

*Benvenuti, a warm welcome in Italian, to our family run restaurants. The essence of our Tuscan heritage, cucina povera, has inspired my menu which embodies the spirit of simplicity & authenticity. These dishes feature well-sourced humble ingredients, rustic charm & genuine flavours, & invite you to experience the true meaning of La Cucina Povera Toscana, where the beauty lies in the purity of ingredients & the warmth of family tradition.*

*Buon Appetito* 

*Alessandro*

*The Calzini Collection*

Our family run restaurants

*Indulge in our wholesome lunch offerings. Featuring our large Tuscan sandwiches, inspired by my favourite Florentine spot, made with freshly baked focaccia & generously filled with typically simple but flavourful quality ingredients, to our freshly made salads with the best locally sourced produce & our authentic pasta dishes, of which I have chosen some of my favourites from our menu for you to enjoy.*

# LUNCH

Available until 4pm  
\*Excluding select dates & Sundays

## TUSCAN SANDWICHES

### POLLO

Pulled roast chicken, shavings of parmesan, caesar dressing, cucumber & fresh lettuce leaves 12

### PROSCIUTTO DI PARMA

Parma ham, pure bufala burrata, sun-dried tomatoes, basil pesto & fresh rocket leaves 14

### MORTADELLA

Salami Milano & Bologna's finest ham Mortadella, pure bufala burrata, cucumber, sliced beef tomatoes, garlic & herb mayonnaise & fresh lettuce leaves 14

### PROSCIUTTO COTTO

Home-cooked pulled roast ham, pure bufala burrata, mustard mayonnaise, sliced beef tomatoes & fresh lettuce leaves 12

### BISTECCA

Succulent National Park's beef, caramelised red onions, fresh lettuce leaves & a dolcelatte glaze or mustard mayonnaise 16

### SALMONE

Scottish smoked salmon, crème fraiche, dill, lemon, sliced beef tomatoes & fresh lettuce leaves 15

### OLIVA <sup>v</sup>

Homemade olive & chilli tapenade, pure bufala burrata, red onions, sliced beef tomatoes, cucumber, fresh lettuce leaves & sweet bell peppers 12

## INSALATE

*Salads*

### FILETTO <sup>GF</sup>

Sautéed strips of best local fillet of National Park's beef, pan-fried mushrooms & a light dijon mustard drizzle 17

### POLLO <sup>GF</sup>

Sliced chicken breast, pancetta, croutons & a caesar sauce on the side 15

### FORMAGGIO DI CAPRA <sup>GF</sup> <sup>v</sup>

Warm grilled goat's cheese, walnuts, fresh pear & a delicate honey drizzle 15

### SALMONE <sup>GF</sup>

Fresh Scottish smoked salmon & a seasonal salad, topped with a poached egg 16

## PASTA

### MAFALDE ARRABBIATA <sup>v</sup>

In a tomato, garlic, onion & fresh chilli sauce, sprinkled with parsley 12.5

### SPAGHETTI BOSCAIOLA

In a delicate wild mushroom, chicken, white wine, butter & parsley sauce. A Tuscan favourite traditionally made by a woodcutter's wife 14.5

### TAGLIATELLE CARBONARA

In an Italian eggs, cream, parmesan, parsley & pancetta sauce 14

### MAFALDE AL RAGU

In our family's famous slow cooked meat ragu, made the traditional way. Usually the dish that sets the standard of authentic Italian restaurants & more commonly known as 'Bolognese' 13.5

### LASAGNE AL FORNO

Oven baked & homemade Nonna's way. Slow cooked meat ragu, layers of egg pasta & our very own bechamel sauce 14

### GNOCCHI ALLA NDUJA

In a white wine, cream & garlic sauce with specially imported spicy Calabrian Nduja sausage meat, topped with fresh rocket leaves & crumbled goat's cheese 14

*Seasonal Specials & A La Carte menus also available from 12pm*

**A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, 100% OF THIS GOES TO OUR TEAM.**

#### ALLERGY & DIETARY INFORMATION

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies or intolerances before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Detailed information is available upon request.

