

MANICOMIO

CITY



ANTIPASTI

Purple Fig & Gorgonzola Salad <i>Autumn leaves & fresh walnuts</i>	9.95
Burrata Pugliese (v) <i>24 month aged Parma ham & confit Isle of Wight Tomatoes</i>	9.75
Yellow Fin Tuna Carpaccio <i>Kholrabi, capers, tomato, & olives</i>	10.50
Char-grilled Squid <i>Black quinoa, charred corn, padron peppers & nduja</i>	10.95
Salumi Board <i>Parma ham, capocollo, bresaola & carasau bread</i>	10.50
Cicchetti (for two people) <i>Selection of small antipasti</i>	19.50
Pappa Pomodoro <i>Tuscan tomato & bread soup</i>	8.75

PASTA

Portland Lobster Tubetti <i>Tomato, chilli & majoram</i>	26.75
Porcini Mushroom Tortelloni (v) <i>Potato, fontina & rosemary</i>	18.50
Tuscan Sausage Strozzapreti <i>Wild fennel, tomato & chilli</i>	16.75
Cornish Red Mullet Tagliolini <i>Squid ink, tomatoes, zucchini, olives, chilli & garlic</i>	17.00
Venison Tagliatelle <i>Red wine, sage & juniper</i>	19.50

The Wilderness Foundation

We are proud supporters of this charity and its valuable work in the plight of the African rhino and elephant. We hope you will join us in supporting this cause by means of accepting the voluntary £1 which will appear on your bill.

However, if you are not in favour please do let us know and we will remove it

CARNE E PESCE

Grilled South Coast Monkfish	28.75
<i>Cockels, zucchini, fregola, garlic, morbido & chilli</i>	
Char-Grilled Veal T-Bone	29.75
<i>Heritage carrots, capers, aged balsamic & lemon</i>	
Grilled Swordfish	19.75
<i>Charred broccoli, sesame seeds, chilli & orange</i>	
Shoulder Colne Valley Lamb	24.50
<i>Wild mushrooms & Umbrian lentils</i>	
Roast Line Caught Hake	
<i>Peperonata, salsa verde & taggiasca olives</i>	21.50
Organic Rhug Estate Chicken Tagliata	
<i>Smoked aubergine, artichoke & cipolloti onion panzanella</i>	24.50

CONTORNI

Misticanza, chilli & garlic	4.50	Rocket & parmesan salad	4.75
Tomato & onion salad	5.50	Rosemary new potatoes	4.50

DOLCI

Hazelnut Praline Choux	8.50
<i>Salted caramel sauce & vanilla ice cream</i>	
Milk & Honey	8.00
<i>Thyme & caramel panna cotta</i>	
Bitter Chocolate Semifreddo	8.50
<i>Chocolate fondue, orange streusel & crème fraiche ice cream</i>	
Amalfi Lemon Tart	7.75
<i>Basil, crispy meringue, tomato & disaronno sorbet</i>	
Caramelised Banana Delizia	7.50
<i>Strawberries & coconut</i>	
Artisan Italian Cheese Board	10.50

Please be aware that some dishes may contain traces of nuts or other allergens.
Cover charge £1.50 and optional service charge of 12.5% will be added to your bill