

Nocellara Olives v 6.9
Focaccia Bread rosemary v 5.9



Smoked Almonds v 5.9
Parmigiano Crisps v 6.9

Dalla Terra's Grand Antipasti to Share *minimum 2 people, per person* 15.9
16 months prosciutto di parma, speck, spianata & blue, toma, cow's milk tartufo,
24 months organic parmigiano Reggiano from London Borough Market

Winter Menù

2 Courses 20

3 Courses 24

Starters 7.9

Arancini Gorgonzola *mushroom & gorgonzola* v
Bruschetta Classica *tomato with black olive tapenade* v
Bruschetta con Prosciutto di Parma *truffle oil & stracciatella*
Burrata Fresca *roasted butternut squash, honey & garlic dressing, pomegranate* v +5
Zuppa di Funghi *chestnut & porcini mushroom soup with focaccia bread* v

Mains 17.9

Ricotta & Cavolo Nero Ravioli *sage butter* v
Lasagna Bolognese *slowly simmered in merlot wine*
Risotto Funghi e Tartufo *mushrooms & truffle oil, parmesan* v
Line-caught Sea Bream *crisp potato shell, rocket* +5
Chicken Milanese *panko crust, rock salt, rocket, lemon* +4

Dedham Vale Beef 28 days aged

Rump steak 200gr, house fries, rocket salad +7
Fillet steak 190gr, house fries, rocket salad +14

Sides 6.9

Rocket Salad *cherry tomato*
Seasonal Roasted Vegetables *rosemary, oregano*
House Fries *wild rosemary, garlic*

Sweet & Cheese 7.9

Tiramisu *made with marsala wine*
Sticky Toffee Pudding *vanilla gelato*
Affogato *vanilla gelato & a shot of fresh espresso*
Chocolate Fondent *70% dark chocolate, vanilla gelato*

Selection of Artisan Cheese +2.9

blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, honey & oat cakes