<sup>v</sup> vegetarian   <sup>vs</sup> vegan   <sup>GF</sup> gluten free   <sup>v</sup> vegetarian option available  
<sup>vs</sup> vegan option available   <sup>GF</sup> gluten free option available

*We love to lunch in Italy & it is often regarded as the main meal of the day. Delight in our afternoon aperitivi & set lunch menu experience, created to add a touch of sophistication to your dining pleasure & to enhance your midday indulgence.*

# LUNCH

TWO COURSE 29 | THREE COURSE 32

Available from 12pm to 4pm  
\*Excluding select dates & Sundays

## AFTERNOON APERITIVI

All 7.5

### BELLINI

Classic peach serve

### APEROL SPRITZ

Aperol, prosecco, soda

### HUGO

Prosecco, elderflower, soda, lime, mint

### SPARKLING

Along with the champagnes, our Italian sparkling wines are made according to the rigorous "Metodo Classico" production process, with second fermentation in the bottle & over 36 months refinement & ageing on the lees.

This is not to be confused with your mass produced 11% "prosecco".

*This is a 12.5% fine sparkling wine.*

## ANTIPASTI

### COZZE POMODORO <sup>GF</sup>

Mussels cooked in white wine, tomato, garlic, fresh chillies, onions & parsley, served with garlic rubbed toasted artisan bread

### CALAMARI FRITTI

Shallow fried salt & pepper baby squid served with a lime mayonnaise

### ZUPPA DEL GIORNO <sup>VG</sup> <sup>GF</sup>

Freshly homemade soup of the day served with warm artisan bread

### FUNGHI ALL'AGLIO <sup>V</sup> <sup>VG</sup> <sup>GF</sup>

Large flat mushrooms oven baked in garlic, white wine, cream & a hint of chilli, served with garlic rubbed toasted artisan bread

## SECONDI

### HOMEMADE ITALIAN BURGER

Our own 10oz handmade beef, sundried tomato, rosemary & garlic burger with pancetta slices & melted mozzarella cheese, served with fries & a sundried tomato relish

### POLLO ALLA MILANESE

Flattened chicken breast breadcrumbed & shallow fried with spaghetti in a tomato & basil sauce

### RAVIOLI CON SPINACI <sup>V</sup>

Artisan ricotta cheese ravioli on a bed of wilted spinach, draped in a rich tomato & basil sugo

### SALMONE ALL'ALBERTA <sup>GF</sup>

Oven baked fresh Scottish salmon fillet with king prawns in a lemon, white wine, cream & dill sauce, served with an Italian herb risotto

## DOLCI

### TIRAMISU <sup>V</sup>

The original Italian dessert. Savoiardi sponge biscuits soaked in coffee, layered with sweet mascarpone cheese & flavoured with cocoa, served with crema gelato

### TORTA DELLA NONNA <sup>V</sup>

A slice of Tuscan indulgence with a sweet pastry base giving way to a lemon & vanilla scented custard filling, topped with crunchy pine nuts & an icing sugar dusting, served with crema gelato

### GELATO <sup>V</sup> <sup>VG</sup> <sup>GF</sup>

Made to the authentic method using the finest ingredients, this is a taste of true Italian gelato. Three scoops of artisan ice cream; chocolate, strawberry, vanilla, pistachio, mint or lemon sorbet

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*The start of any culinary journey is with the Antipiasti.  
From the heart of Italy to the Mediterranean coast, these  
dishes showcase the vast range of flavours in Tuscany using  
beautifully authentic & specially imported ingredients.*

*Still making our own dough with flour sourced direct from  
my homeland, as well as using 100% fior di latte mozzarella  
& the best Italian plum tomatoes, we combine this with  
stonebaking our pizzas to bring you the most authentic  
flavour possible. Served traditionally thin, light & crispy.*

# ANTIPASTI

## TUSCAN MIXED

OLIVES 7 (V) (GF)

## ARTISAN MIXED BREADS (V)

With homemade olive & chilli tapenade 10.5

## PANE ALL'AGLIO

Garlic bread with

Fresh rosemary & sea salt 10 (V) (GF)

Tomato & fresh basil 10.5 (V) (GF)

Fior di latte mozzarella 11.5 (V) (GF)

