




AL DUCA




RESTAURANT

Starters ~ Antipasti





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| Vitello tonnato, anchovies, baby carrots, freeze-dried taggiasche olives (gf)  | 18.50 |
| Burrata, grilled polenta, chestnuts puree' (gf) (v) | 14.00 |
| Radichio Castelfranco, pomegranate, radish, quail eggs, raspberry vinegar dressing (v)(gf)  | 12.00 |
| Culatta ham, balsamic vinegar and parmesan zabaione, cauliflower salad (gf) | 19.00 |
| Grilled octopus, creamed potatoes, n'duja, tropea onion, rosemary oil (gf)  | 16.00 |
| Marinated salmon.beetroot, dry cranberry sauce, low fat yogurt (gf) | 19.50 |
| Parmesan foam, Brussel sprout, arbutus honey and pancetta crumble (gf) | 13.00 |

Pasta

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

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| Tagliolini with crab, cherry tomatoes, lemon zest and samphire  | 21.00 |
| Risotto saffron, crunch bone marrow, beef jus (<u>only dinner</u>) | 22.50 |
| 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 |
| Paccheri with argentinian prawns, black cabbage, vine tomatoes  | 21.00 |
| Spaghetti with pin squid, cauliflower cream, marjoram and bottarga  | 18.00 |
| Tagliatella wild mixed mushrooms (v) | 18.50 |

Main Courses / Secondi Piatti

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| Chicken Milanese with fresh lemon wedge, rocket and cherry tomatoes salad | 18.50 |
| Beef sirloin, grilled king oyster mushroom (gf) | 32.00 |
| Duck breast, potato and thyme terrine, creamed Jerusalem artichoke (gf) (<u>only dinner</u>) | 33.00 |
| Pork tenderloin, delica squash foam, spinach, bourbon jus (gf)  | 23.00 |
| Tuna steak, braised yellow chicory, creamed parsnip (gf)  | 24.00 |
| Herbs and lemon crusted Cod, leeks, tomatoes and anchovies tartare  | 26.00 |
| Stone Bass, garlic and chilli curly green kale, roasted hazelnut (gf)  | 26.00 |
| Aubergine croquette with cold datterino cream (ve) | 16.00 |

Sides / Contorni

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| Tenderstem broccoli sauteed with garlic and chilli | 7.00 |
| Rocket, cherry tomatoes and parmesan with Citronette | 5.50 |
| Steam spinach with fresh lemon juice | 6.00 |
| Baby potatoes butter, garlic and parsley | 6.50 |
| Fine beans | 7.00 |

Dessert – Dolci / Dessert wine

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| Homemade Tiramisu | | 8.50 |
| Homemade Chocolate mousse, almond crumble, mou and raspberry sauce | | 9.00 |
| Homemade 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 | 13.00 |
| Moscato Passito “Hermes” Isola dei Nuraghi 2019 | 75ml | 12.00 |

(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