## **APERITIVI**

Olive Marinate ve Mixed olives marinated with herbs, garlic, and citrus.	4.95	
<b>Pane e Olio</b> ve Warm bread with extra virgin olive oil and balsamic vinegar	5.95	
Pane e Burro v Warm, fresh sourdough served with lightly salted, whipped maple butter.	5.95	SANDWI
Focaccia Rosmarino o Aglio ve Soft focaccia topped with your choice of rosemary or garlic, baked to golden perfection.	6.95	Stuffed Ho with choice of
<b>Zucchine Fritte</b> v Crispy fried zucchini, lightly seasoned and perfect for sharing Served with pesto mayo.	6.95 g.	Caprese • P Salmone • ( Prosciutto Caesar • Ch pa
ANTIPASTI		PIZZA
Minestrone ve Hearty vegetable soup with seasonal vegetables and beans in a rich, savoury broth. Served with warm, toasted bread.	5.95	Margherita Salsiccia • 1 Salami • Fer Pollo • Char
Arancini del Giorno Crispy fried rice balls filled with a daily selection of savoury ingredients.	7.95	POLLO A Pan fried chi
Mozzarella Fritta v Crispy fried mozzarella served with classic Napoli sauce	7.95	
<b>Cozze</b> Fresh steamed mussels served with your choice of a garlic, white wine, and parsley broth or tomato,	8.95	PASTA Gluten f
chilli and white wine sauce. <b>Parmigiana Impanata e Fritta</b> Classic Italian aubergine parmigiana coated in crispy Panko breadcrumbs and lightly fried.	8.95	Cannelloni Vege Pasta tubes filled butternut squash, Finished with a ric
Misto di Crostini Toscani A selection of crispy toasted bread topped with classic Tuscan spreads, including chicken liver pâté, olive pâté	9.95	Le Lasagne Traditional baked p bolognese sauce,
and porchetta pecorino La Burrata v Creamy, fresh burrata cheese served with marinated	11.95	Tagliatelle alla E Tagliatelle pasta se meat sauce made and a blend of aro
winter mushrooms and a drizzle of balsamic vinegar. Insalata Caprese v Heirloom tomatoes, buffalo mozzarella, basil & roasted cherry tomatoes	11.95	Paccheri Scarpa Paccheri pasta ser garlic, fresh basil a Served with sourd
<b>Capesante</b> Grilled scallops on toasted brioche, butter, parsley sauce, salmon caviar	14.95	Gnocchi Pesto Soft potato gnocc finished with fresh
Antipasto Misto Toscano A variety of Tuscan delicacies, including cured meats, cheeses, marinated vegetables, and olives,	14.95	Tagliatelle al Ra Tagliatelle pasta se Slow-cooked with
served with soft, freshly baked focaccia.		Raviolo all'Astic Fresh, homemade rich bisque with re and lime zest.
<b>Risotto alla Zucca</b> v Risotto with roasted pumpkin, aromatic herbs and caramelised red onion. Finished with a rich a red wine reduct	15.95 tion.	Spaghetti ai Ga Spaghetti served v chilli, and tomato parsley and a savo
Risotto Chorizo e Gamberi Risotto with spiced chorizo bisque, fresh prawns, smoked	18.95	Paccheri, Astice

paprika and a touch of parmesan. Finished with a drizzle of parsley infused olive oil.

