



Fresco, Tradizionale, Italiano

# Daytime Menu

Available from 12.00 to 4.00pm  
Tuesday to Friday



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## ANTIPASTI

### FORMAGGIO VEGANO FATTO IN CASA CON CRACKERS DI CIPOLLA ROSSA DI TROPEA (N) (GF) ✓

OUR HOMEMADE VEGAN CHEESE, MADE WITH ALMONDS, LEMON, GARLIC & SALT BLENDED TOGETHER & THEN LET TO DRY NATURALLY FOR 12 HOURS BEFORE BEING DELICATELY OVEN COOKED TO GET ITS DISTINCTIVE FLAVOUR. SERVED WITH OUR HOMEMADE DEHYDRATED GLUTEN-FREE RED ONION CRACKERS, SLOW COOKED CARAMELIZED RED ONION & RED CHILLY JAM.

£ 7.00

### BRUSCHETTA 'NDUJA & GORGONZOLA DOP

ALTAMURA TOASTED BREAD SERVED WITH TWO ITALIAN MASTERPIECES: 'NDUJA, A SPICY SAUSAGE SPREAD FROM CALABRIA, & GORGONZOLA, THE ITALIAN BLUE CHEESE. SAVOURY TO THE LAST BITE.

£ 6.50

### INSALATA DI POLPO

MEDITERRANEAN OCTOPUS MARINATED WITH EXTRA VIRGIN OLIVE OIL, PARSLEY & BASIL. TOSSED WITH CHICKPEAS, CRUNCHY VEGETABLES, ROCKET & FRESH LEAVES.

£ 8.50

### PANELLE CON SALSA RUSTICA (N) (GF) ✓

SICILIAN FRITTERS, ONE OF THE MOST POPULAR STREET FOOD IN PALERMO. MADE OF CHICKPEA FLOUR AND TOPPED WITH SALSA RUSTICA: A FINELY CHOPPED SALAD MADE OF FRESH TOMATOES, SPRING ONIONS, CAPERS, LIGURIAN OLIVES, GREEN CHILLIES & FRESH HERBS. DRIZZLED WITH CASHEW CREAM. A DIFFERENT WAY TO ENJOY A STAPLE OF THE SICILIAN CUISINE.

£ 7.50

### TAGLIERE DI SALUMI & FORMAGGI

AN EVERYDAY DIFFERENT SELECTION FROM OUR DELI DISPLAY OF THREE AMONG THE BEST ITALIAN COLD CUTS, AS WELL AS THREE OF SOME OF THE BEST ITALIAN CHEESES CAREFULLY PICKED FROM US TO HAVE YOU TASTE THE BEST ITALY HAS TO OFFER.

£ 8.00

### ZUPPA DEL GIORNO

SOUP OF THE DAY SERVED WITH WARM ALTAMURA BREAD CROUTONS.

£ 5.00

OLIVES

£2.00

ALTAMURA BREAD

£2.00

*\*Gluten-free option available. Please ask for details*

SUITABLE FOR VEGAN IN GREEN

(GF) GLUTEN FREE

(N) CONTAINS NUTS

✓ VEGETARIAN



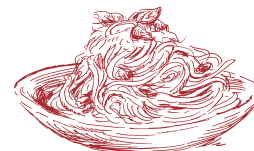
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## PASTA

ANTIPASTO

MAIN

### TRIANGOLI DI FUNGHI IN SALSA AL TARTUFO (N) ✓

HANDMADE TRIANGULAR RAVIOLI FILLED WITH MUSHROOMS, GARLIC, PARSLEY & CASHEWS. DRESSED WITH A BLACK TRUFFLE & PORCINI SAUCE. GARNISHED WITH PIEDMONT BLACK TRUFFLE.

£ 7.00

£ 13.50

### RAVIOLI VERDI DI RICOTTA AL POMODORO ✓

GREEN RAVIOLI FILLED WITH RICOTTA CHEESE SERVED WITH A TOMATO COULIS, AN EVOLUTION OF OUR GREAT TOMATO & BASIL SAUCE. AN INCREDIBLE MATCH OF TASTE & DELICATENESS

£ 7.00

£ 13.00

### BUCATINI ALL'AMATRICIANA

AMATRICIANA SAUCE IS MADE FROM GUANCIALE, PORK CHEEK, SAUTEED WITH DRY WHITE WINE, ITALIAN TOMATOES & A PINCH OF SALT. TOPPED WITH PECORINO CHEESE.

£ 6.50

£ 12.50

### BUCATINI ALL'ARRABBIATA ✓ 🌶️

LONG BUCATINI PASTA TOSSED IN A SPICY TOMATO SAUCE.

£ 5.00

£ 9.00

### BUCATINI NERI CON LE VONGOLE

BLACK BUCATINI TOSSED WITH WILD-HARVESTED ITALIAN CLAMS, CHERRY TOMATOES & A HINT OF CHILLI & PARSLEY. A TIMELESS FILLED CLASSIC FROM CAMPANIA.

£ 8.00

£ 15.00

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order*

*\*Gluten-free option available. Please ask for details*

SUITABLE FOR VEGAN IN GREEN

(N) CONTAINS NUTS



VEGETARIAN