

Union Street café

Pane & olio
Bread basket &
€100 £3

Sample Ala Carte menu

APERITIVI £4

- Ricotta & walnuts bruschetta (v)
Parmesan skin, honey & black pepper ~ Mortadella bites
Marinated anchovies & chilli ~ Mozzarella knots (v)

ITALIAN FINE CHARCUTERIE

Black caramel glazed ham, Fassona salame, pork neck & carasau £15

ANTIPASTI

- Burrata ~ Sprouting broccoli, chilli & "pane fritto" £8 (v)
Fassona ~ Beef "al coltello", Pecorino Sardo & **pregiato truffle** £11
Uova ~ Italian eggs, aged Parmesan, pioppini & **pregiato truffle** £11
Puntarelle ~ Chicory, anchovies, garlic, mandarin & crostino £8
Vitello tonnato ~ Traditional veal rump, tuna, anchovies & capers £9
Sardine ~ Cornish sardines, Tropea onions, saffron & sage £7
Sedano rapa ~ Smoked baby celeriac, caprino & **pregiato truffle** £10 (v)

PRIMI

- Raviolo ~ Open raviolo, buffalo ricotta, pioppini & **truffle** £15 (v)
Rigatoni ~ Red wine rigatoni, Fallow deer & Castelmagno £16/£20
Risotto ~ Bettelmatt, smoked leeks & **pregiato truffle** £17/£21 (v)
Paccheri ~ Octopus, turnip tops & stracciatella £17/£21

SECONDI

- Nasello ~ Hake, foamy parsnip, radicchio & **winter truffle** £26
Coda di rospo ~ Monkfish, soft white polenta & pioppini £25
Maiale ~ Aged pork loin, sweet potato puree, cabbage, peanuts & **truffle** £26
Cervo ~ Fallow deer, baby turnips & pickled walnuts £28
Wellington ~ Pizza crusted **truffle** beef fillet, chard & pecorino £49

CONTORNI £4

- Radicchio, mushroom dressing, walnuts & **truffle** (£1 supplement) (v)
Spicy Brussel sprouts (v) ~ Cornish potatoes & **truffle** (£1 supplement) (v)
Cauliflower "fritti" & cheese fondue (v)

FORMAGGI ~ ARTISAN CHEESES

Gorgonzola ~ Soft cow's milk cheese ~ Lombardy
Bosina ~ Soft cow & sheep's milk cheese ~ Piedmont
Taleggio ~ Soft sheep's milk cheese ~ Lombardy
Fontina ~ Semi hard cow's milk cheese ~ Aosta Valley
Pecorino ~ Hard sheep's milk cheese ~ Sardinia

Single cheese £4, Three cheeses £11 or Five cheeses £18

DOLCI

Babà ~ Neapolitan rum babà, chestnuts & caramel toffee £9
(Pair it with XXI Century cocktail £4)

Panna cotta ~ Bay leaf, pears, rum, walnuts & chocolate £7

Torta ~ Hazelnut cake, chocolate & strawberry grape sorbet £8

Panettone ~ Christmas cake, gianduja & Marsala zabaglione £9
(Best served with Chocolate espresso Martini £4)

USC caramelised peanuts & hazelnuts tiramisu £9

Cioccolato bianco ~ White chocolate, blueberry, meringue & coffee £9

Bûnet ~ Traditional chocolate & amaretti budino with cream £9

SWEET AND FORTIFIED WINE SELECTION

Choose 3 wines to create your own wine flight

Moscato d'Asti, Fontanafredda, Piedmont 2017 £6.50

Brachetto d'Acqui, Birbèt, Negro, Piedmont 2017 £6.50

Château Roumieu, Sauternes 2014 £9.50

Late harvest, Royal Tokaji Wine Company, Hungary 2016 £9.50

Marsala Superiore Dolce, Curatolo Armini, Sicily NV £5.50

Taylor's, Tawny 10 yrs old, Douro, Portugal NV £10.00

Mauvy, Mas Amiel, Languedoc-Roussillon 2014 £10.00

Vin Santo, Fattoria dei Barbi, Tuscany 2011 £15.00

A discretionary service charge of 12.5% will be added to your bill

If you have a food allergy, intolerance or sensitivity,

Please speak to your server about ingredients in our dishes before you order your meal