LE NOSTRE PASTE

*Homemade fresh pastas from Timilia flour (a heritage Sicilian wheat)

LASAGNA ALLA BOLOGNESE £18.50

Layers of thin, wide pasta combined with Bolognese sauce, Bechamel sauce, and cheese. Served with a side of salad.

*FUSILLI PROSCIUTTO FUNGHI MISTI E CREMA AL TARTUFO **£17**

Ham, mixed mushrooms, white wine single cream, black truffle cream, onions, black pepper, and Parmesan cheese.

*PIPE N' DUJA E BURRATA £17

A creamy and spicy tube pasta where fiery Calabrian salami (N'duja) meets the freshness of Burrata mozzarella and basil.

BUCATINI ALL'AMATRICIANA £17

Napoletana sauce, onion, garlic, basil, Guanciale, and Pecorino cheese.

BUCATINI ALLA CARBONARA £17

A creamy combination of egg yolk, Guanciale, Pecorino cheese, and black pepper.

*FUSILLI ALLA LIPAROTA £20.50

Fresh Tuna (sashimi grade), red onion, capers, Taggiasche olives, cherry tomatoes, white wine, and Sicilian Oregano

*CASARECCE ALLE SARDE £17

Pan-fried fresh sardines, anchovies, fresh dill, turmeric, pine nuts, raisins, tomato sauce, and Pecorino cheese. Topped with toasted breadcrumbs.

RISOTTO AI FRUTTI DI MARE £20 p/p

20-minute slow-cooked Italian rice with a seafood mix, onion, white wine, cherry tomatoes, butter, and parsley. Minimum for 2 people.

*CASARECCE ALLA NORMA (V) £15

Napoletana sauce, fried aubergines, grated mature goat cheese (Ricotta Salata), and fresh basil.

CULURGIONES ALL'ARRABIATA (V) £20.50

Sardinian handmade ravioli stuffed with cheesy potatoes, mint, and orange zest. Served with a rich and spicy tomato sauce and served on Carasau breed.

BUCATINI AL RAGU' VEGANO (V) £17

A vegan spin on this all-time classic. Vegan soy mince, carrots, garlic, onion celery, red wine - all cooked in our rich tomato sauce.

Are you vegan/vegetarian? That's no problem at all! Inform the staff and we will be more than happy to find lots of options suitable for you.