## BRUSCHETTA AL POMODORO (V) (GF)

Toasted artisan bread with freshly chopped sweet cherry tomatoes marinated in real extra virgin olive oil, garlic & basil with a hint of chilli 10.5

## BRUSCHETTA ALLA CIPPOLINA (V) (GF)

Toasted artisan bread with red onion chutney, crumbled goat's cheese, fresh rocket leaves & a balsamic drizzle 11

## ANTIPASTO MISTO

For one 15 | For two 25

A selection of Italian cured meats; prosciutto, salamis & mortadella, served with Tuscan mixed olives & artisan breads

## ZUPPA DEL GIORNO (V) (GF)

Freshly homemade soup of the day with warm artisan bread 9

## MOZZARELLA FRITTA (V)

Mozzarella cheese coated in breadcrumbs & deep fried, served with a rich tomato sugo 11.5

## POLPETTE DI PESCE

Homemade fishcakes with garlic, parsley & a hint of chilli, served with a tangy tomato salsa 13

## COZZE ALLA CREMA (GF)

Mussels cooked in white wine, onions, cream, garlic & parsley, served with garlic rubbed toasted artisan bread 12.5

## COZZE POMODORO (GF)

Mussels cooked in white wine, tomato, garlic, fresh chillies, onions & parsley, served with garlic rubbed toasted artisan bread 12.5

## SALSICCIA TOSCANELLA

A traditional dish of Italian sausage especially imported from Tuscany, with cannellini beans in a rich tomato, garlic & chilli sugo served with garlic rubbed toasted artisan bread 12.5

## CALAMARI FRITTI

Shallow fried salt & pepper baby squid served with a lime mayonnaise 12.5

## FUNGHI ALL'AGLIO (V) (V) (GF)

Large flat mushrooms oven baked in garlic, white wine & cream with a hint of chilli, served with garlic rubbed toasted artisan bread 12.5

## GAMBERONI ALLA PORTOGHESE (GF)

Fresh water king prawns sautéed in garlic, chilli, spring onions, white wine & parsley, served with garlic rubbed toasted artisan bread 15.5

## GAMBERONI SOFIA

One of my daughter Sofia's first dishes from her early culinary career. Fresh water king prawns in a peroni batter served with a homemade spicy tomato sugo 15.5

## CAPASANTE CON PORCHETTA

Fresh pan seared king scallops, Tuscan black pudding & belly pork with a honey, cinnamon, orange & star anise dressing 16.5

## BURRATA (GF)

Creamy pure bufala burrata on a bed of dressed rocket leaves with sweet cherry tomatoes, Parma ham, a balsamic drizzle & Sardinian crispy flatbread 14.5

Pasta & Risotto starter dishes also available

Please ask

# PIZZA

While we cannot guarantee a 100% gluten free environment, any of our pizzas can be served on a 100% gluten free base (GF)

## MARGHERITA (V)

Tomato, fior di latte, fresh baby basil & real extra virgin olive oil 16

## FIorentINA (V)

Tomato, fior di latte, Tuscan black olives & spinach, topped with an Italian egg 17

## RAGU

Tomato, fior di latte & our family's famous homemade meat ragu, slow cooked for four hours & more commonly known as 'Bolognese' 17

## DIAVOLA

Spicy tomato, fior di latte, salami & fresh chillies 17.5

## TUTTA CARNE

Tomato, fior di latte & a meat feast of pulled roast chicken, salami, chorizo, roast ham & slowly braised pulled lamb 18.5

## ROCCO

Tomato, fior di latte, garlic & homemade spicy meatballs - my son Rocco's favourite 18

## PROSCIUTTO FUNGHI

Tomato, fior di latte, freshly sliced mushrooms & slow roasted ham 18

## POLLO E PANCETTA

Tomato, fior di latte, pulled roast chicken, freshly sliced mushrooms & pancetta 18

## DANTE'S INFERNO

A very spicy pizza with tomato, fior di latte, specially imported Calabrian Nduja sausage meat, chillies, peppadew peppers, rocket leaves & crème fraiche 18.5

## MARCO

A pizza I introduced over twenty years ago, dedicated to my son Marco. Stonebaked pizza base cooked with specially imported pure bufala burrata (no tomato), topped with rocket leaves, freshly sliced beef tomatoes, Parma ham & shavings of parmesan 19

