



Organic Italian Restaurant

## Menu Primavera

Our menu has been created around the idea of an Italian feast. Dishes will be served at the centre of the table for all to share. We suggest (for 2 people) to order 2-3 appetisers and 3-4 more substantial dishes from “Due & Tre”.  
If you prefer, we would love to create a menu for you. Buon Appetito !

	<i>Bella di Cerignola olives (v)</i>	3.00
	<i>Fired sourdough basket</i> rosemary olive oil (v)	3.00
	<i>Broad beans</i> pecorino, olive oil (v)	4.95
	<i>Mozzarella croquettes</i> speck, sweet & sour melon	13.75
<i>Burrata</i>	<i>Tricolore</i> whole burrata, roast cherry tomato, basil pesto (v)	13.50
	<i>Whole burrata</i> sautéed vegetables in tomato passata & basil (v)	13.50
	<i>Figs &amp; speck</i> stracciatella, saba sauce	13.95
	<i>Shaved asparagus</i> stracciatella, white balsamic, hazelnuts (v)	13.00
	<i>Grilled eryngii mushrooms</i> stracciatella, baby orange, truffle sauce (v)	12.95
	<i>Whole burrata</i> beetroot, rocket, pesto, amaretto crunch, hazelnuts (v)	11.50
<i>Uno</i>	<i>Veal tonnato tartare toast</i>	8.50
	<i>Wood fired sweet potato</i> spring onion, paprika savoury yoghurt (v)	8.50
	<i>Raw sliced yellowtail</i> olive oil, lemon, basil & a hint of truffle	14.00
	<i>Truffle pizza</i> mozzarella, scamorza, stracciatella & shaved fresh black truffle (7g) (v)	34.50
	<i>Courgette flower, scamorza, sausage and chilli pumpkin pizza</i>	22.50
	<i>Tomato pizzetta</i> mozzarella, basil (v)	7.00
	<i>Prosciutto pizzetta</i> rocket, parmesan	8.50
	<i>Italian fennel sausage pizzetta</i> sprouting broccoli, fresh fig, fresh chilli	7.50
<i>Due</i>	<i>Rigatone pasta</i> 12-hour short rib ragù, pecorino cheese	21.50
	<i>Pappardelle della nonna</i> pressed tomatoes, fresh basil & smoked mozzarella (v)	19.50
	<i>Green ravioli</i> filled with ricotta & spinach in a walnut parmesan sauce	19.50
	<i>Amalfi shrimp ragù</i> lemon, black tagliolini	19.50
	<i>Lasagne</i> short rib, basil pesto, pine nut crisp	21.50
<i>Tre</i>	<i>From our forge</i>	
	<i>Veal cutlet Milanese</i> pan fried with lemon segments & anchovy	26.00
	<i>Turbot fillet</i> tomato tapenade, olive oil purée	33.00
	<i>Whole wild seabass</i> olive oil, lemon, sea salt	42.00
	<i>Spatchcock chicken</i> in a rich jus	22.00
	<i>Octopus</i> artichoke purée, tomato & pecorino sauce	16.50
	<i>Welsh wagyu sirloin</i> 100% pure bred (250g)	54.00
	<i>Welsh wagyu fillet</i> 100% pure bred (250g)	69.00
<i>Contorni</i>	<i>House cut fries (v)</i>	5.95
	<i>Creamy mash (v)</i>	4.95
	<i>Sautéed kale</i> garlic butter (v)	4.50
	<i>Charred broccoli</i> anchovy & chilli dressing	5.50
	<i>Mixed leaf salad</i> citronette dressing (v)	4.95
	<i>Mixed heritage tomato salad</i> basil yogurt, salmon roe	8.95

Every effort has been made to ensure all ingredients used in our kitchen are certified organic.  
Wild and natural produce cannot be certified.