

Mele & Pere

TRATTORIA & VERMOUTH BAR

THREE COURSES £38.5p

Homemade Focaccia & Nocellara olives

ANTIPASTI

Calamari fritti, deep fried squid with lemon mayo

Sea bream carpaccio with samphire, chilli & lemon GF

Polpettine, pork & fennel meatballs with San Marzano tomato sauce & Pecorino cheese GF

Vitello Tonnato with capers & salsa tonnata GF

Burrata with broccoletti & preserved lemon GF V

Bruschetta with fresh tomatoes & chives VE

MAINS

Spaghetti alla carbonara with guanciale, egg yolk & Pecorino cheese GFO

Mafaldine with San Marzano tomatoes, Burrata & basil GFO V

Tagliatelle alla Bolognese, slow cooked beef ragu GFO

Fregola Sarda with beetroot, cauliflower & hazelnuts VE N

Fillet of bream with saffron fennel, mussels & olives GF

Petto di pollo, roast chicken breast with spring onions, Borlotti beans & salsa verde GF

Ribeye Steak, 250gr ribeye steak with San Giovese sauce & chips GF (+£8 supplement)

Pizza Boscaiola with tomato sauce, mozzarella, mushrooms, Gorgonzola & olives GFO V

Pizza Diavola with tomato sauce, mozzarella & spicy salame GFO

DOLCI

Nonna Mantovani's Tiramisu v

Vanilla Pannacotta with wild winter berries GF

Roast Pineapple with lemon balm sorbet GF VE

Please let us know if you have any food allergies or special dietary requirements

VEGETARIAN V | VEGAN VE | CONTAINS NUTS N | GLUTEN FREE OPTION AVAILABLE GFO

A discretionary 12.5 % service charge will be added to your bill