

ROTORINO

FIRST

CURED

FINOCCHIONA	6
fennel seed, black pepper	
SICILIAN GREEN OLIVES	3.5
nocellara	
CELERY GIARDINIERA	3.5
chilli	

RAW/COLD

SEABREAM CARPACCIO	8.5
tomato, fennel, oregano	
BUFFALO MOZZARELLA	8.5
puntarelle, anchovy, chilli	
CELERY CAPONATA	5
almond, olive, pomegranate	
ANTIPASTI MISTI	16
mozzarella, finocchiona, olives, peppers, bread	

FRIED/GRILLED

THREE TOASTS	7.5
tomato, ricotta & spinach, aubergine	
PIZZETTA FRITTA	5.5
basil, tomato, mozzarella	

SECOND

PASTA

SAUSAGE GNOCCHETTI	8.5/14
red wine, fennel herb, breadcrumb	
CAVOLO NERO CASARECCE	7.5/13
chilli, garlic, pecorino	
CUTTLEFISH RAGU SPAGHETTI	8.5/14
clams	
SPINACH GNUDI	8.5
butter, sage	

CHEESE

piece 5 / plate 9

HAFOD Ceredigion, Cow's Milk
CARDO Somerset, Goat's Milk
DEVON BLUE Devon, Cow's Milk

PRESTO MENU

Monday - Friday
6PM-7PM

FIRST

FINOCCHIONA / CELERY CAPONATA/ SUPPLI /
PIZZA FRITTA

SECOND

CAVOLO NERO CASARECCE / SAUSAGE GNOCCHETTI /
PARMIGIANA DI MELANZANE / HANGER STEAK

DESSERT

PROFITEROLES / VANILLA ICE CREAM WITH AMARO /
ALMOND ICE CREAM/ CHOCOLATE CAKE

2 courses £15 - 3 courses £19

For a list of our allergens please ask your server

THIRD

WOOD GRILL

HANGER STEAK	12
Calabrian chilli	
COPPA STEAK	14.5
fennel, olive	
WHOLE SEABREAM	18.5
fennel, capers, tomato	

STOVE

PARMIGIANA DI MELANZANE	13.5
violetta aubergine, tomato sauce, mozzarella	
STUFFED PEPPERS	13.5
chickpea, courgette, artichoke	
SASSO CHICKEN	15.5
porcini, thyme, ricotta, roasted over toast	
PORK AND VEAL MEATBALLS	9.5
tomato sauce	

SIDES

FRIED POTATOES rosemary and garlic	4.5
WINTER SALAD fennel, radicchio, rocket	3.5
SWISS CHARD chilli, garlic	4.5
WOOD-ROASTED PEPPERS oil, oregano	4.5
BREAD olive oil	2.5