

MENU VELOCE DA L'OLIVA

Tuesday - Thursday 5-6pm - 2 courses £17.95 / 3 courses £22.95

Antipasti

Burrata con Pomodorini (VEG)

Creamy Puglian burrata, marinated plum tomatoes, basil, balsamic glaze.

Carpaccio di Zucchine (VEG - can be made vegan on request)

Thin ribbons of crisp raw courgettes marinated in a zesty lemon citronette, toasted pine nuts, shaved Pecorino cheese, pomegranate seeds, fresh mint.

Bruschetta al Pomodoro e basilico (VEG/VG)

Sourdough bread, garlic, plum tomatoes, prime extra virgin olive oil, fresh basil

Mains

Casarecce all'Arrabiata (VEG/VG)

Short, twisted pasta, fiery, plum tomato sauce with chilly & garlic

Spaghetti con crema di Piselli e Porri (VEG/VG)

Spaghetti bound in a vibrant, silky garden pea and sweet braised leek velouté. Finished with fresh mint and cracked black pepper.

Merluzzo in Guazzetto di Pomodorini (GF)

Pan-poached cod fillet simmered in a light, fragrant white wine and plum tomato broth with capers, garlic, parsley & pan-seared rosemary potatoes

Desserts

Tiramisù classico

Sorbetto al limone (please ask for available flavours)