

Union Street café

Pane & olio
Bread basket &
Evoo £3

Sample Ala Carte menu

APERITIVI £4

Ricotta & chicory bruschetta (v) ~ Arancini pizzaiola (v)
Spicy Cerignola olives (v) ~ Marinated anchovies
Cow's mozzarella knots (v)

ITALIAN FINE CHARCUTERIE

Cooked ham, pistachio mortadella, coppa & carasau bread £15

ANTIPASTI

Carciofi ~ Artichokes, liquorice, cacioricotta & mint £10 (v)
Lingua ~ Veal tongue, pickled Pioppini, onions & pecorino £10
Insalata ~ Radicchio, blood orange, Castelmagno & walnuts £8 (v)
Puntarelle ~ Grilled & raw chicory, garlic anchovies & focaccia £7
Uova ~ Gratinated Italian eggs, Parmesan, cabbage & truffle £11
Crocchette ~ Cod croquettes, Marinda, saffron & ginger mayo £10

PRIMI

Pappardelle ~ Pioppini mushrooms, cabbage & Pecorino £15/£19 (v)
Gnocchi ~ Sardinian Pork ragu', saffron & smoked ricotta £15/£19
Spaghetti ~ Scallops, monk's beard, olives, chilli & lemon £16/£20
Risotto ~ Bettelmatt, leeks, tarragon & winter truffle £16/£20 (v)

SECONDI

Merluzzo ~ Skrei cod, erbette, Marinda tomato & lemon £23
Coda di rospo ~ Monkfish, foamy topinambour & red cabbage £25
Faraona ~ Quinea fowl, creamy chard, fondue & truffle £24
Manzo ~ Beef tagliata, Calçot onion, Pioppini & smoked ricotta £29

CONTORNI £4

Sprouting broccoli, chilli & almonds (v)
Cauliflower "fritti" & fondue (v) ~ Rocket, parmesan & balsamic
Cornish potatoes & truffle (£1 supplement)

FORMAGGI ~ ARTISAN CHEESES

Bettelmatt ~ Semi hard cow's milk cheese ~ Piedmont
Robiola 3 lattini ~ Three milk cheeses ~ Piedmont
Ricotta Mustia ~ Semi hard sheep milk cheese ~ Sardinia
Castelmagno ~ Hard cow's milk cheese ~ Piedmont
Pecorino Sardo ~ Hard sheep's milk cheese ~ Sardinia
Single cheese £4, Three cheeses £11 or Five cheeses £18

DOLCI

USC caramelised peanuts & hazelnuts tiramisu' £9
Panna cotta ~ Earl grey, Yorkshire rhubarb & honeycomb £7
Torta ~ Hazelnut cake, dark chocolate & Marsala gelato £8
(Best served with Chocolate espresso Martini £4)
Meringa ~ Coffee cream, chestnuts & gianduja £8
Baba ~ Grappa baba, charentilly & pear sorbet £8
(Pair it with XXI Century cocktail £4)
Gelato ~ Pistachio gelato, choco crumble & cream £7
Sorbetto ~ Blood orange sorbet, Aperol & candied orange £7

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
Mauvy, Mas Amiel, Languedoc-Roussillon 2014 £10.00
Vin Santo, Fattoria dei Barbi, Tuscany 2011 £15.00

Available on

Mon - Fri 12 - 2:45pm & 6 - 10:15pm

Sat 12 - 3:45pm & 6 - 10:45pm

Sun 12 - 3:45pm

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