

ROTORINO

NEGRONI	8	CAMPARI & SODA	6
APEROL SPRITZ	7.5	ROSE SPUMANTE	7.5

FIRST

CURED

OLIVES nocellara	3.5
SPIANATA CALABRESE chilli	6

RAW/COLD

BUFFALO MOZZARELLA san marzano & datterini tomatoes, tropea onion, basil	8.5
SQUASH & ROCKET SALAD chilli, parmesan, hazelnut	7
CELERY & AUBERGINE CAPONATA pinenut, caperberry	6
FLAT PEACH & COPPA SALAD pumpkin seed, tarragon, moscatel vinaigrette	6.5

FRIED/GRILLED

THREE TOASTS tomato, ricotta, olive	8
COURGETTE FRITTERS pecorino, mint, oregano	6.5

SECOND

PASTA

SAUSAGE RAGU RIGATONI white wine, fennel, parmesan	8.5/15
PISTACHIO CAMPANELLE basil, garlic, parmesan	8/14
SARDINE SPAGHETTI sultana, saffron, pine nut, pangritata	8.5/15
SQUASH GNUDI sage, butter	9

CHEESE

Piece 5 / Plate 9

PECORINO SARDO hard, sheep's milk
TALEGGIO soft, cow's milk
GORGONZOLA blue, cow's milk

PRESTO MENU

Sunday - Friday 6-7PM

2 courses £15 - 3 courses £19

Add an Aperol Spritz for £4

FIRST

COURGETTE FRITTERS / CELERY CAPONATA /
SAN MARZANO & TROPEA ONION SALAD

SECOND

N'DUJA RIGATONI / PISTACHIO CAMPANELLE /
MEATBALLS & POLENTA

DESSERT

VANILLA ICE CREAM / CHOCOLATE CAKE /
PANNACOTTA & RASBERRIES

THIRD

WOOD GRILL

HANGER STEAK Calabrian chilli	14.5
COPPA STEAK olive, fennel herb	14.5
SASSO CHICKEN sun-dried tomato, basil, almond, ricotta, roast garlic, toast	16.5
WHOLE SEABREAM salsa verde, lemon	18.5

STOVE

AUBERGINE PARMIGIANA mozzarella, napoli sauce, parsley	12.5
VEAL & PORK MEATBALLS napoli sauce, parmesan	9.5

SIDES

FRIED POTATOES rosemary, garlic	4.5
GREEN LEAF SALAD lemon oil	4.5
WOOD-ROASTED PEPPERS garlic, parsley	4.5
BORLOTTI BEANS tropea onion, moscatel, parsley	4.5