

Piatto Nero

R I S T O R A N T E

menù

should you have any dietary requirements please inform
a member of our staff when taking the order

GF	GLUTEN FREE
AGF	AVAILABLE IN GLUTEN FREE
F	CONTAINS FISH
SF	CONTAINS SHELL FISH
SS	CONTAINS SESAME SEEDS
D	CONTAINS DAIRY
N	CONTAINS NUTS
P	CONTAINS PORK
S	CONTAINS SOY
V	VEGETARIAN
VEGAN	CONTAINS NO ANIMAL PRODUCTS

entrée

- TARTARE DI TONNO F/S € 9.95
Tuna tartare with soy reduction and mango
- CAPONATINA DI POLPO GF/SF/N € 12.95
Octopus caponata
- ZUPPETTA DI PESCE F/SF/AGF € 12.50
Mediterranean fish soup
- LA BUFALA E IL POMODORO V/D/AGF € 10.50
Fresh Buffalo mozzarella and tomatoes
- CARPACCIO DI MANZO RUCOLA NOCI E CREMA DI STRACCAIATELLA D/N/GF € 13.50
Beef carpaccio, rocket salad, walnuts and cream of "Stracciatella" cheese
- TORTINO DI ZUCCHINA E CACIOCAVALLO GF/N/D € 9.75
Courgette flan with "Caciocavallo" cheese
- FRITTO MISTO DI VERDURE AGF/VEGAN € 9.50
Assorted vegetables in a crispy batter with pepper aioli and eggplant mousse

primi piatti

PAPPARDELLE GAMBERI E ZUCCA	SF/AGF	€ 11.75
Pappardelle with pumpkin and prawns		
SPAGHETTONE COZZE ZUCCHINE	PECORINO E PEPERONCINO SF/D/AGF	€ 9.95
Spaghettoni with fresh mussels, zucchinis, pecorino cheese and chilli		
CALAMARATA AL RAGÙ DI MARE	SF/AGF	€ 11.95
Calamarata pasta in a rich seafood sauce		
PACCHERI RIPIENI	CON PESTO DI POMODORO SECCO E MOLLIKA VEGAN/N	€ 9.95
Stuffed paccheri with roasted vegetables, sundried tomato pesto and herbed crumbs		
RAVIOLI IN SALSA DI NOCI	V/D/N	€ 12.50
Cheese ravioli in a walnut cream sauce		
GNOCCHI ALLA SORRENTINA	V/D	€ 11.75
Baked potato gnocchi with oregano, mozzarella and tomato sauce		
RISOTTO CON FUNGHI PORTOBELLO E RICOTTA	V/D/GF	€ 11.75
Risotto with Portobello mushrooms and goat's ricotta		

secondi piatti

STINCO DI MAIALE CON POLENTA E PEPERONI	P/D/GF	€ 24.00
Pork shank with grilled polenta and bell pepper coulis		
TAGLIATA DI MANZO	D/GF	€ 24.00
Grilled flank steak with baby rucola leaves, cherry tomatoes, Grana Padano cheese and a balsamic reduction		
TRILOGIA DI POLLO	D	€ 18.50
Farm-yard chicken three ways		
CONIGLIO ALLA GHIOTTA	GF/N	€ 22.00
Braised rabbit with root vegetables, olive pâté, capers and pine nuts		
TONNO SCOTTATO AI PISTACCHI	F/N	€ 22.95
Seared tuna with pistachios and bitter-sweet onions		
OMBRINA, PATATE PROFUMATE E SALSA DI LIMONE	F/SF/D/AGF	€ 22.75
Pan roasted Meager with scented potatoes and lemon sauce		
PESCE SPADA ALL' ISOLANA	F/GF	€ 23.50
Swordfish with onions, cherry tomatoes, olives and capers		
PARMIGIANA DI MELANZANE	VEGAN/GF	€ 20.50
Layers of aubergines and tofu roasted tomato sauce and sunflower seed cheese crust		

all main courses are served with roast potatoes and charred Mediterranean vegetables

le pizze

MARGHERITA AGF/V/D	€ 8.50
Tomato sauce and mozzarella	
FUNGHI AGF/V/D	€ 9.50
Tomato sauce, mozzarella, sliced cremini mushrooms, marinated button mushrooms and white truffle oil	
SICILIANA AGF/VEGAN/N	€ 11.95
Tomato sauce, sweet&sour Sicilian caponata, toasted pine nuts, fresh basil leaves, EVOO	
MORTADELLA E PISTACCHIO AGF/N/P/D	€ 12.50
Mozzarella, pistachio pesto, cherry tomatoes, mortadella and Pecorino shavings	
QUATTRO FORMAGGI AGF/V/D	€ 12.95
Mozzarella, Gorgonzola cheese, Caciocavallo and Pecorino	
LA GUSTOSA V/D	€ 12.50
Tomato sauce, mozzarella, braised chicory, sun blushed cherry tomatoes, fresh rosemary, breaded smoked scamorza cheese bites and lemon zest	
CAPRICCIOSA AGF/D/P	€ 10.50
Tomato sauce, mozzarella, mushrooms, ham, eggs, olives and artichokes	
MEDITERRANEA AGF/VEGAN	€ 9.50
Chickpea paté, grilled aubergines, zucchini and coloured bell peppers, caramelised red onions, fresh mint leaves and EVOO	
BUFALA AGF/V/N/D	€ 14.00
Cherry tomatoes, baby rucola leaves, parmesan shavings and mozzarella di bufala topped with chopped roasted pistachio and fig balsamic glaze	
DIAVOLA AGF/D/P	€ 11.50
Tomato sauce, mozzarella and spicy pepperoni sausage	
LA CARBONARA AGF/D/P	€ 12.95
Mozzarella, Grana Padano and Pecorino Romano, pancetta lardons, egg, cracked pepper and parsley	
ALLO SCOGLIO AGF/F/SF	€ 14.50
Tomato sauce, octopus, prawns, fresh mussels, seared fish, black olives and fresh basil leaves	
AL SALMONE AGF/F/D	€ 13.95
Mozzarella, leeks, cherry tomatoes, smoked Norwegian salmon and baby spinach leaves	
FTIRA AGF/D/F	€ 12.50
Mozzarella, sliced tomatoes, roasted fennel potatoes, tuna, anchovies, onions, black olives, ricotta salata and parsley	
PARMA AGF/D/P	€ 12.95
Mozzarella, Parma ham, Parmesan shavings, sun blushed cherry tomatoes, baby rucola leaves, and EVOO	

we also serve wholemeal and gluten free pizza

ADD ANY ITEM FROM OUR PIZZA MENU €1.80 EACH

FULL MOZZARELLA DI BUFALA 125gr €2.60

PARMA HAM (GF/P) €2.00

HOME-MADE SUNFLOWER SEED VEGAN MOZZARELLA (GF) €2.00

dessert

- FANTASIA DI LAMPONI **GF/V/D** € 4.25
Raspberry parfait served with crushed lime meringue, lavender jelly and raspberry sorbet
- TIRAMISÚ **GF/V/D** € 4.50
Layers of coffee flavoured savoiardi biscuits and mascarpone cheese
- TORTA CAPRESE **GF/V/D/N** € 4.75
Chocolate and almond cake, burrata ice-cream and tomato syrup
- BAVARESE ALLE NOCCIOLE CON CILIEGIE **GF/RAW VEGAN** € 5.25
Raw cherry and hazelnut bavarois
- CANNOLO SICILIANO TO SHARE **V/D/N** € 7.50
Make your own cannoli with our Sicilian cannoli kit