# TIICOANIX

### LUNCH

	USCANY —		I SECONDI	
	<b>U • ALL £9.95</b> n-4.30pm		Merluzzo alla Livornese Tender cod fillet fried in a savoury breadcrumb. Served alongside a rich tomato sauce with garlic, olives, capers, and a touch of parsley. Accompanied by a side of crisp roast potatoes and fresh seasonal vegetables.	19.95
SANDWICHES Stuffed Home Baked Garlic & Rosemary Focaccia	PASTA		Milanese di Pollo Crispy breaded and fried chicken breast served with spaghetti in a rich Napoli sauce.	19.95
with choice of salad, soup or French fries. Choose from: Caprese • Pesto, tomato, buffalo mozzarella v Salmone • Cream cheese, chive & smoked salmon Prosciutto • Parma ham, rocket, parmesan, balsamic glaze Caesar • Chargrilled chicken, romaine lettuce,	<b>Spaghetti Carbonara</b> Pancetta, parmesan, egg, garlic <b>Penne Arrabbiata</b> ve Tomato, chilli, garlic		Guancia di Manzo Brasata Slow-braised beef cheek, tender and rich in flavour, served with a savoury red wine sauce. Accompanied by creamy truffle mash and steamed seasonal vegetables.	20.95
parmesan, house dressing PIZZA	Spaghetti Polpette Meatballs in pomodoro sauce		La Bistecca Grilled, juicy ribeye steak. Served with chips and a side of rocket. Add your choice of peppercorn sauce or	
Margherita v • Tomato & mozzarella Salsiccia • Tuscan sausage Salami • Fennel salami	Penne Salsiccia Tuscan sausage, garlic, cream, parmesan Tagliatelle ai Funghi v		creamy winter mushroom sauce.	
Pollo • Chargrilled chicken, red onion, red lily peppers POLLO AI FUNGHI	Mushroom sauce, parsley, pecorino cheese Rigatoni Contadina		<b>BRUSCHETTE</b> Our bruschette are toasted bread with your choice below:	
Pan fried chicken breast, mushroom sauce, french fries	Chicken, 'nduja, broccoli purèe		<b>Classica al Pomodoro</b> ve with fresh tomatoes, basil, garlic, and a drizzle of olive oil.	8.95
PASTA Gluten free pasta £1.50	PIZZA		Ricotta, Zucchine e Pesto v with creamy ricotta, sautéed zucchini, and fresh pesto.	9.95
Cannelloni Vegetariani v 13.95 Pasta tubes filled with a savoury mix of ricotta,			Formaggio de Capra v with creamy goat cheese, caramelised red onion and garnished with fresh herbs.	9.95
butternut squash, mushroom and wild truffle paste. Finished with a rich béchamel and pecorino sauce. Le Lasagne 13.95	<b>Extra toppings are also available from £2.</b> Please feel free to mix and match toppings to create your own combination.		Burrata, Prosciutto e Rucola with creamy burrata, prosciutto, and fresh rocket.	10.95
Traditional baked pasta layered with a rich bolognese sauce, béchamel, and parmesan.	<b>Marinara</b> ve Tomato, oregano, garlic no cheese	12.95	CONTORNI	
Tagliatelle alla Bolognese13.95Tagliatelle pasta served with a hearty, slow-cookedand a blend of aromatic herbs.	Paese v Roast aubergine, courgette, peppers	13.95	Chips v Creamy Truffle Mash Potato v Tenderstem Broccoli ve	4.95 4.95 4.95
Paccheri Scarpariello vo14.95Paccheri pasta served with a savoury cherry tomato sauce, garlic, fresh basil and emulsified butter and parmesan.	Spianata Spicy salami Bufalina	14.95 14.95	Garlic Bread v Rosemary Chips v Garlic Bread with mozzarella v	4.95 5.50 5.95
Served with sourdough bread for the perfect scarpetta.Gnocchi Pesto14.95Soft potato gnocchi tossed in a fragrant basil pesto sauce,	Buffalo mozzarella, basil, sun-dried tomatoes, parmesan shavings	11.75	Truffle & Parmesan Chips	5.95
finished with fresh buratta. Tagliatelle al Ragù D'Agnello 16.95	<b>'Nduja</b> Fennel salami & spicy 'nduja sausage	15.95	INSALATE Insalata di Fichi v	13.95
Tagliatelle pasta served with a rich and tender lamb ragù.Slow-cooked with red wine, herbs, aromatic spices and spinach.Raviolo all'Astice17.95	Formaggio di Capra v Goat's cheese, caramelised red onion, rocket	15.95	Fresh figs, mixed leaves, buffalo mozzarella, pomegranate Caesar	14.95
Fresh, homemade ravioli filled with lobster, served in a rich bisque with red onion cream, pistachio crumble and lime zest.	Funghi e Prosciutto Cotto Mushroom & cooked ham Speck	15.95 16.95	Chargrilled chicken, Romaine lettuce, parmesan, croutons, anchovy dressing	
Spaghetti ai Gamberoni20.95Spaghetti served with succulent prawns in a garlic, chilli, and tomato sauce. Finished with a hint of fresh parsley and a savoury, seasoned crumb.	Bechamel base, smoked scamorza, grilled courgette, smoked wild boar, parmesan shavings Parma	16.95	<b>Capra</b> v Breaded Goats cheese, mixed leaves, walnuts, apples, caramelised red onion	15.95
Paccheri, Astice e Cozze       21.95         Paccheri pasta, Lobster meat, mussels, cherry tomatoes,       bisque, double cream, parsley, topped with crispy onions	Parma ham, rocket, parmesan shavings 	rmesan shavings v- vegetarian vo - vegetarian option ve - vegan Little Tuscany add a gratuity charge of 10% to all bills for tables +3.00 of 6 or more. 100% of the gratuity is shared amongst all staff.		

