



BY IL TRILLO

FUGAZZINA

Skylight Restaurant

Quick bites

Olive Cerignola ~ Natural green Cerignola olives	£4,00
Il nostro pane ~ Home made bread selection with home made butter	£ 4,00
Focacce farcite ~ Home baked focaccia sandwich from the counter	£ 7,00
Quiches - Organic eggs quiches with baby salad	£ 8,00
Mortadella al tartufo ~ Cured Italian meat with black truffle	£ 8,70
Prosciutto e Melone ~ Parma ham DOP cured 24 months & melon	£ 9,80
Burrata ~ Cheese DOP with cherry tomatoes from Piennolo	£ 11,90
Avocado Caprese ~ Vine tomatoes, avocado, DOP buffalo mozzarella	£ 11,90

Antipasti

Crema di Zucca ~ Butter roasted yellow pumpkin soup	£ 9,00
Culatello di Zibello ~ Sliced meat from Zibello aged 36 months	£ 15,00
Cipolle ~ Onion rolls filled with beef, mortadella, herbs, braised in white wine	£ 12,50
Risotto zucca e tartufo ~ Butternut squash, Parmesan and truffle risotto	£ 16,00
Carpaccio di Capesante ~ Raw scallops carpaccio marinated in lime, avocado	£ 16,00
Tartare di Tonno ~ Yellowfin line caught tuna tartare with Trevisan radicchio	£ 14,00

Mains

Spaghetti al pomodoro ~ Artisan spaghetti, San Marzano & basil tomato sauce	£ 15,00
Linguine alle Vongole ~ Bronze die linguine with clams and zucchini	£ 18,00
Trofie con Pesto alla Genovese ~ Home made Trofie with Pesto, green beans and potato	£16,00
Pappardelle e cinghiale ~ Home made pasta, wild boar marinated in Chianti	£ 17,00
Tagliatelle al ragout ~ Home made tagliatelle with traditional beef Bolognese	£ 15,00
Nasello ~ Slow cooked hake, peas mustard, tender stem broccoli	£ 22,00
Baccala in forno ~ Baked cod, roasted tomatoes sauce, leek and fried capers	£ 22,00
Guancia Brasata ~ Braised beef cheek in Sangiovese wine, pureed potatoes	£ 23,00
Insalata di pollo ~ Sage butter panfried chicken, salad, whole-nuts, Parmesan	£ 14,00

Pizza

Margherita con Bufala DOP ~ Buffalo Mozzarella from Campania, Tomato, basil Oil	£ 14,00
Burrata, Pistacchio e Cotto ~ Burrata, cooked prosciutto, tomato, pistachio	£ 16,00
Tartufo e Ricotta salata ~ Ricotta cheese, truffle, Parmigiano	£ 20,00
Speck e Mascarpone ~ Smoked pork belly, tomato, mascarpone	£ 16,00

Greens

Spinaci al burro ~ Steamed spinach, butter and Parmesan flakes	£ 5,00
Broccoletti in padella ~ Sautéed tenderstem broccoli	£ 5,00
Finocchi spadellati al Parmigiano ~ Grated parmesan and butter fennels	£ 5,00
Rucola e fragole ~ Rocket and strawberries salad with balsamic reduction	£ 5,00

PLEASE LET US KNOW IN CASE OF ANY ALLERGY

Anything non listed in the menu please ask for the price. A discretionary 12.5% Service Charge will be added to the bill