Dalla Terra
VINO BRASSERIA

Winter Set Menù

CLASSICO LUNCH 2/3 Courses — 22 / 25.5
CLASSICO AFTER 5PM 2/3 Courses (incl. focaccia) — 24 / 27.5

Choose one

Bruschetta con Acciughe anchovy & stracciatella

Zucca Arosto roasted pumpkin, rosemary, hazelnut, gorgonzola cream v

Bruschetta al Pomodoro chopped cherry tomato, basil v

Choose one

Trofie Pesto cavalo nero kale & walnut v

Risotto ai Funghi mushroom & truffle oil v +1 (add fresh winter truffle +10)

Aubergine Parmigiana tomato, mozzarella & parmesan v

Lasagna Bolognese slowly simmered in merlot wine

Add one

Tiramisù made with marsala wine

Sticky Toffee Pudding vanilla gelato

Affogato a shot of fresh espresso over vanilla gelato

Torta al Cioccolato Fondente 70% dark chocolate melting cake, vanilla gelato +1

SPECIALE LUNCH 2/3 Courses — 30 / 33.5
SPECIALE AFTER 5PM 2/3 Courses (incl. focaccia) — 32 / 35.5

Choose one

Tuna Carpaccio capers, extra virgin olive oil, lemon

Salumi 16 months prosciutto di parma, speck, spianata

Burrata Fresca butternut squash v

Choose one

Tagliatelle con Tartufo winter truffle shavings v +5

Orata line-caught sea bream, crisp potato shell with rocket salad

Cotoletta alla Milanese panko crusted chicken, rock salt, lemon, rocket salad

Bistecca di Scamone dedham vale 28 days aged rump steak with house fries, rocket

Bistecca di Filetto dedham vale 28 days aged fillet steak with house fries, rocket +9

Add one

Tiramisù marsala infused

Sticky Toffee Pudding vanilla gelato

Affogato a shot of fresh espresso over vanilla gelato

Torta al Cioccolato Fondente 70% dark chocolate melting cake, vanilla gelato +1

We do not accept cash payments Our allergens list is available A discretionary 13.5% service charge is added to your bill

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From The Bar

Bellini 13

Aperol Spritz 13

Negroni Classic 13

Menabrea Lager Piemonte 7

0.0% Peroni Nastro Azzuro Roma 7

Mela Rossa Cider Trentino 7

Winter Menù

Burrata Fresca butternut squash v 12

Bruschetta con Acciughe anchovy & stracciatella 8.5

Zucca Arosto roasted pumpkin, rosemary, hazelnut, gorgonzola cream v 8.5

Bruschetta al Pomodoro chopped cherry tomato, basil v 8.5

Salumi 16 months prosciutto di parma, speck, spianata 12

Tuna Carpaccio capers, extra virgin olive oil, lemon 12

Trofie Pesto cavalo nero kale & walnut v 18.5

Tagliatelle con Tartufo fresh winter truffle v 30

Lasagna Bolognese slowly simmered in merlot wine 18.5

Aubergine Parmigiana tomato, mozzarella & parmesan v 18.5

Orata line-caught sea bream, crisp potato shell with rocket salad 24

Risotto ai Funghi mushroom & truffle oil v 21 (add fresh winter truffle +10)

Bistecca di Filetto Dedham Vale 28 days aged filet steak, house fries, rocket 34

Cotoletta alla Milanese panko crusted chicken, rock salt, lemon, rocket salad 23.5

Bistecca di Scamone Dedham Vale 28 days aged rump steak, house fries, rocket 25

Patatine Fritte fried potato, wild rosemary, garlic v 6.5 (add parmigiano & truffle oil +2)

Insalata di Rucola rocket salad with cherry tomato v 6.5

Zucchine Fritti fried courgette, lemon & chilli v 8.5

Tiramisù marsala infused 8.5

Sticky Toffee Pudding vanilla gelato 8.5

Affoga-tini espresso martini over vanilla gelato 14

Affogato a shot of fresh espresso over vanilla gelato 7

Torta al Cioccolato Fondente 70% dark chocolate melting cake, vanilla gelato 9

Nocellara Olives v 7

Focaccia rosemary v 6

Baked parmesan crisps v 7

Mandorle smoked almonds v 6

Hummus carasau crisp bread v 8.5

Arancini mushroom & gorgonzola v 8.5

Formaggio/Cheese blue, toma, cow's milk, tartufo & parmigiano reggiano 24 months organic 13

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