

AL DUCA

~~Starters / Antipasti~~

Poached egg served with avocado, smoked salmon, mascarpone and fine herbs £8.00

Uovo in camicia con avocado salmone affumicato e mascarpone alle erbe

Thinly sliced cured beef "bresaola" served with french beans, baby onions in balsamic vinegar and pecorino cheese shavings £ 9.00

Bresaola servita con fagiolini, cipolline al balsamico e pecorino a scaglie

Tuna tartar with yogurt and cucumber dressing £10.00

Tartar di tonno con salsa di yogurt e cetrioli

Burrata cheese served with tomato and basil (V) £9.00

Burrata servita con pomodori e basilico

Pan fried scallops with broad beans mash, coriander, chilli and sun-dried cherry tomato £15.00

Capesante in padella servite con pure di fave, coriandolo, pepperoncino e pomodorini secchi

~~Middle / Pasta~~

****Gluten free pasta also available****

Potato and pasta soup with smoked scamorza and nduja £9.00

Zuppa di pasta e patate con scamorza e nduja

Tagliatelle with black truffle and mixed wild mushrooms (V) £12.50/£16.50

Tagliatelle con tartufo nero e funghi misti

Calabrian fusilli with lamb ragout in tomato sauce and black olives £12.50/£15.50

Fusilli con ragu d' agnello in salsa di pomodoro e olive nere

Spaghettono with crab, white wine, chilli and garlic £12.50/£16.50

Spaghettoni al granchio, vino bianco, pepperoncino e aglio

Trofie pasta with minced sausage, pecorino cheese tomato sauce and basil £12.00/£15.00

Trofie servite con salsiccia, pecorino pomodoro e basilico

Orecchiette pasta with prawns and pistachio pesto £12.50/£16.50

Orecchiette con gamberi e pesto di pistacchi

~~Main courses / Secondi piatti~~

Whole baked seabass £15.50

Branzino intero al forno

Pan fried cod served with white beans, leeks and green sauce £16.50

Merluzzo in padella servito con fagioli bianchi, porri e salsa verde

Seared tuna in fine herbs served with green beans and carrots £22.50

Tonno alle erbe fini scottato in padella servito con fagiolini e carote

Char grilled chicken paillard with sautéed potatoes, rocket and parmesan salad £14.50

Paillard di pollo alla griglia servito con patate saltate e insalata di rucola e parmigiano

Pan fried calf's liver with sautéed onions, sage and white wine served with spinach £15.00

Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci

Char grilled rib eye steak with baked new potatoes soft cheese and sauté spinach £21.50

Bistecca di manzo alla griglia con patate novella al cartoccio formaggio e spinaci saltati

~~Stuzzichini~~

Olives with garlic and chilli £3.50

Oven baked Carasau bread with cheese, garlic and oregano £3.50

Grana Padano cheese with balsamic £3.50

Pecorino cheese with truffle honey £3.50

Culatello ham with grana cheese and olives £12.00

~~Side dishes~~

Broccoli with chilli £4.00

Sautéed spinach with garlic £4.00

Sautéed potatoes £4.00

Rocket and parmesan salad £4.00

Mixed salad £4.00

Tomato and onion salad £4.00

French beans £4.00

Please do let us know of any allergies or intolerances before ordering

Prices include 20% VAT and are subject to 12.5% discretionary Service charge