

ROTORINO

ROSE SPUMANTE	6	CAMPARI & SODA	6
APEROL SPRITZ	7.5	AMERICANO	7

FIRST

CURED

OLIVES nocellara	3.5
SPIANATA CALABRESE chilli	6

RAW/COLD

CELERY & AUBERGINE CAPONATA pinenut, caperberry	6
BUFFALO MOZZARELLA peperonata, chilli, oregano	8.5
ROAST FENNEL SALAD blood orange, pinenut	6

FRIED/GRILLED

THREE TOASTS tomato, ricotta, olive	8
SCAMORZA CROQUETTES cime di rape, chilli	7

SECOND

PASTA

N'DUJA RIGATONI pork, chilli, parmesan	8.5/15
CAVOLO NERO CASARECCE chilli, parmesan, spangritata	8/14
SPAGHETTI PUTTANESCA olive, caper, anchovy	8.5/15
DELICIA SQUASH GNUDI sage, butter	9

CHEESE

piece 5 / plate 9

PECORINO SARDO Hard, Sheep's Milk
GORGONZOLA Blue, Cow's Milk
TALEGGIO Soft, Cow's Milk

PRESTO MENU

Sunday - Friday 6pm-7pm
2 courses £15 - 3 courses £19

FIRST

SPIANATA CALABRESE / CELERY CAPONATA /
SCAMORZA CROQUETTES

SECOND

LEEK RISOTTO / N'DUJA RIGATONI /
HANGER STEAK

DESSERT

HAZELNUT ICE CREAM / CHOCOLATE CAKE /
BUTTERMILK PANNACOTTA & RHUBARB

THIRD

WOOD GRILL

HANGER STEAK Calabrian chilli	14.5
COPPA STEAK olive, fennel herb	14.5
SASSO CHICKEN lemon, thyme, roast garlic, ricotta, toast	16.5
WHOLE SEABREAM red pepper & almond pesto	18.5

STOVE

VEAL & PORK MEATBALLS tomato sauce	9.5
BAKED POLENTA gorgonzola, taleggio, napoli sauce	11

SIDES

FRIED POTATOES rosemary, garlic	4.5
WOOD-ROASTED SQUASH chilli, pumpkin seed	4.5
PURPLE SPROUTING BROCCOLI capezzana oil	4.5
MIXED LEAF SALAD lemon oil	4.5