

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

Spring 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*
- Bruschetta con Acciughe *anchovy & stracciatella, lemon zest*
- Burrata Fresca *roasted aubergine & confit tomatoes* v +5
- Zucchini Carpaccio *roasted tomatoes, lemon* v

Mains 17.9

- Trofie al Pesto *basil & pine nut* v
- Lasagna Bolognese *slowly simmered in merlot wine*
- Risotto agli Asparagi Piselli *asparagus & young peas, grana* v
- Chicken Milanese *panko crust, rock salt, rocket, lemon* +4
- Line-caught Sea Bream *crisp potato shell, rocket* +5

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*
- Tenderstem Broccoli *pumpkin seeds, pink peppercorn*
- House Fries *wild rosemary, garlic*

Sweet & Cheese 7.9

- Panna Cotta *berries*
- Tiramisu *made with marsala wine*
- 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