

Union Street café

WHITE TRUFFLE

Gratinated eggs £28
Tagliolini £40
Risotto & Porcini £55

Pane & olio
Bread basket &
Evoo £2.50

APERITIVI £4

Parmesan skin, honey & black pepper
Potato & truffle croquettes (v) ~ Ricotta & walnuts bruschetta (v)

ITALIAN FINE CHARCUTERIE

Epameiale, pistachio mortadella, cooked ham & grissini £14

ANTIPASTI

Puntarelle ~ Italian chicory, anchovies, mandarin & crostone £8
Sedano rapa ~ Smoked baby celeriac, goat cheese & autumn truffle £8 (v)
Salsiccia ~ beef & pork sausage, polenta, gorgonzola, red cabbage £9
Mozzarella ~ Sprouting broccoli, chilli & almonds £10 (v)
Uova ~ Gratinated eggs, Hispy cabbage, Parmesan & truffle £10

PRIMI

Raviolo ~ open raviolo, pioppini, sheep ricotta, walnuts & truffle £13 (v)
Tagliolini ~ Cacio, pepe, bergamot & Mullet bottarga £15/£19
Spaghetti ~ Sprouting broccoli, anchovies, olives & chilli £13/£17
Risotto ~ Castelmagno, leeks & autumn truffle £17/£21 (v)

SECONDI

Orata ~ Seabream, parsnips, radicchio, walnuts & autumn truffle £23
Nasello ~ Hake, Spello's lentils, cavolo nero, speck & chilli £23
Bve ~ Ox cheeks, pumpkin puree, brussel sprouts & almonds £22
Faraona ~ Epinea fowl, creamy chard, pecorino & autumn truffle £21

CONTORNI £4

Radicchio, mushroom dressing, walnuts & truffle (£1 supplement) (v)
Cauliflower "fritti" & cheese fondue (v) ~ Rocket, Parmesan & balsamic
Cornish potatoes & truffle (£1 supplement) (v)

FORMAGGI ~ ARTISAN CHEESES

- Gorgonzola ~ Soft cow's milk cheese ~ Lombardy
Robiola ~ Semi cow's & sheep's milk cheese ~ Piedmont
Pecorino Sardo ~ Hard sheep's milk cheese ~ Sardinia
Fontina ~ Semi hard cow's milk cheese ~ Aosta Valley
Castelmagno ~ Hard cow's milk cheese ~ Piedmont
Single cheese £4, Three cheeses £11 or Five cheeses £18

DOLCI

- Panna cotta ~ Muscat grapes & Port caramel £7
(Pair it with XXI Century cocktail £4)
Cachi ~ Persimmon, buffalo ricotta, meringue & chocolate £8
(Best served with Chocolate Martini £4)
Babi ~ Neapolitan rum babi, chestnuts & caramel toffy £8
Smet ~ Cocoa & amaretti budino, whipped cream £8
Crostatina ~ Apple tart, cocoa & rosemary gelato £7
USC homemade gelato or sorbet £6

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 Arnini, Sicily NV £5.50
Taylor's, Tawny 10 yrs old, Douro, Portugal NV £10.00
Maury, 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