

# AL DUCA

## ~~Starters / Antipasti~~

**Warm chicken liver pate' served with toasted brown bread £9.50**

*Pate' di fegatini di pollo servito con pane integrale tostato*

**Black pepper beef carpaccio served with toasted hazelnut micro watercress and salsa tonnata,**

*Carpaccio di manzo servito con nocciole tostate e salsa tonnata*

**£ 10.00**

**Cured Sardinian prosciutto with carasau bread £13.00**

*Prosciutto sardo servito con pane Carasau*

**Burrata cheese served with cherry tomatoes and basil (V) £9.00**

*Burrata servita con pomodorini e basilico*

**Tuna tartar with yogurt and cucumber dressing £10.00**

*Tartar di tonno con salsa di yogurt e cetrioli*

**Pan fried scallops with red peppers purée, coriander, chilli and**

**sun-dried cherry tomato £15.00**

*Capesante in padella servite con purée di peperoni, coriandolo, peperoncino e pomodorini secchi*

## ~~Middle / Pasta~~

**\*\*Gluten free pasta also available\*\***

**Tagliatelle with black truffle and mixed wild mushrooms (V) £12.50/£16.50**

*Tagliatelle con tartufo nero e funghi misti*

**Trofie with basil pesto "genovese style", pinenuts and burrata (V) £12.50/£15.50**

*Trofie al pesto genovese*

**Tagliolini with crab, white wine, chilli and garlic £12.50/£16.50**

*Tagliolini al granchio, vino bianco, peperoncino e aglio*

**Fusilli with minced sausage, parmesan cheese tomato sauce and basil £12.00/£15.00**

*Fusilli servite con salsiccia, parmigiano, pomodoro e basilico*

**Orecchiette pasta with prawns and pistachio pesto £12.50/£16.50**

*Orecchiette con gamberi e pesto di pistachio*

**Risotto of the day (V) £17.50**

*Risotto del giorno*

## ~~Main courses / Secondi piatti~~

***Pan fried mackerel with pistachio crust, mash potato & chestnut, caponatina and tomato vellutata £16.50***

*Sgombro in padella in crosta di pistacchio servito con pure di patate e castagnie e vellutata di pomodoro*

***Pan fried cod with sautéed mushroom and sundried tomatoes £17.50***

*Merluzzo in padella servito con funghi misti e pomodori secchi*

***Seared tuna in fine herbs served with green beans and carrots £22.50***

*Tonno alle erbe fini scottato in padella servito con fagiolini e carote*

***Char grilled chicken paillarde with sautéed potatoes, rocket and parmesan salad £14.50***

*Paillarde di pollo alla griglia servito con patate saltate e insalata di rucola e parmigiano*

***Pan fried calf's liver with sautéed onions, sage and white wine served with spinach £15.00***

*Fegato in padella con cipolle saltate, salvia e vino bianco servito con spinaci*

***Iberico pork steak roasted peppers, green peas sauce and sea urchins coulis £20.00***

*Tagliata di maiale Iberico con peperone arrosto salsa di piselli e ricci di mare*

***Char grilled filet of beef with red wine reduction, saffron and spinach £30.00***

*Filetto di manzo, servito con riduzione di vino rosso, salsa allo zafferano e spinaci*

## ~~Stuzzichini~~

*Olives with garlic and chilli £3.50*

*Oven baked Carasau bread with cheese, garlic and oregano £3.50*

*Grana Padano cheese with balsamic £3.50*

*Pecorino cheese with truffle honey £3.50*

## ~~Side dishes~~

*Broccoli with chilli £4.00*

*Sautéed spinach with garlic £4.00*

*Sautéed potatoes £4.00*

*Rocket and parmesan salad £4.00*

*Mixed salad £4.00*

*Tomato and onion salad £4.00*

*French beans £4.00*

***Please do let us know of any allergies or intolerances before ordering  
Prices include 20% VAT and are subject to 12.5% discretionary Service charge***