

# Union Street café

Pane & olio  
Bread basket,  
Extra Virgin  
olive oil £2.50

## APERITIVI

Fassona salame £4 ~ Marinated anchovies £4(v)  
Parmesan skin, honey & black pepper £4  
Ricotta & pistachio bruschetta £4(v) ~ Sweet green peppers £4(v)

## TO SHARE

Italian Fine Charcuterie, Pecorino & wine to match £28

## ANTIPASTI

Stracciatella ~ Cime di rapa, chilli & "pane fritto" £10(v)  
Porchetta ~ Pork belly, pecorino, frigitelli & red cabbage £8  
Fassona ~ Roast beef, chestnuts & Castelmagno £11  
Crocchette ~ Truffle & potatoes, cheese fondue, black cabbage £10(v)  
Uova ~ Gratinated Italian eggs, gorgonzola & leeks £7(v)  
Insalata ~ Apples, radicchio, nuts, pomegranate & blue cheese salad £8(v)

## PRIMI

Zuppa ~ Chickpeas, pasta, guanciale, chilli & pecorino £12/£16  
Rigatoni ~ Venison ragu', red cabbage & Castelmagno £14/£18  
Spaghetti ~ Calabrian 'nduja, frigitelli, olives & ricotta £14/£18  
Risotto ~ Gorgonzola, radicchio di Treviso & peanuts £14/£18(v)

## SECONDI

Merluzzo ~ Cod, foamy Topinambur & monk's beard £23  
Orata ~ Sea bream, Sardinian artichokes & Taggiasche olives £22  
Bue ~ Ox cheek, radicchio, borettane onions & lentils purée £23  
Faraona ~ Quinea fowl, three grains, kale & chestnuts £22

## CONTORNI £4.50

Spinach & lemon(v) ~ Mash potatoes(v)  
Mixed leaves, nuts & mushroom dressing(v)  
Cauliflower "fritti" & fondue(v) ~ Rocket, Parmesan & balsamic

## FORMAGGI ~ ARTISAN CHEESES

- Bosina ~ Soft sheep's milk cheese ~ Piedmont  
Fontina ~ Semi soft cow's milk cheese ~ Aosta Valley  
Parmesan ~ Hard cow's milk cheese ~ Emilia-Romagna  
Taleggio ~ Semi soft cow's milk cheese ~ Lombardy  
Castelmagno ~ Semi hard cow's milk cheese ~ Piedmont
- Single cheese £4, Three cheeses £11 or Five cheeses £18

## DOLCI

- Biscotti & vino ~ Tuscan cantucci & Vin Santo £9  
Bûnet ~ Traditional chocolate & amaretti budino £8  
Castagne ~ Chestnut, coffee cream, meringue & gianduja £7  
Panna cotta ~ Amalfi lemon, blood oranges & bergamot £8  
Torta ~ Piedmont hazelnuts cake & gianduja ice cream £8  
Pannettone ~ Traditional pannettone & Marsala ice cream £7  
USC homemade gelato or sorbet of the day £7

## SWEET AND FORTIFIED WINE SELECTION

Choose 3 wines to create your own wine flight

- Moscato d'Asti, Michele Chiarlo, Piedmont 2016 £6.50  
Brachetto d'Acqui, Conterno, Piedmont 2016 £7.00  
Château Roumieu, Sauternes 2014 £9.00  
Verduzzo Passito, Pass the Cookies, Di Leonardo, Friuli 2016 £9.00  
Tokaji, ASZÚ, Disznókö, Hungary 2013 £11.00  
Moscato Rosa, Abbazia di Novacella 2014 £18.00
- Marsala Superiore Dolce, Cuvatolo Armini, Sicily NV £5.00  
Barros' Tawny 10 yrs old, Douro, Portugal NV £8.50  
Maury, Mas Amiel, Languedoc-Roussillon 2013 £9.50

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