

Il Convivio – Main Menu

ANTIPASTI

Insalata di Campo con Carciofi Fritti, Pinoli e Caprino	£9.50
mixed wild leaf and herb salad with deep-fried artichokes, pine nuts and goat's cheese	
Mozzarella di Bufala "Piccola Mano" con Zucchine Marinate	£9.80
hand-rolled buffalo mozzarella with marinated courgette	
Carpaccio di Vitellone con Olio d'Oliva al Basilico e Sedano	£12.50
beef carpaccio with celery and basil infused virgin olive oil	
Prosciutto di Parma Riserva con Sotto Aceti	£11.50
finely sliced 'riserva' Parma ham with homemade pickles	
Panzanella con Gamberi Saltati	£11.50
Tuscan panzanella salad with sautéed tiger prawns	
Vellutata di Piselli con Capesante e Lardo di Colonnata	£9.00
pea velouté with seared scallops and lardo di Colonnata	

PASTA

Risotto con Frutti di Mare ed Essenza di Pomodoro	£13.50
seafood risotto with a tomato essence	
Spaghetti alla Chitarra con Salsa di Pomodoro Piccante, Mozzarella di Bufala e Basilico	£9.50
spaghetti with a spicy plum tomato sauce, buffalo mozzarella and fresh basil	
Spaghetti Neri all'Astice e Cipollotti	£16.50
black spaghetti with lobster and spring onions	
Maccheroni con Stracci di Manzo	£12.50
macaroni with delicate strips of beef fillet simmered in a tomato and red wine sauce	
Ravioli di Ricotta di Pecora ed Ortica con Confit di Pomodoro e Pistacchio	£11.50
ewe's milk ricotta and nettle ravioli with a pistachio and tomato confit	

All of our pasta is handmade in our kitchen.

Any starter served as a main course carries a £3.50 supplement.

PESCI

Filetto di Merluzzo con Asparagi pan-fried fillet of cod with English asparagus	£19.50
Salmone Arrosto con Fave e Patate Novelle roasted salmon with a shallot red wine reduction, broad beans and Jersey royal potatoes	£17.50
Filetto di Branzino Selvatico con Purea di Piselli e Pesto Rosso pan-fried fillet of wild sea bass with pea purée, red pesto and a smoked froth	£23.00

CARNI

Petto di Pollo da Grano alla Griglia con Salsa di Limoni Amalfitani grilled corn fed chicken supreme with an Amalfi lemon sauce	£16.00
Tagliata di Manzo con Funghi Saltati, Salsa al Vino Rosso e Patate Ponte Nuovo sliced 28 day matured Angus rib of beef, with sautéed mushrooms a red wine sauce and thick cut chips	£28.00
Pancetta di Maiale Cotta Due Volte con Salsa allo Sherry e Purea di Ceci e Gamberetti twice cooked pork belly with a chickpea and shrimp mash and sherry sauce	£17.50
Carré d'Agnello con Caviale di Melanzane, Pomodoro Arrosto e Salsa di Olive Nere rack of lamb with an aubergine caviar, slow roasted tomatoes and olive jus	£22.50

INSALATE

Insalata di Pomodorini con Menta e Cetrioli cherry tomato salad with mint and cucumber	£4.00
Insalata di Rucola con Scaglie di Parmigiano rocket and shaved parmesan salad	£4.50
Insalata Mista con Erbe Fresche all'Aceto Balsamico mixed wild leaf salad with a balsamic dressing and fine herbs	£4.00
Each of these side salads are also available as starter portions for £7.50	

VERDURE

Spinaci Saltati sautéed spinach	£3.50
Patate al Forno roast potatoes	£3.00
Vegetali Misti mixed vegetables	£4.00
Zucchine Fritte deep-fried courgettes	£4.00
Patate "Ponte Nuovo" thick cut chips	£3.75

DOLCI

Millefoglie con Crema di Limone e Minestrone di Frutta Estiva millefoglie with lemon cream and a Summer fruit minestrone	£7.00
Fragole Inglesi con Aceto Balsamico Invecchiato English strawberries with aged balsamic vinegar	£7.00
Domino di Cioccolato al Barolo con Cornetto alla Fragola chocolate 'domino' with Barolo wine and a strawberry ice cream cone	£8.50
Gelato d'Espresso Bianco house speciality white espresso ice cream	£6.50
Sorbetti di Frutta Fresca selection of homemade fruit sorbet	£5.50
Gelati Mantecati selection of homemade ice cream	£5.50
Caffè e Piccola Pasticceria coffee and petit fours	£3.50
Chef's Organic Cheese Board Selection	£10.50

Verde di Montegalda (Veneto)

100% goat's milk, unpasteurized blue vein, matured for forty five days

Robiola di Roccaverano D.O.P (Piemonte)

100% goat's milk, fresh and unpasteurized

Tomin del Melle (Piemonte)

100% cow's milk, unpasteurized and matured for ten days

Pecorino Fresco (Toscana)

100% sheep's milk, unpasteurized and matured for two months

Parmigiano Reggiano (Emilia Romagna)

100% cow's milk, unpasteurized and matured for thirty months

Each cheese is served with a particular garnish