

# SATURDAY LUNCH MENU

## ANTIPASTI

Olives £3.95

Italian Meats Carpaccio Sharer £24.95

With beef bresaola, mortadella, salami, prosciutto, basil oil, rocket & parmesan

**Perfect to share between 2**

Local Oysters £15 for 3 / £25 for 6

Freshly shucked to order and served with our signature mignonette dressing

Garlic Focaccia & Pesto Aioli £10.50

**Perfect to share between 2**

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## STARTERS

Baked Burrata £12.95 (v)

Baked in the pizza oven with tomato confit & basil oil

Asparagus & Burrata £11.95

Basil aioli, burrata, fresh asparagus, prosciutto crisp & toasted pine nuts

Bresaola Carpaccio £12.95

Balsamic glazed local Devonshire beef bresaola with anchovy aioli, parmesan & rocket

Wild Mushroom Bruschetta £12.50 (v)

Fresh wild mushrooms cooked gently in garlic butter with creamy mascarpone, parmesan & a drizzle of truffle oil

Baked Camembert £12.50 (v)

Baked in the pizza oven with honey, caramelised onions, pecans & ciabatta

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## FRESH PASTA

*Handmade fresh pasta*

Crab & Lobster Tortellini £24.95

Handmade tortellini, with local Devon crab & lobster, in our beautiful warming & indulgent tomato & lobster bisque

Asparagus Tortellini £19.95 (v)

With a light & creamy lemon & artichoke sauce finished with fresh asparagus & pea shoots

**Add Crispy prosciutto £2.00**

Pistachio Trofie £18.95 (v)

Fresh trofie pasta with creamy pistachio & fior di latte sauce, with garlic butter, rocket & basil oil, finished with Parmesan

Spaghetti Aglio £18.95 (v)

Handmade spaghetti with roast tomatoes, garlic, olive oil & chilli, finished with Parmesan & basil oil

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## ARTISAN PIZZA

*Hand rolled to order, thin & crispy 11 to 12 inch*

Fior Di Latte £19.00 (v)

Marinated tomatoes, Fior Di latte, mascarpone & basil aioli

Porco £19.50

Three types cured pork: Napoli style salami, prosciutto & mortadella, with sliced tomatoes, Fior Di latte & pistachio

Beef Bresaola £19.50

Local Devonshire beef bresaola, sliced tomatoes, Fior Di latte, with red onion, black olives, truffle oil & rocket

Anchovy £19.00

Tomatoes, Fior Di latte, anchovies, capers, chilli, black olive & garlic, with basil oil & parmesan

Prosciutto, Mushroom & Gruyere £19.50

Creamy white base, with Fior Di latte & gruyere cheese, topped with prosciutto, chestnut mushrooms & drizzled with garlic butter

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## SALADS

Caesar Salad £14.95

Gem lettuce, with our creamy homemade Caesar dressing, focaccia croutons, anchovies & prosciutto

Tomato & Anchovy Salad £12.50

Marinated tomatoes with capers, basil oil, red onion, toasted pine nuts with balsamic, anchovies & burrata

Rocket & Parmesan Salad £5.50 (v)

With Parmesan & balsamic, perfect on the side

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DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PLEASE ALLOW 30 MINUTES COOKING TIME WHEN GOING STRAIGHT TO MAIN COURSE.

DINERS WITH FOOD ALLERGIES ARE ADVISED TO TALK TO USE BEFORE ORDERING. WE CANNOT GUARENTEE ALLERGEN FREE FOOD.