

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 & Pumpkin Ravioli** *sage butter* v
- Lasagna Bolognese** *slowly simmered in merlot wine*
- Risotto al Tartufo** *fresh shaved Italian winter truffle, parmesan* v +5
- Line-caught Sea Bream** *crisp potato shell, rocket, tomato* +5
- Chicken Milanese** *panko crust, rock salt, rocket, lemon* +4
- Steak Frites** *rocket salad* +5

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