

AL DUCA

RESTAURANT

Starters - Antipasti

Beetroot carpaccio, goat cheese, pears, hazelnuts, black pepper <i>Carpaccio di barbabietole con caprino, pere, nocciole, pepe nero (v) (gf)</i>	11
Burrata cheese with radicchio, pickled apple, raisin puree, wild mushrooms, black truffle <i>Burrata con radicchio, mele marinate, purè di uvetta, funghi selvatici, tartufo nero (v) (gf)</i>	13,5
Sliced air-dried beef, preserved wild mushrooms, Parmigiano cream, rocket <i>Bresaola, funghi selvatici conservati, crema di Parmigiano, rucola (gf)</i>	12,5
Grilled octopus, crispy quinoa, pickled red cabbage, black garlic mayo <i>Polipo grigliato, quinoa, cavolo rosso marinato, maionese di aglio nero (gf)</i>	15,5
Selection of Italian Charcuterie and Cheeses (per 2 p.) <i>Selezione di salumi e formaggi italiani</i>	28

Pasta (starter or main size)

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

Cornish crab Tagliolini with cherry tomatoes, spring onion, chilli <i>Tagliolini con polpa di granchio, pomodorini, erba cipollina e peperoncino (df)</i>	15/19,5
Clams and bottarga Scialatelli, chilli, parsley, white wine <i>Scialatelli alle vongole e bottarga, peperoncino, prezzemolo e vino bianco (df)</i>	15/19
Italian sausage and 'nduja Rigatoni, smoked ricotta cheese <i>Rigatoni con ragù di salsiccia e 'nduja, ricotta affumicata</i>	13/16
Spaghettoni Cacio & Pepe and fresh black truffle (v) <i>Spaghettoni Cacio e Pepe e tartufo nero fresco</i>	15/19
Homemade Ravioli with goat cheese and pumpkin, wild mushrooms, amaretto crumble (v) <i>Homemade Ravioli di caprino e zucca, funghi selvatici, granella di amaretti</i>	15/18

Carne e Pesce

Chicken Milanese with rocket, Parmigiano cheese and cherry tomatoes <i>Cotoletta di pollo alla Milanese con rucola, parmigiano e pomodorini</i>	18
Lamb chump with artichokes “three ways” <i>Cosciotto d’agnello con carciofi “alle tre maniere”</i>	24.5
Braised Ox cheeks, pancetta, baby carrots, herbed mash potato (gf) <i>Guancia di manzo brasato al vino, pancetta, carote e purè di patate alle erbe</i>	22.5
Stone bass with braised chicory, samphire, pickled fennel, dill sauce (gf) <i>Branzino selvatico con cicoria brasata, asparagi di mare, finocchio marinato e salsa di aneto</i>	21
Halibut with mussels and cannellini beans, ‘nduja oil <i>Halibut con salsa di cozze, fagioli cannellini, olio alla ‘nduja</i>	26

Contorni

5

Broccoli

Avocado, cherry tomato and rocket salad

Rocket and Parmigiano cheese - Tomato and onion salad - Green Salad - Mix Salad

Roast new potatoes

Sautéed Spinach

Snack

Carasau, crispy flat Sardinian bread, pecorino cheese, rosemary, garlic (v) 5.5
Pane carasau, pecorino, rosmarino ed aglio

Green Italian olives flavoured with garlic and fines aromatic herbs (v) (gf) (df) 5
Olive verdi marinate con erbe aromatiche ed aglio

(gf) gluten free

(v) vegetarian

(df) 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