilli sausage from Puglia
- 3. Polpette al pomodoro**
Beef meatballs with tomato fondue sauce
- 4. Fichi e Prosciutto**
Maple syrup roasted fig wrapped in Parma ham
- 5. Pate' di Pollo al Brandy**
Chicken liver pate' with toasted brioche and caramelised onion chutney
- 6. Mattoncini al Taleggio**
Pan-roasted taleggio cheese wrapped in pancetta and rocket salad

VEGETARIAN VEGETARIAN

£3.00 each

- 11. Melanzane Parmigiana**
Baked aubergine with tomato and mozzarella
- 12. Gnocchi alle verdure**
Pan-fried gnocchi with roasted vegetables and taleggio cheese sauce
- 13. Misto Vegetariano**
Mixed vegetarian antipasti delicacies
- 14. Crostini siciliani**
Crostini of aubergine and chilli fondue
- 15. Cannelloni ai funghi**
Homemade wild mushroom cannelloni with gorgonzola sauce £4.00
- 16. Risotto alle zucchine**
Courgette and lemon risotto £4.00

MARE SEA

£4.50 each

- 7. Risotto ai frutti di mare**
Mixed seafood risotto
- 8. Orata mediterranea**
Sea bream with clam chowder sauce
- 9. Seppie ripiene**
Stuffed squid with prawns and chilli
- 10. Triglia e fagioli**
Pan-fried red mullet with braised chorizo and borlotti beans

DOLCI DESSERT

£4.00 each

- 17. Parfait all'arancia**
Limoncello parfait with pistachio macaroon and chocolate sauce
- 18. Lamponi al Prosecco**
Macerated raspberries with prosecco
- 19. Affogato al Caffè**
Vanilla and chocolate ice-cream with a dash of espresso
- 20. Formaggio**
Selection of 3 Italian cheeses

BREAD, OLIVES AND DIPPING OIL

£2.50