

trullo

Monday 29th May ~ Dinner

Nespole Fizz £7

Olives £3

Antipasti

Smashed peas, artichokes, rocket and Amalfi lemon	£8.5
Salt cod with marinated Datterini tomatoes	£9.5
Pig ear fritti with anchovy sauce	£6.5
Ox tongue with dragoncello	£8

Primi

Chilled almond soup with cherries	£7.5
Pappardelle with beef shin ragu	£9
Tagliatelle with parmesan and black pepper	£7
Tagliarini with slow cooked tomato sauce and basil	£7

Oven

Marinated mozzarella di bufala with baked aubergine and chickpeas	£15
Hake with wilted spinach and sea purslane butter	£17

Charcoal Grill

Calves liver with braised peas, escarole and crispy sage	£19
Black Hampshire pork chop with Castelluccio lentils and salsa rossa	£18

Side salad £4

*We have Chiarentana Estate 2016 Extra Virgin Olive Oil
for sale in 100ml or 1Litre bottles*

Please let us know if you have any allergies; further information is available upon request

Dessert

Chocolate tart	£7.5
Vanilla pannacotta	£7.5
Nespole and almond tart	£7.5
Almond ice cream with fresh strawberries	£6.5

Cheese

Kirkham's (<i>cow's milk</i>) Lancashire	£10
St. James (<i>sheep's milk</i>) Cumbria	
Colston Bassett Stilton (<i>cows's milk</i>) Nottinghamshire	

Our selection to match each cheese £10
(50ml of Marsala, Gavi Riserva and Recioto to match the Kirkham's, St. James and Colston Bassett Stilton, respectively)

Restaurant Hours

Dinner:	Monday to Saturday ~	18:00 to 22:15
Lunch:	Monday to Saturday ~	12:30 to 14:45
	Sunday ~	12:30 to 15:00

Prices include VAT. An optional service charge of 12.5% will be added to your bill and £1 charity donation included.

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