

Mele e Pere

Starters

Hand chopped veal, extra virgin olive oil	£ 9.95
Tripe served with grated Parmigiano Reggiano	£ 9.95
Traditional salumi, rabbit bruschetta, Ascolana olives	£ 12.50
Beetroot, Gorgonzola, walnut and pear salad	£ 7.50
Salt cod 'alla Veneta', soft polenta	£ 8.00
Snails, Pecorino and parsley	£ 7.50

Pasta

Linguine with Sicilian Gambero Rosso	£ 8.95	£ 13.95
Artichoke risotto, lamb neck and wild mint	£ 9.95	£ 15.95
Orecchiette with Romanesco broccoli, frigitelli and clams	£ 7.95	£ 10.95
Ravioli of ricotta and young leaves with walnut pesto	£ 7.50	£ 11.50
Spinach Strangolapreti, Monte Veronese cheese	£ 7.50	£ 11.50
Tagliatelle with beef cheek ragù	£ 9.95	£ 13.95
Spaghetti alla carbonara	£ 7.50	£ 11.50

Main Courses

(Prices for all main course include one side dish of your choosing. Additional side dishes at £3.50 each)

Meat

Calves liver alla Veneziana	£ 15.00
Rabbit, pine nuts, olives and sage	£ 16.95
Charcoal-grilled shoulder of lamb	£ 16.95
Bistecca alla Fiorentina (1.2 kg)	£ 24.00 p.p

Fish

Plaice a la plancha	£ 17.00
Fish 'soup', garlic bread	£ 19.95
Roast cod, cockles and mussels	£ 17.95

Sides

Italian young leaf salad, carrot and tomato	Roasted fennel
Swiss chard, extra virgin olive oil	Wild green chicory
Grilled peppers, aubergine and courgette	Homemade chips

Lunch Dishes

Pumpkin tortelloni, sage butter and Parmesan	£ 9.95
Borlotti bean soup and pasta, rosemary olive oil	£ 8.50
Veal Ossobuco, root vegetables	£ 14.95
Sea bream with warm shellfish ragù	£ 13.50

Desserts

'Nonna's apple cake	£ 5.50
Warm zabaglione, lingue di gatto biscuits	£ 5.50
Zuppa Inglese	£ 5.50

Ice cream & Sorbet (£2.50 a scoop)

Valrhona chocolate, Ricotta, Tiramisu', Roast chestnut
Blood orange and Campari, Pear, Apple and Calvados

Ice cream cups

Vanilla and coffee ice cream, chocolate sauce	£ 5.50
Yoghurt ice cream, caramelised apple, crumble	£ 5.50