

Union Street café

Pane & olio
Bread basket,
Extra Virgin
olive oil &
balsamic £3

APERITIVI

Spicy salame £4 ~ Cerignola olives £4(v)
Parmesan skin, honey & black pepper £4
Ricotta & walnuts 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)
Cotechino ~ Cooked salame, lentils, robiola & baby radicchio £11
Fassona ~ Beef "al coltello", chestnuts & Castelmagno £11
Cicoria ~ Chicory, anchovies, oranges & toasted bread £8
Uova ~ Gratinated eggs, Gorgonzola, leeks & winter truffle £11(v)
Insalata ~ Apples, radicchio, walnuts & blue cheese salad £7(v)

PRIMI

Rigatoni ~ Chestnuts, Castelmagno, radicchio & peanuts £15/£19(v)
Zuppa ~ Chickpeas, guanciale, pasta & winter truffle £12/£16
Spaghetti ~ Prawns, scallops, turnip tops, olives & chilli £17/£21
Risotto ~ Sausage, burrata, Serranwak pepper & winter truffle £16/£20

SECONDI

Merluzzo ~ Cod, foamy celeriac, baby chard & truffle £24
Coda di rospo ~ Monkfish, Sardinian artichokes & liquorice £26
Faraona ~ Quinea fowl, three grains, black cabbage & truffle £25
Manzo ~ Aged beef, radicchio Tardivo, pioppini & lentils purée £28

CONTORNI £4.50

Rocket, Parmesan & balsamic ~ Creamy spinach(v)
Mixed leaves, nuts & mushroom dressing(v) ~ Mash potatoes(v)
Brussels sprouts & anchovies ~ Cauliflower "fritti" & fondue(v)

FORMAGGI ~ ARTISAN CHEESES

Robiola 3 lattis ~ Soft sheep's, cow's & goat's milk cheese ~ Piedmont

Fontina ~ Semi soft cow's milk cheese ~ Valle d'Aosta

Tomino ~ Soft sheep's milk cheese ~ Piedmont

Taleggio ~ Semi soft cow's milk cheese ~ Lombardy

Erborata naturale ~ Soft cow's milk cheese ~ Lombardy

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

DOLCI

Traditional Tuscan cantucci & Vin Santo £9

USC pecanuts & hazelnuts tiramisù £9

Castagne ~ Chestnut, coffee cream, meringue & gianduja £7

Panettone ~ Traditional panettone & Marsala ice cream £8

Panna cotta ~ Amalfi lemon, clementine & bergamot £7

Bûnet ~ Traditional chocolate & amaretti budino £8

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, Curatolo Armini, Sicily NV £5.00

Barros' Tawny 10 yrs old, Douro, Portugal NV £8.50

Mavry, Mas Amiel, Languedoc-Roussillon 2013 £9.50

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