

ROTORINO

ROSE SPUMANTE 6

CAMPARI & SODA 6

APEROL SPRITZ 7.5

AMERICANO 7.5

FIRST

CURED

OLIVES nocellara	3.5
SPIANATA CALABRESE chilli	6

RAW/COLD

CELERY & AUBERGINE CAPONATA pinenut, caperberry	6
BUFFALO MOZZARELLA smashed broad bean, lemon	8.5
ROAST FENNEL SALAD blood orange, pinenut	6
WATERMELON SALAD tomato, chilli, mint, salted ricotta	6.5

FRIED/GRILLED

THREE TOASTS tomato, ricotta, olive	8
NORFOLK ASPARAGUS finocchiona, dried olive, chilli	7.5

SECOND

PASTA

N'DUJA RIGATONI pork, chilli, parmesan	8.5/15
PISTACHIO CAMPANELLE basil, garlic, parmesan	8/14
SPAGHETTI PUTTANESCA anchovy, caper, olive	8.5/15
PEA GNUDI mint, 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 6-7pm

2 courses £15 - 3 courses £19

Add an Aperol Spritz for £4

FIRST

SMASHED BROAD BEAN BRUSCHETTA / CELERY CAPONATA
/ ROAST FENNEL SALAD

SECOND

N'DUJA RIGATONI / PISTACHIO CAMPANELLE /

MEATBALLS & POLENTA

DESSERT

VANILLA ICE CREAM / BLOOD ORANGE CAKE /

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 oregano, parsley, lemon	18.5

STOVE

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

SIDES

FRIED POTATOES rosemary, garlic	4.5
PURPLE SPROUTING BROCCOLI capezzana oil	4.5
GREEN LEAF SALAD lemon oil	4.5
WOOD ROASTED PEPPERS garlic, parsley	4.5