

*This is a sample menu and can be subject to change*

# CUCINA DEL MERCATO

FRESH FROM OUR MARKET COUNTERS

COLD

**LA DISPENSA** *From the pantry* ..... £5 EACH

**ACCIUGHE CANTABRICO**  
*Vicente Marino anchovies, rustic bread & butter*

**SGOMBRO SOTT'OLIO**  
*Vicente Marino mackerel, rustic bread, pickled tropea onion*

**GIARDINIERA (V)**  
*Mixed pickled vegetables*

**OLIVE DI CERIGNOLA (V)**  
*Bella di Cerignola olives served with taralli*

**CARCIOFI SOTT'OLIO (V)**  
*Extra virgin olive oil, preserved artichokes*

**POMODORINI SECCHI (V)**  
*Sundried tomatoes*

<p><b>PANE</b> ..... £4 <i>Homemade bread from our bakery with extra virgin olive oil</i></p>
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COLD

**SALUMI** *Italian cured meats* ..... £7 EACH

**PROSCIUTTO DI PARMA**  
*24 month aged Parma ham*

**PROSCIUTTO S. DANIELE**  
*24 month aged S.Daniele prosciutto*

**COPPA PIACENTINA**  
*Cured pork neck*

**SPECK**  
*Smoked cured pork belly*

**SPIANATA PICCANTE**  
*Flattened spicy salami*

**FINOCCHIONA TOSCANA**  
*Soft wild fennel scented salami*

**BABY ARDENGA**  
*Red wine & garlic marinated pork loin salami*

**MORTADELLA**  
*Cooked cured pork marbled with pork fat*

FROM MARKET TO PLATE



COLD

**FORMAGGI** Selection of Italian cheese.....£7 EACH

**RICOTTA DI ROMAGNA**  
*Fresh cow's milk ricotta*

**PECORINO DI PIENZA**  
*Aged Tuscan ewe cheese*

**ROBIOLA ROCCAVERANO**  
*Mixed cow, goat & ewe cheese*

**GORGONZOLA PICCANTE**  
*Cow's milk blue cheese*

**PARMIGIANO 24 MESI**  
*24 month aged parmigiano*

**CACIOCAVALLO**  
*Matured stretched curd cow's milk cheese*

**TOMA LOMBARDA**  
*Semi cooked cow's milk cheese*

**TALEGGIO**  
*Semi soft washed rind cheese*

**PECORINO AL TARTUFO**  
*Black truffle scented raw sheep's milk cheese*

**GRAN  
TAGLIERE  
DI SALUMI  
E FORMAGGI**  
£26  
*Selection of cured  
meats and cheeses*

COLD

**CRUDO** Raw fresh fish.....£9 EACH

**TARTARE DI TONNO**  
*Tuna tartar with lemon & chives*

**TARTARE DI SALMONE**  
*Salmon tartar with capers & shallot*

**TARTARE DI SEPPIA**  
*Cuttlefish tartar with chilli, lime & chives*

**CARPACCIO DI ALALUNGA**  
*Mediterranean longfin tuna with citrus dressing*

**CARPACCIO DI RICCIOLA**  
*Amberjack with ginger & lime dressing*

**CARPACCIO DI ORATA**  
*Mediterranean sea bream pink pepper & lemon dressing*

**NATIVE OYSTERS**.....£3.5  
*Choose from: Belon / Maldon*

**SCAMPI**.....£4  
*Scottish langoustines*

**GAMBERI ROSSI**.....£4  
*Red prawn from Mazara del Vallo*

**FROM MARKET TO PLATE**



HOT

**PESCHERIA** *From the fishmonger*.....£15 EACH

**BRANZINO**  
*Sea bass fillet*

**CALAMARI**  
*Squid*

**TRIGLIA DI SCOGLIO**  
*Mediterranean red mullet*

**SGOMBRO**  
*Cornish mackerel*

**HALIBUT**  
*Atlantic halibut*

HOT

**MACELLERIA** *From the butcher*.....£15 EACH

**BOMBETTE**  
*Apulian cheese & herbs stuffed pork neck parcels*

**GALLETO**  
*Baby chicken*

**DIAFRAMMA DI MANZO**  
*Hanger steak*

**AGNELLO SCOTTADITO**  
*Lamb cutlets*

**SALSICCIA LUGANEGA**  
*North Italian fresh sausage*

HOT

**ORTO** *Seasonal vegetables*.....£12 EACH

**CARCIOFI**  
*Baby artichokes, pecorino cream & mint*

**MELANZANA**  
*Balsamic glazed aubergine, cured tomatoes  
& stracciatella*

**ASPARAGI**  
*Poached st ewe, sauteed asparagus,  
focaccia croutons & parmesan shavings*

**ROCKET & PARMESAN SALAD** ..... small £4 | large £4  
*Fennel, orange & tagiasche olive salad*

**TRIPLE COOKED POTATOES** ..... small £4 | large £4

A discretionary 12.5% service charge will be added to your bill. As our food and drinks menus do not include all ingredients or allergens, for all allergen information please ask our staff, or consult our Allergens Information Card or packaging. Wine contains sulphites and beer contains gluten.

**FROM MARKET TO PLATE**