

Piena e Felice

at The Old Farmhouse

Starters

Nocellara Green Olives Firm, buttery and mildly sweet Sicilian olives	5.5
Pork Scratching Crispy golden brown pork belly, sea salt and lemon	9
Burrata & pesche Fresh Burrata with tomato and peaches, marjoram	9.5
Bruschetta pomodoro (ve) Toasted sliced of bread topped with Datterino tomatoes, garlic, fresh basil and a drizzle of EVO oil	3.5 each
Frickles Deep fried homemade pickles, with Parmigiano served with house sauce	7.5
Cavolfiore Cacio e Pepe Crispy cauliflower florets tossed in classic Roman pecorino cheese and black pepper sauce, touch of preserved lemon zest	7.5
Il Grand Tagliere A selection of 3 cured meats accompanied with artisanal bread, pickles, and 'Nduja spread	15
Polpo e patate Octopus, potato, olives salad dressed with extra virgin olive oil, lemon and parsley for extra Mediterranean flavour	12

Burger & Salads

All burgers served with fries

Cheese Double smashed beef patty in a soft golden brioche bun, cheese, grilled onion, house sauce	17
Crispy chicken Deep-fried chicken in a soft golden brioche bun lettuce, house pickles, cheese and gravy mayonnaise	16.5
Cesarina Little gem, avocado, croutons and grilled chicken with parmesan dressing	16.5
Quinoa Bowl (ve) Warm quinoa salad with Borlotti beans, grilled seasonal vegetables, pine nuts and Violife feta cheese	16

Pasta

Gnocchetti quattro formaggi Handmade potato gnocchi tossed in a smooth four cheese sauce	17.5
Pappardelle con crema di tartufo e funghi Green pappardelle pasta with truffle cream and mix of Porcini mushrooms	19.5
Strozzapreti al Ragù Egg-free Strozzapreti pasta with our traditional slow-cooked Bolognese ragù	17
Garganelli, salsiccia e gorgonzola Traditional Emilian pasta using the "pettine" technique, sautéed with Italian sausage and gorgonzola cheese	17
Paccheri Amatriciana Fresh Paccheri pasta tossed in tomato sauce, Pecorino Romano DOP and crispy guanciale (pork cheek bacon) and black pepper	17.5
Tagliatelle con gamberi e pomodorini Fresh Tagliatelle pasta sautéed with king prawns in a light chilli, garlic and Datterino tomatoes, parsley	23.5
Spaghetti della Trattoria Fresh spaghetti tossed in a rich, slow-cooked tomato sauce, topped with tender, golden breaded chicken Milanese and a sprinkle of freshly grated Parmigiano	19.5

Sides

Mac & cheese - 7 - Garden Salad- 5
Truffle Fries - 7.5 - Focaccia- 5.5

Desserts

Tiramisù al pistacchio Our signature tiramisù with Savoiardi, mascarpone cream and pistacchio	9.5
Crème brûlée	8
Tagliere di formaggi Selection of 3 Italian Cheese accompanied by a variety of jams, seasonal fresh fruit, artisanal bread, and nuts. (Please ask the server for the selection of cheeses available)	12