These toppings are cold, but beautiful

## TONNO

Tomato, fior di latte, tuna, Italian black olives, capers, garlic & anchovies 18.5

## AURORA

Tomato, fior di latte & slowly braised pulled lamb shoulder, drizzled in a mint sauce 18

## CAPRETTO (V)

Tomato, fior di latte, crumbled goat's cheese, red onions & roasted red peppers, topped with fresh rocket leaves 18

## CAMPANIA

Tomato, fresh rocket leaves & Bologna's finest ham Mortadella, topped with a whole burrata ball & balsamic drizzle 19

These toppings are cold, but beautiful

## CALZONE

Traditional Neapolitan folded pizza filled with tomato, fior di latte, mushrooms, onions, ham, salami & salami Milano 18.5

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*Enjoy our pastas & risottos, where both, a staple on every Italian table, beautifully mirrors the rich diversity of our cuisine. To ensure an unparalleled experience I have carefully chosen the finest Italian handmade pastas, alongside 100% Arborio rice.*

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# PASTA

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## MAFALDE ARRABBIATA <sup>ve</sup>

Mafalde in a rich tomato, garlic, onion & fresh chilli sauce, sprinkled with parsley 17.5

## SPAGHETTI PESTO E BURRATA

Spaghetti with sweet cherry tomatoes, tossed in a famous basil pesto sauce from Genoa & topped with the jewel of Italian cheeses, a pure creamy bufala burrata ball 18.5

## PAPPARDELLE AL CINGHIALE

Many classical recipes like this are vanishing but it's a staple in our family's cucina. Just a beautiful traditional wild boar ragu with egg pasta ribbons. A typical Florentine dish & one of Tuscany's gastronomic treasures originating from the love of hunting 21

## PAPPARDELLE ALL'OCA

Traditional Tuscan egg pasta ribbons with a famous Florentine sauce of braised duck in a vegetable & tomato ragu, with freshly grated orange zest & parsely 20

## LASAGNE AL FORNO

Oven baked & homemade Nonna's way. Slow cooked meat ragu, layers of egg pasta & our very own bechamel sauce 19

## SPAGHETTI BOSCAIOLA

Spaghetti in a delicate wild mushroom, chicken, white wine, butter & parsley sauce. A Tuscan favourite traditionally made by a woodcutter's wife 19.5

## ORCHIDEE ROSSE ALL'ARAGOSTA PREZZEMOLATA

Our famous artisan lobster pasta parcels filled with a lobster, crab, shrimp, ricotta, potato & parsley mousse with a prosecco cream sauce, Norwegian baby prawns & spring onions 25

## MAFALDE AL RAGU

Usually the dish that sets the standard of authentic Italian restaurants & more commonly known as 'Bolognese'. Mafalde in our family's famous homemade meat ragu, slow cooked for four hours & made the traditional way 18.5

## RAVIOLI CON SPINACI <sup>ve</sup>

Artisan ricotta cheese ravioli on a bed of wilted spinach, draped in a rich tomato & basil sugo 20

## SPAGHETTI ZINIZ

Spaghetti & homemade spicy Italian polpette (otherwise known as meatballs) using our traditional family recipe, served in a rich tomato & garlic sauce 18.5

## TAGLIATELLE CARBONARA

Tagliatelle in an Italian eggs, cream, parmesan, parsley & pancetta sauce 19

## TAGLIATELLE CON GAMBERONI

Tagliatelle in a zesty lemon & white wine butter sauce with king prawns, courgette, freshly chopped tomatoes, garlic, chillies & basil 22

## GNOCCHI ALLA NDUJA

Traditional Italian potato dumplings in a white wine, cream & garlic sauce with specially imported spicy Calabrian Nduja sausage meat, topped with fresh rocket leaves & crumbled goat's cheese 19

*If you would like to begin your meal with a pasta dish as we usually do in Italy, most of our options are available as a starter course. Please ask.*

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# RISOTTO

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## AGNELLO <sup>gf</sup>

A slowly braised pulled lamb shoulder, pea & mint risotto 20

## CARLOTTA <sup>gf</sup>

A pulled roast chicken & wild mushroom risotto with crispy pancetta & a hint of creamy mascarpone cheese 20.5

