

## Il Vicolo Dinner Menu May 2018

### Antipasti

Prosciutto di parma, rosemary grissini, olives 12.5

Bresaola, St. Tola's goat's curd, balsamic, rocket  
12.5

Salami, pickles olives 13

Cheese board sm. 13.5 large 18.5

Cheese & meat board sm. 18 large 24

### Cicchetti

Tuscan style meatballs, rich tomato sauce, grana  
padano 10

Line caught calamari, seaweed salt, saffron aioli 12

Smoked duck breast, chicken liver paté & toasted  
ciabatta 10

Pomodoro bruschetta, vine tomato, basil, garlic 8

Vitello tonnato - grass-fed Veal, smoked tuna mayo,  
capers, salted anchovy 12

Burrata di bufala, mint, fava beans, olives &  
mustard leaf 10

Suppli, pork ragu arancini, chilli,  
tomato & radish 9

Panzanella, globe artichokes, cherry tomatoes,  
Pugliese olives, organic leaves & focaccia 8

### sides

Rosemary & flaked sea salt potatoes 6

Calabrese style nduja potatoes, aioli, parmesan 6.5

Organic mixed leaf salad, cherry tomato 6

Verdure, sauté greens, olive oil 5

Polenta chips, garlic aioli, pecorino 6

## Pasta & Risotto

Hand-made Agnolotti, gorgonzola & pear, butter, sage sauce, crushed walnut sm. 12.5 large 24

Risotto, roasted red pepper & cherry tomato, ricotta salata & pepperonata 16.5

Spaghetti alla carbonara, guanciale, (pork cheek), egg & parmesan 17.5

Seafood linguine, prawns, mussels, clams, chilli, white wine & tomato 18.5

Hand-made gnocchi, wild mushroom, white truffle oil, pecorino & crushed pistachio 18.5

## Main course

Rack of lamb, sautéed greens, lemon & anchovy butter, rocket & rosemary potatoes 26

Colleran's 9oz Striploin, cherry vines, summer kale, rosemary potatoes, whiskey & peppercorn sauce 28

Spicy aubergine lasagne, rich cherry vine tomato sauce & wild rocket 17.5

24-hour braised Pork belly, Sicilian caponata, wild rocket, nduja potatoes 18.5

## Dolce

Budino, frangelico chocolate custard, salted caramel, hazelnut ice cream 8.5

Tiramisú, espresso caramel 8

Affogato, vanilla ice cream espresso coffee, hazelnut & walnut praline 7.5  
add baileys/amaretto 9.5

Sicilian lemon tart, lemon curd & mascarpone ice-cream 9

Pannacotta, poached rhubarb, brown butter crumb 8