



THE BUTCHER'S MATE

Taste of Italy 2.0

ANTIPASTI

Polpette SUGO £9

Pan fried balls of veal, beef & pork with herbs & Parmigiano in a rich tomato sauce.

Melanzane al Forno £7

Slices of aubergine topped with cherry tomatoes, smoked Scamorza cheese, black olives and capers.

Polenta Fritte £6

Crispy polenta fries with a mix of dried herbs & fior di sale served with a lemon mayonnaise.

Carpaccio £12

Beef fillet Carpaccio with olive oil, Parmigiano, capers & lemon.

PRIMI PIATTI

Carbonara £10/£15

Tagliatelle with an authentic Carbonara sauce topped with Pecorino Romano & crispy guanciale.

Bolognese £10/£15

Rigatoni pasta with a beef, pork & pancetta Ragù served with Parmigiano.

Gnocchi £10/£15

Homemade potato gnocchi in a creamy Gorgonzola sauce.

Risotto £10/£15

Arborio rice with Prosecco, Parmigiano & saffron.

SECONDI PIATTI

Filetto al Pepe Verde £35

Prime cut fillet steak served in a green peppercorn and cream sauce with rosemary potatoes.

Filetto ai Porcini £35

Prime cut Fillet steak served in a Porcini and cream sauce with rosemary potatoes.

Fiorentina EX DAIRY £65

Minimum 1kg Fiorentina steak (T-Bone) cooked rare and sliced before serving with rosemary potatoes. For 2 people.

Cotoletta alla Viennese £25

Large Veal escalope breadcrumbed and pan fried served with fries and fresh lemon.

Roast Chicken £20

Half a roast chicken with potatoes, cherry tomatoes, olives & capers.

Guancia di Miale £24

Slow braised pork cheeks in a red wine jus with baby onions on a bed of creamy polenta.

Garlic Bread £3

Confit Garlic Tomatoes £3

Peppercorn Sauce £3

Mushroom Sauce £3

Creamed Mushrooms £5

Rosemary Potatoes £4

Roasted Vegetables £4





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DESSERTS

Tiramisu

Layers of Italian biscuits,
Mascarpone, Amaretto and
our bespoke coffee.
£8

Sorbetto

Home-made Limoncello sorbet.
£7

Affogato

Two scoops of Vanilla ice-cream
drizzled with a double espresso.
£6

Amaretti Cheesecake

Amaretto liquor cheesecake
on an Amaretto biscuit base.
£8