## GIULIA <sup>gf</sup>

A smoked haddock risotto with baby spinach & peas, topped with a poached egg 22.5

## FRUTTI DI MARE <sup>gf</sup>

A fresh seafood risotto of baby prawns, calamari, mussels & king prawns in a garlic & Italian plum tomato sauce, topped with a king scallop 28.5

## BARBABIETOLA <sup>gf</sup> <sup>ve</sup>

A beetroot & crumbled goat's cheese risotto, topped with on-the-vine cherry tomatoes 20

## FUNGHI <sup>gf</sup> <sup>ve</sup> <sup>vg</sup>

A wild exotic, porcini & chestnut mushroom risotto topped with shavings of parmesan & fresh rocket leaves 20

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<sup>veo</sup> vegan option available <sup>gfo</sup> gluten free option available

*Step into the story of my kitchen. These dishes aren't just recipes, some of these are traditional, others have been passed down from generation to generation in our family, and a few have come to life after years at the stove, but always inspired by my love for Tuscany.*

*This menu is now prepared for you by the third & new generation of Calzini, along with our incredible family of chefs who pour their heart & soul onto the plate.*

# SECONDI

## STRACOTTO DELLA NONNA <sup>GF</sup>

Our authentic family recipe of slow braised feather blade of beef in a rich Chianti red wine & vegetable tomato sugo, served with creamed potatoes & roasted baby carrots 27.5

## LA CLAUDIA <sup>GF</sup>

A favourite dish from my daughter Claudia. Tender prime pork fillet medallions in a pink peppercorn crust draped in a wild mushroom, brandy & dijon mustard cream sauce, with roasted crushed new potatoes 31

## STROGANOFF DI MANZO <sup>GF</sup>

Sautéed strips of best local fillet of National Park's beef with onions, mushrooms & a sour cream & paprika sauce, served with risotto bianco 33

## HOMEMADE ITALIAN BURGER

Our own 10oz handmade beef, sundried tomato, rosemary & garlic burger with pancetta slices & melted mozzarella cheese, served with fries & a sundried tomato relish 22.5

## BISTECCA DI MAIALE <sup>GF</sup>

A beautifully roasted 18oz T-bone pork chop, served with mustard greens & a choice of peppercorn, mushroom or creamy dolcelatte sauce. A real favourite at the moment 27

## POLLO AI FUNGHI

Baked breast of chicken served with potato gnocchi in a white wine, cream & wild mushroom sauce 25

## POLLO ALLA MILANESE

Flattened chicken breast breadcrumb & shallow fried with spaghetti in a tomato & basil sauce 22

## POLLO ALLA CANELLA <sup>GF</sup>

Oven roasted breast of chicken in a lemon, cinnamon, red onion & cream sauce on a bed of crushed black pepper new potatoes. Also known as the 'renaissance chicken', the recipe for this dish dates from 16th century Florence 25.5

## MARE ARABELLA

Pan seared fresh scallops & king prawns in white wine, garlic & parsley served with black artisan taglioni missoni in a rich seafood butter sauce of baby prawns & mussels 37

## SALMONE ALL'ALBERTA <sup>GF</sup>

Oven baked fresh Scottish salmon fillet with king prawns in a lemon, white wine, cream & dill sauce, served with an Italian herb risotto 29

## BRANZINO OLIVIO <sup>GF</sup>

Pan seared fresh sea bass fillets sat on a courgette & cherry tomato risotto, topped with roasted balsamic cherry tomatoes on the vine 27

## TAGLIATA ALLA FIORENTINA <sup>GF</sup>

Aged 28 days. A tender, large 14oz National Park's sirloin steak, served sliced - the Italian way. Accompanied with a flatcap mushroom, roasted cherry tomatoes on the vine & a choice of peppercorn, mushroom or creamy dolcelatte sauce 35

## FILETTO DI MANZO <sup>GF</sup>

An 8oz 28-day aged National Park's fillet steak served with a flatcap mushroom, roasted cherry tomatoes on the vine & a choice of peppercorn, mushroom or creamy dolcelatte sauce 37.5

