

ROTORINO

FIRST

CURED

OLIVES nocellara	3.5
SPIANATA CALABRESE chilli	6

RAW/COLD

WATERMELON SALAD tomato, chilli, mint, salted ricotta	6.5
BUFFALO MOZZARELLA smashed broad bean, lemon oil	8.5
CELERY & AUBERGINE CAPONATA pinenut, caperberry	6
FLAT PEACH & COPPA SALAD pumpkin seed, tarragon, moscatel vinegar	6.5

FRIED/GRILLED

THREE TOASTS tomato, ricotta, olive	8
COURGETTE FLOWERS lemon, ricotta, capers	6.5

SECOND

PASTA

SAUSAGE RAGU PAPPARDELLE fennel, white wine, parmesan	8.5/15
PISTACHIO CAMPANELLE basil, garlic, parmesan	8/14
MUSSEL SPAGHETTI chilli, napoli sauce, white wine, pangrattata	8.5/15
PEA GNUDI mint, 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

WATERMELON SALAD / CELERY CAPONATA /
SMASHED BROAD BEAN BRUSCHETTA

SECOND

N'DUJA RIGATONI / PISTACHIO CAMPANELLE /
MEATBALLS & POLENTA

DESSERT

VANILLA ICE CREAM / CHOCOLATE CAKE /
PANNACOTTA & STRAWBERRIES

THIRD

WOOD GRILL

HANGER STEAK Calabrian chilli	14.5
COPPA STEAK olive, fennel herb	14.5
SASSO CHICKEN lemon ricotta, thyme, roast garlic, toast	16.5
WHOLE SEABREAM oregano salmoriglio, lemon	18.5

STOVE

VEAL & PORK MEATBALLS napoli sauce	9.5
AUBERGINE PARMIGIANA mozzarella, tomato, basil, parmesan	10.5

SIDES

FRIED POTATOES rosemary and garlic	4.5
ITALIAN GREEN BEANS parmesan, cappezana oil	4.5
GREEN LEAF SALAD lemon oil	4.5
WOOD-ROASTED PEPPERS garlic, parsley	4.5