

DINNER MENU

STARTERS

GNUDI £9

Gnudi of organic ricotta and truffle mortadella, chicken and butter sauce, crispy chicken skin

MANZO £11

Toasted focaccia, shredded slow cooked ox cheek, pickled mushrooms and chilli dressing

BARBE ROSSE £9

Roasted beetroot, goat cheese, walnuts, aged balsamic and organic Sicilian olive oil

TONNO £12

Seared tuna, fennel purée, mimolette dressing, hazelnuts

ASPARAGI E POLENTA £10

Wye valley asparagus, fried polenta, padron peppers, parmesan sauce

MAIN COURSES

VITELLO £29

Sirloin of veal, wild garlic mash, roast cauliflower purée, oyster mushrooms, veal jus

PESCE £27

Fillet of fish from Cardiff market, spring stew of broad beans, Wye valley asparagus, peas and crispy pancetta

RAGU £21

Ragú of beef slowly cooked with tomato and red wine, tagliatelle pasta and grated parmesan

PACCHERI £21

Paccheri pasta with king prawns, cuttle fish, cherry tomatoes, garlic and chilli

CACIO E PEPE £19

Traditional Roman pasta with pecorino cheese, parmesan and black pepper

Also available

**Tasting menu experience £65 per person
5 courses menu**