

pane [bread]

Ciabatta	2.0
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primi piatti [entrée]

Nicola potato, pickle whiting and leek salad	18.0
[gf] Pork hock with lentils, farro and whole mustard vinaigrette	18.0
[gf] Grilled Scallops with white bean puree, fresh grapes and smoked bottarga	18.0
[gf] Banyard quail saltimbocca with salad of pears, radicchio & balsamic	18.0
[v] Salad of Buffalo mozzarella, shaved fennel, orange and cherry tomato	16.0

pasta & risotto

[v] Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter	ent.	16.0	m.c.	19.0
Strozzapreti with prawns, squid, tomato & black olives	ent.	18.0	m.c.	24.0
[gf] Mushroom risotto	ent.	18.0	m.c.	24.0
Homemade pappardelle with goat ragu	ent.	18.0	m.c.	22.0
Homemade potato gnocchi with pork sausage, mussels, arrabbiata sauce	ent.	17.0	m.c.	22.0

secondi piatti [main course]

Pan seared whitefish, Aqua Pazza style – whitefish in a tomato, fennel, caper and borlotti bean brodetto	28.0
[gf] Beef spare ribs with celeriac puree and mustard fruits	27.0
Grilled pork fillet with marinated red and green peppers, polenta chips and balsamico	28.0
Chestnuts and sultanas stuffed roast baby chicken with cabbage and sage	28.0
Brasato di Stinco di agnello – braised lamb shank with chickpeas, cavalo nero, anchovies and rosemary pangrato	28.0

contorne e insalati [vegetables & salads]

[v] [gf] Green salad	7.0
[v] Zucchini fritters	7.0
[v] Cannellini beans with E.V.O.O	7.0
[v] Chips	7.0
[gf] Sautéed Brussels sprouts with Alto's pancetta	8.0

dolci [desserts]

Campari poached pear, with lemon cream cannoli	12.0
Chocolate Budino with hazelnut ice cream [15min]	12.0
Oven baked fig, with crema frita, fig ice cream and saba	12.0
Diplomatica – Layers of puff pastry filled with strega flavour cream and poached peaches	12.0