




# AL DUCA

## RESTAURANT

### Starters ~ Antipasti


Vitello tonnato, anchovies, baby carrots, freeze-dried taggiasche olives (gf) 	18.50
Burrata with catalogna chicory salad, anchovies, confit datterino, taggiasca olives (gf)	16.00
Lamb lettuce, artichokes, grapefruit and quail eggs (gf)  (v)	14.00
Parma ham with heritage tomatoes basil and Tuscan pecorino cheese (gf)	17.00
Octopus salad with fennel, celery, capers and pickled tropea onion (gf) 	16.00
Marinated and seared tuna low-fat yoghurt dill apple and endive (gf)	18.50
Parmesan foam, green asparagus, arbutus honey and pancetta crumble (gf)	13.50

### Pasta

(Gluten free pasta is also available, please ask our staff)

Tagliolini with crab, cherry tomatoes, lemon zest and monk's beard	21.00
Amalfi lemon risotto, argentinian prawns tartare, parsley chlorophyle	19.00
Spaghetti with clams, garlic, chili and parsley (add Bottarga 5.50)	19.00
Orecchiette with homemade Bolognese sauce and parmesan	18.00
Maccheroni Carbonara	17.00
Pacchero datterino sauce, burrata and basil (v)	19.00
Spaghetti with pin squid, cauliflower cream, marjoram and bottarga	18.00
Mafaldina wild mixed mushrooms (v)	18.50

## Main Courses / Secondi Piatti

Chicken Milanese with fresh lemon wedge, rocket and cherry tomatoes salad	18.50
Beef sirloin, grilled king oyster mushroom (gf)	28.00
Duck breast, mash potatoes fennel seeds, caramelized spring onion (gf)	28.50
Cod fillet with samphire roast beetroots (gf) 	24.50
Black salt baked sea bass fillet with salsa verde and sweet potatoes puree (gf)	25.50
Turbot, shallots cooked in salt with lemon salsify puree (gf)	29.00
Aubergine croquette with cold datterino cream (ve)	16.00

## Sides / Contorni

Tenderstem broccoli sauteed with garlic and chilli	7.00
Rocket, cherry tomatoes and parmesan with Citronette	5.50
Spinach steam with fresh lemon juice	6.00
Roast baby potatoes	6.50
Grilled asparagus	7.00

## Dessert - Dolci / Dessert wine

Homemade Tiramisu		8.50
Panna cotta with caramel mou and roasted almonds		7.50
Sicilian Cannolo with pistachios and chocolate		7.50
Selection of Ice Cream & Sorbet		7.00
Sardinian cheese selection with belly pepper and orange mustard, pickled red cabbage (Goat cheese, sheep blue cheese, pecorino)		14.50
Recioto della Valpolicella Classico 2020 Villa Crine	75ml	12.00
Moscato Passito "Hermes" Isola dei Nuraghi 2019	75ml	10.00

(gf) Gluten free (v) Vegetarian (ve) Vegan  Dairy free

Please let us know of any allergy or intolerance before ordering. Some dishes may contain celery, msg, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites)

VAT included - An optional 12.5% service charge will be added to your bill