

ANTIPASTI

Zuppa dell'Orto v Vegetable Soup	5.00
Insalata Bucci v Baby spinach and beetroot salad with warm goats cheese, walnuts and artichoke hearts	11.00
Insalata Siciliana v Sicilian blood orange and fennel salad with mint	10.50
Prosciutto con l'osso con salame felino, rucola, parmigiano e fichi Hand carved 24 month cured ham on the bone with salame felino, rucola, parmesan cheese and figs	15.00
Carpaccio di manzo Raw fillet of scotch beef with parmesan cheese and rucola	15.00
Prosciutto e melone 18 month cured parma ham with melon	13.50
Insalatina tiepida di spinacci con capesante e pancetta croccante Warm baby spinach salad with seared scallops and crispy pancetta	16.00
Calamari alla griglia Grilled baby calamari	12.50
Gamberoni alla griglia Grilled jumbo prawns with garlic	12.00
Cozze al pomodoro Mussels with chopped tomatoes and garlic	10.50
Carpaccio di branzino con olio e limone Wild sea bass carpaccio with lemon dressing	15.00
Burrata pugliese con pomodorini v Cow's milk creamy mozzarella with pacchino tomatoes	15.00
Melanzane tiepide con mozzarella di bufala v Warm aubergine with buffalo mozzarella	12.50

FRIGITORIA

Calamari fritti con salsa tartara Deep fried baby squids with tartare sauce	11.50
Gamberoni fritti con salsa tartara Deep fried tiger prawns with tartare sauce	12.50
Fiori di zucca ripieni con mozzarella di bufala v Deep fried baby courgettes flowers filled with buffalo mozzarella	12.50
Zucchine fritte v Deep fried thinly sliced courgettes	7.00
Mozzarella di bufala frita con salsa piccante v Buffalo mozzarella deep fried served with a spicy tomato sauce	11.00

BRUSCHETTERIA

Fresh tomatoes + basil + garlic v	6.00
Rosemary + garlic v	6.00
Rucola + parmesan cheese v	6.00
Potato + parmesan cheese v	6.00
Pesto + rucola v	6.00

PASTA E RISOTTO

<i>A selection of gluten free and rice pasta available on request</i>	
Spaghetti al pomodoro e basilico v Spaghettini with san marzano tomatoes and basil	12.00
Tagliatelle al ragù Tagliatelle with Bolognese sauce	14.00
Ravioli con ricotta e spinaci v Home made ravioli with ricotta cheese and baby spinach	14.00
Pennette saltate con mozzarella e melanzane v Pennette with aubergine and mozzarella	13.50
Spaghettini all'Aragosta Spaghettini with whole lobster	21.00
Linguine ai frutti di mare Linguine with prawns, clams, mussels and calamari	16.00
Spaghettini alle vongole Spaghettini with clams, garlic and parsley	15.00
Risotto primavera v Risotto with broad beans and baby artichokes	14.50
Risotto ai funghi porcini v Risotto with porcini mushrooms	16.00

SECONDI PIATTI

Pollo al'talleggio Roast breast of corn fed chicken with asparagus tips and talleggio cheese	18.00
Cotoletta di maiale alla griglia Grilled pork cutlet with rosemary and sage	17.00
Vitello alla Milanese Breaded veal escalope	19.50
Fegato burro e salvia Pan fried calf's liver with butter and sage, served with mash and spinach	19.00
Tagliata di manzo Grilled entrecote steak with barrel aged balsamic vinegar and cherry tomatoes	21.50
Medaglioni di manzo con funghi Medallions of beef with wild mushrooms	23.50
Salmone alla griglia Grilled salmon	19.00
Merluzzo alla griglia Grilled cod	19.50
Branzino intero in crosta di sale marino baked whole salt encrusted sea bass	25.00

Cover charge 1.30

All main course dishes come served with a selection of fresh seasonal vegetables

We source and utilise a wide range of ingredients

Please let us know if you have any dietary requirements, allergies or intolerances

All prices are inclusive of vat

v denotes vegetarian

Please place all mobile devices to silent mode

as the ring tone may affect the waiters brains

A discretionary service charge of 12.5% will be added to the total bill

All red heads get a free drink, orders of 'Bucci' head ginge

]FRANTOIO[