

Union Street café

APERITIVI

Marinated anchovies & chilli £4 ~ Cerignola olives £4(v)
 USC tomato bruschetta £3(v) ~ Deep fried sweet green peppers £4(v)
 Parmesan skin, honey & black pepper £3 ~ Fassona salame £4

TO SHARE

Italian Fine Charcuterie, Parmesan & wine to match £22

ANTIPASTI

Bresaola ~ Fassona cured beef, stuffed courgette flower & ricotta £9
 Triglie ~ Mediterranean red mullet "fritte" & chilled tomato £9
 Crocchette ~ Potatoes & truffle croquettes, spinach & fresh peas £12(v)
 Barbabietole ~ Baby beetroot, goat cheese & pistachio £8(v)
 Fassona ~ Beef "al coltello", fine beans, Parmesan & truffle £10
 Burrata ~ Pickled Sicilian aubergine, chilli & "pane fritto" £8(v)

PRIMI

Spaghetti ~ Mussels, Datterini, capers, olives & chilli £15/£19
 Tagliolini ~ Peas, guanciale, Pecorino, watercress & truffle £15/£20
 Gnocchi ~ Traditional Sardinian saffron ragu & robiola £15/£19
 Risotto ~ Sheep ricotta, San Marzano, lemon & rocket £14/£18.50(v)

SECONDI

Tonno ~ Tuna, Tuscan bread, tomato, onion & EVOO salad £25
 Sogliola ~ Lemon sole, Italian bell peppers & basil pesto £24
 Merluzzo ~ Cod, lardo, borlotti beans & Calabrian 'nduja £24
 Maiale ~ Pork fillet, speck, smoked aubergine & goat cheese £24
 Agnello ~ Lamb leg, ricotta, chard, olives & pine nuts £26

CONTORNI £4.50

Mix leaves & vegetable dressing (v) ~ Rocket, balsamic & Parmesan
 Saffron fried zucchini (v) (£1 supplement)
 Sandy potatoes (v) ~ Spinach, butter & lemon (v)

FORMAGGI ~ ARTISAN CHEESES

- Cambongola ~ Cow's milk cheese ~ Lombardy
 - Caprino ~ Fresh goat's milk cheese ~ Piedmont
 - Taleggio ~ Soft cow's milk cheese ~ Lombardy
 - Gorgonzola naturale ~ Soft cow's milk cheese ~ Lombardy
 - Pecorino Sardo ~ Mature sheep milk cheese ~ Sardinia
- Single cheese £4, Three cheeses £12 or Five cheeses £16

DOLCI

- Ciliegie ~ Bowl of fresh English cherries £5
- Traditional Tuscan cantucci & Vin Santo £9
- Semifreddo ~ Ricotta, raspberry & caramelised pistachio £7
- Torta ~ Almond, chocolate & Maraschino cake, cherry sorbet £7
- Fragole ~ Strawberries, sweet black olives tapenade & basil gelato £7
- Mousse ~ Yoghurt, fresh blackberries, vincotto, almonds £7
- Tiramisù ~ USC Peanuts & hazelnuts tiramisù £9
- USC homemade gelato or sorbet of the day £7

SWEET AND FORTIFIED WINE SELECTION

Choose 3 wines to create your own wine flight

- Passito Baronazzo Amafi, Cantine Paolini, Sicily 2013 £5.00
- Moscato d'Asti, Michele Chiarlo, Piedmont 2016 £6.50
- Brachetto d'Acqui, Conterio, Piedmont 2015 £7.00
- Château Roumieu, Sauternes 2013 £8.00
- Verduzzo Passito, Pass the Cookies, Di Leonardo, Friuli 2015 £8.50
- Tokaji, ASZÚ, Disznókö, Hungary 2013 £11.00
- Marsala Superiore Dolce, Curatolo Armini, Sicily NV £5.00
- Taylor's Tawny 10 years old, Douro, Portugal NV £8.50
- Mavry, Mas Amiel, Languedoc-Roussillon 2013 £9.50
- Trio of Amaro ~ Lucano, Averna & Fernet Branca £10

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

If you have a food allergy, intolerance or sensitivity,
Please speak to your server about ingredients in our dishes before you order your meal