

## trattoria piattini

### insalata

**Tuscan white bean & Ortiz tuna salad**, pickled celery, capers, apple, parsley £10.50

**baked tardivo**, gorgonzola piccante, candied walnuts, capers, dill £10

**Rosary Farm goats' cheese**, pickled Commice pear, fennel, cos lettuce £ 10.50

**Laverstoke Park mozzarella**, roasted marinated peppers, anchovy, pickled fennel £10.50

**winter tomato salad**, lemon, garlic, Tuscan olive oil £8.50

**HH&Co. mixed bitter leaves**, herbs, sweet mustard dressing £5

### pasta

**spaghetti bianco** £14

**risotto bianco** £14

**risotto Milanese** £14.50

**gnocchi**, tomato sauce & mozzarella £14

**mac 'n' cheese** £14

**spaghetti**, Bolognese ragout £15

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team

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### charcuterie & salami

**coppa Trentina from Massimo Corra**, pickled celery £13.50

**30-month culatello di Zibello from Podere Cadassa**, pickled pears £28

**HH&Co. home smoked Loch Duart salmon**, lemon £12.50

**salame rustico from Piedmont**, caper berries £11.50

**bresaola from Mario Cardinale Bosio**, tomatoes & capers £12

**hot baked sweet Spanish chorizo**, truffled mustard £14

### griglia

**HH&Co. burger**, cheese, pickles, tomato, onion, burger sauce, skinny fries £18.50

**HH&Co. chicken burger**, beetroot & fennel coleslaw, rocket, caper mayonnaise, skinny fries £18.50

**Cornfed chicken Milanese**, lemon, parmesan, green leaves £18.50

**Peter Hannan's salt-aged steak & skinny chips**, peppercorn & bearnaise sauce £30

**day boat Cornish fish**, lemon & green leaves £30