

# In Vino Veritas

## Antipasti/Tapas

### FIRENZE

<b>Focaccia</b>	6.00
Pizza bread with rosemary and garlic	
<b>Trio di Bruschette</b>	9.00
3 different Bruschette	
<b>Insalata di Farro, Zucchine e Salmone Affumicato</b>	9.00
Salad of spelt, grilled courgettes and smoked salmon with balsamic reduction	
<b>Antipasto della Casa</b>	12.00/20.00
Salumi, raw vegetables with dip (pinzimonio), cheese	

### PALERMO

<b>Caponata</b>	6.00
Sicilian sweet and sour aubergine stew served with our bread	
<b>Gamberone alla Brace</b>	12.00
Marinated large king prawn grilled with scallops and served with salsa and dips	
<b>Melanzane alla Parmigiana</b>	8.00
Tower of grilled aubergine, tomato and buffalo mozzarella	

### VENEZIA

<b>Moleche Fritte</b>	12.00
Tempura soft shelled crabs with tomato salsa and basil aioli	
<b>Cotolette di Vitello</b>	10.00
Veal Escalope in breadcrumbs	
<b>Polenta con Funghi</b>	8.00
Polenta with Mushrooms and Parmesan	

### ROMA

<b>Crochette di Patate</b>	6.00
Roman potato croquettes with scamorza and prosciutto	
<b>Fritto Misto di Verdure e Cacio alla Romana</b>	8.00
Tempura vegetables and cheese with basil aioli	
<b>Salsiccia e Fagioli</b>	9.00
Italian Sausage and Borlotti Bean stew	

### NAPOLI

<b>Polipetti al Sugo</b>	9.00
Baby Octopus in tomato sauce	
<b>Insalata di Mare</b>	12.00
Home-made to order seafood salad	
<b>Involtini alla "Angelo"</b>	12.00
Veal rolled with spek, Parmesan and mustard cooked with white wine	

## Sides

<b>Pane Casareccio</b>	3.00
Our own homemade breads served with olive oil and balsamic	
<b>Olive Marinate</b>	3.50
Home flavoured green and black olives	
<b>Insalata Mista</b>	4.00
Mixed Salad	
<b>Degustazione di Formaggi</b>	15.00
Italian Cheese Selection	

## Blackboard Specials of The Day

<b>Risotto of the Day</b> Seafood risotto	14.00
<b>Ravioli of the day</b> Home-made ravioli with lamb, aubergine and rosemary served in butter and rosemary	14.00
<b>Tagliatelle con Ragu di Coniglio</b> Pasta with a ragu of wild rabbit	14.00
<b>Pizza Provolone</b> Pizza with provolone cheese, asparagus and roasted peppers	13.00
<b>Costole d'Agnello</b> Fennel spiced lamb chops grilled with roasted cherry vinegraitte	19.00

Please ask your waiter

If you want anything else, or have special dietary requests .

If we have the ingredients Riccardo or Gabriele will make it

Service not Included