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| https://us-mg6.mail.yahoo.com/ya/download?mid=2%5f0%5f0%5f1%5f7770416%5fADNL2kIAAmh3WIFDjw020DAsDv8&m=YaDownload&pid=2.3&fid=Inbox&inline=1&appid=YahooMailNeo&uploadId=Y2FydWdnaV9uZXdsb2dvLnBuZw==  **Dinner** |

## Focaccia col formaggio

A speciality from the chef’s home town, Recco on the Ligurian Coast. This dish uses its own wafer thin dough filled with the tangy but creamy handmade crecenza cheese and is then baked in the pizza oven. 19.50 / 30.00 **Pizzata** A non-traditional version of Focaccia col formaggio scattered with capers, anchovies and tomato 21.00/ 32.00

## Antipasti

Local and Italian **olives** warmed with chilli and herbs 8.00

**Marinated white anchovies** served on a tomato salad 9.75

**Trio of Salumi -**wagu bresaola, wild boar salami and prosciutto served with marinated mushrooms and grissini  16.50

Baked Smoked **Provola cheese** with radicchio and vincotto 9.75

**Portarlington mussels** sautéed with fregola, white wine, herbs chilli and tomato 16.50/ 22.00

**Mixed Seafood salad** in a lemon and herb dressing 18.50

**Antipasto** **Misto** - 32.00

a selection of Italian meat and vegetable assaggini

**Insalata**

Rocket and Parmesan 8.00

Baby Spinach, sundried tomato and red onion 8.00

Tomato, red onion and basil 8.50

Mixed or Green salad 7.50/5.50

**Pasta/Risotti**

**Paccheri** with

napoli, cherry tomato, smoked scarmoza and fresh basil 24.00 **Pappardelle** al sugo del giorno 27.50

**Cuttlefish ink Linguine** 28.50

with mixed seafood andwhite wine and herbs

**Risotto Vialone Nano** 26.50

with beetroot, asparagus and goats cheese

**Risotto Canaroli –** with prawns and carciuga 28.00

Simple **Napoli** sauce with pasta 14.00/19.00

Classic **Bolognese** sauce with pasta 17.50/24.50

**Pesto Genovese style** with beans and potato 16.50/24.00

We are happy to make cream based pasta on request.

Gluten free pasta available 2.50 extra

## Secondi

**Zuppa di Pesce**- a Ligurian classic, fish and shellfish in a light chilli and tomato broth 38.00

**Bistecca di Manzo**- steak pan-fried with red wine, boretane onions and mushrooms served with mixed roasted vegetables 35.50

**Baked Quail** wrapped in prosciutto served with polenta and mushrooms 17.50/ 34.00

Fish Special of the day

Meat special of the day

Please ask our waiting staff