

Caravaggio Main Menu

Antipasti

Zuppa di Pomodoro con Granchio chilled tomato soup garnished with fresh crab	£7.50
Insalata Mista con Erbe e Pomodorini wild leaf and herb salad with cherry tomatoes	£6.25
Asparagi con Uova di Quaglia poached asparagus with sautéed quail's eggs and Hollandaise sauce	£8.50
Cestino di Parmigiano con Delizie Estive crispy parmesan basket filled with baby spinach, croutons, roast ricotta cheese, olives and enoki mushrooms	£7.80
Prosciutto di Parma con Melone Siciliano finely sliced 'riserva' Parma ham served with Sicilian melon	£10.25
Treccia di Mozzarella con Verdure Grigliate buffalo mozzarella with grilled vegetables	£9.80
Fondina di Calamari in Umido con Basilico e Rucola poached baby squid in a basil, chilli and rocket sauce	£9.80
Carpaccio di Manzo Scottato con Sedano e Parmigiano herb crusted seared beef carpaccio with celery and parmesan	£10.90
Insalata di Granchio con Cetrioli ed Olio al Limone crab salad with cucumber and a lemon dressing	£10.20
Risotto allo Zafferano ed Asparagi fresh asparagus and saffron risotto	£9.50
Spaghetti alla Sorrentina spaghetti in a tomato sauce with buffalo mozzarella	£8.70
Crespelle dell'Ortolano parmesan gratinated crespelle filled with Spring vegetables	£9.00

Secondi Piatti

Penne con Ragú Toscano penne with a Tuscan sausage ragú	£13.00
Linguine alla Marinara linguine with fresh seafood tossed in a tomato sauce with garlic and chilli	£15.00
Ravioli di Ricotta e Spinaci spinach and ricotta ravioli with butter and sage	£14.50
Risotto con Gamberoni e Cipollotti risotto with tiger prawns and spring onions	£15.50
Merluzzo in Crosta di Erbe con Caponatina pan-fried herb crusted fillet of cod with Sicilian ratatouille	£17.00

Salmone Arrosto con Origano e Jersey Royal roasted fillet of salmon with oregano, parsley and Jersey Royal potatoes	£16.80
Trancio di Pesce Spada Grigliato con Salsa Vergine grilled swordfish with sauce vierge	£17.50
Filetto di Branzino con Salsa di Topinambur, Fagiolini Aperti e Menta pan-fried fillet of sea bass with a Jerusalem artichoke sauce, open French beans and mint	£21.00
Suprema di Pollo alla Griglia con Indivia e Taccole grilled breast of chicken with a chicory and mange tout salad	£15.70
Nodino di Vitello al Burro e Salvia sautéed veal chop with butter and sage	£22.50
Fegato Grigliato grilled calf's liver with bacon	£17.80
Coniglio al Timo con Scalogni e Piselli rabbit roasted with thyme, shallots and peas	£17.00
Costolette d'Agnello Scottate con Salmoriglio e Tortino di Patate seared lamb cutlets with 'salmoriglio' and a pan-fried potato cake	£18.90
Scaloppa di Vitello alla Milanese con Rucola e Pomodorini veal escalope Milanese style with rocket and cherry tomatoes	£18.00
Tagliata di Manzo alla Griglia con Bernese e Patate Fritte 28 day matured Scotch rib-eye, sliced and char-grilled with béarnaise and thick cut chips	£20.00

Contorni

Patate choice of hand-cut chips, crushed potatoes with basil, sautéed new potatoes or parsley Jersey Royal potatoes	£3.25
Broccoli alla Calabrese Calabrian style broccoli with garlic and chilli	£3.50
Insalata di Rucola con Parmigiano rocket salad with shaved parmesan	£5.00
Spinaci al Burro buttered spinach	£3.75
Fagiolini buttered fine green beans	£3.75
Zucchine Fritte deep-fried courgettes	£3.75
Insalate choice of tomato and basil, mixed or green salad	£4.00

Dolci

Tarte Tatin con Gelato alla Vaniglia £6.50
warm tarte tatin with vanilla ice cream

Panna Cotta al Rabarbaro £6.50
rhubarb panna cotta

Tiramisú £6.50
homemade tiramisú

Mousse Calda al Cioccolato £7.00
warm bitter chocolate mousse with vanilla ice cream

Semifreddo alla Nocciola e Miele con Salsa al Pistacchio £6.75
hazelnut and honey parfait with a pistachio sauce

Cestino di Frutti di Bosco con Sorbetto al Limone £7.00
mixed berries in a biscuit basket with lemon sorbet

Gelati o Sorbetti Misti £5.70
selection of homemade ice cream or sorbet

Formaggi

Selezione di Formaggi con Miele £7.00
selection of cheese with honey

Pecorino e Grappa £10.00
matured sheep's milk cheese served with a glass of Grappa Riserva Antica Cuvée Nonino