## LA CHIANINA <sup>GF</sup>

Enough for two to share or enjoy on your own, our 32oz tomahawk beef rib-eye is aged 28 days & cooked on the bone to maximise its flavour. Served with a flatcap mushroom, roasted cherry tomatoes on the vine & a choice of peppercorn, mushroom or creamy dolcelatte sauce 65

# CONTORNI

## SALTATE <sup>VG</sup>

Sautéed potatoes with rosemary & red onion 5

## FRITE <sup>VG</sup>

Fries 5

## PURE DI PATATE <sup>GF</sup> <sup>V</sup>

Pureed potato 5.5

## PATATE <sup>V</sup> <sup>VG</sup> <sup>GF</sup>

Buttered baby new potatoes & parsley 5

## BROCCOLETTI <sup>VG</sup> <sup>GF</sup>

Tenderstem broccoli, lemon & sea salt 6

## VERDURE <sup>V</sup> <sup>GF</sup> <sup>VG</sup>

Buttered greens 6

## PEPERONATA <sup>VG</sup> <sup>GF</sup>

Roasted peppers, tomato, garlic & chilli 6

## ZUCCHINE FRITTE <sup>V</sup>

Courgette fries 6

## CAVOLO <sup>GF</sup> <sup>V</sup>

Tuscan cabbage, garlic, chilli & pancetta 6

## INSALATA DELLA CASA <sup>VG</sup> <sup>GF</sup>

House salad 6

## INSALATA DI RUCOLA <sup>GF</sup>

Rocket & parmesan salad 5.5

## INSALATA DI POMODORO <sup>VG</sup> <sup>GF</sup>

Tomato & red onion salad 5.5

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*Sunday Lunch has always been a special time  
with family & friends, an opportunity to unwind,  
relax & appreciate life's simple pleasures.*

*Buone Domenica*

# SUNDAY LUNCH

Available from 12pm to 4pm  
\*Excluding select dates

## STARTERS

### FRESH KING SCALLOPS

With Tuscan black pudding, belly pork & a honey, cinnamon, orange & star anise dressing

16.5

### BREADED GOAT'S CHEESE Ⓥ

With a lemon infused rocket salad, pickled grated carrot & a beetroot puree

12.5

### SOUP OF THE DAY Ⓥ GF

With toasted artisan bread & butter

9

### BEER BATTERED KING PRAWNS

With a spicy homemade tomato sugo

15.5

### CHICKEN LIVER PATE GF

With caramelised onions & toasted artisan bread

12

## MAINS

### SHREDDED CONFIT LAMB SHOULDER

23

### ROAST SIRLOIN OF BEEF

Served pink

24

### ROAST CHICKEN BREAST

22

### ROAST LOIN OF PORK

Wrapped in sage & pancetta, with apple sauce

24

#### TRIMMINGS INCLUDED

Served with roast potatoes, roast carrots, roast parsnips, buttered greens, homemade Yorkshire pudding & gravy

**Cfo available**

#### ADD

##### PUREED POTATOES Ⓥ GF

5.5

##### TENDERSTEM BROCCOLI & BLUE CHEESE SAUCE Ⓥ GF

6.5

*Please ask for our dessert menu*

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Ⓥ vegetarian Ⓥ GF vegan GF gluten free Ⓥ GF vegetarian option available  
Ⓥ GF vegan option available GF GF gluten free option available

*Our Afternoon Tea really is a treat. Join us for a cosy afternoon & enjoy a delightful escape into our world of sweet delicacies & genuine hospitality, assured that everything has been lovingly handmade by our artisan baker.*

*Enjoy our Specials Menu, bringing you some authentic, some seasonal & some creative dishes from our kitchen.*



# AFTERNOON TEA

Available from 12pm to 4pm`  
Pre booking only

£30 per person  
Sparkling Tea £37 per person  
Children's Tea £16 per person

Enjoy our luxury tea service with a selection of savouries, scones & artisanal sweet treats, delicately handmade with premium ingredients & themed to the season.



# MONTHLY SPECIALS

Please ask for our Seasonal Specials Menu

Available all day from 12pm noon



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SCAN FOR ALLERGY & DIETARY INFORMATION

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