











# The Al Duca Menu

## Nibbles

<b>Carasau, crispy flat Sardinian bread, pecorino cheese, rosemary, garlic</b> <i>Pane carasau, pecorino, rosmarino ed aglio (v)</i>	5.50
<b>Mix olives flavoured with garlic and fines aromatic herbs</b> <i>Olive miste marinate con erbe aromatiche ed aglio</i>   (v)	3.50
<b>Cured ham</b> <i>Prosciutto crudo</i>  	8
<b>Grana Padano cheese and balsamic vinegar</b> <i>Grana Padano &amp; aceto balsamico</i>  (v)	6

## Starter

<b>Burrata cheese with “Tuscan panzanella” tomato, bread, cucumber, vinegar</b> <i>Burrata con la panzanella (v)</i>	9
<b>Grilled seasonal vegetables and goat cheese dressing</b> <i>Verdure di stagione grigliate con condimento al caprino (v)</i> 	8
<b>Cold served roasted suckling pig, vegetables pickles and apple-cinnamon jam</b> <i>Porchetta con verdure sottaceto e marmellata di mele e cannella</i>  	9
<b>Grilled Argentinian prawns, leeks, roe mullet and orange dressing</b> <i>Gamberi argentini alla griglia con porri, bottarga e condimento all’arancia</i>  	12

 suitable by people intolerant to gluten

 suitable by people intolerant to dairy products

(v) vegetarian dish

## **Pasta**

<b>Homemade tagliolini, crab meat, white wine, chili and garlic</b>	13/17
<i>Tagliolini all' uovo con polpa di granchio, vino bianco, aglio e peperoncino</i> ☞	
<b>Ricotta and black truffle ravioli, asparagus and cherry tomato</b>	14/18
<i>Ravioli di ricotta e tartufo nero con salsa di asparagi e pomodorini (v)</i>	
<b>Calamarata pasta, pork sausages and mushrooms sauce</b>	11/15
<i>Calamarata con salsiccia e crema di funghi</i>	
<b>Spaghetti "carbonara" egg yolk, pancetta, black pepper, pecorino cheese</b>	
<i>Spaghetti alla carbonara</i>	10/14
<b>Risotto with Argentinian prawns and courgettes</b>	12/16
<i>Risotto con gamberi argentini e zucchine</i> ☞	

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

## **Main course**

<b>Chicken breast paillarde with roasted potatoes and mix salad</b>	14
<i>Battuta di petto di pollo alla griglia con patate ed insalata mista</i> ☞ ☞	
<b>Veal Milanese with rocket and parmesan cheese, roast potatoes</b>	22.50
<i>Cotoletta di vitello alla Milanese con rucola e grana padano &amp; patate al forno</i>	
<b>Grilled Octopus, purple potatoes and spicy "nduja" sauce</b>	18.50
<i>Polpo alla griglia con patate viola e salsa nduja</i> ☞	
<b>Sea bass fillet, white wine, artichokes and grilled tomatoes</b>	16
<i>Filetto di branzino al vino bianco con carciofi e pomodori grigliati</i> ☞ ☞	

## **Sides (v)** 4

*garlic broccoli – rocket with parmesan, avocado and cherry tomato -*

*tomato and onion salad - Roast potatoes – Sautéed Spinach - mix salad*

*green salad*

**"Please let us know of any allergy or intolerance before ordering"**

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