

TO START

<i>House made focaccia - rosemary, extra virgin olive oil, balsamic</i>	16
<i>'Cacio e pepe' flatbread - Parmesan, black pepper</i>	16
<i>Olives - garlic, thyme marinade</i>	12
<i>Salumi - daily chef's selection 100g/150g</i>	14/20
<i>Burrata - peach, extra virgin olive oil, basil</i>	29
<i>Ricotta - whipped ricotta, confit tomatoes, balsamic</i>	24
<i>Crocchette - goats cheese croquettes, honey, almond</i>	22
<i>Insalata caprese - mozzarella, heirloom tomato, basil, balsamic</i>	24
<i>Calamari - 'Nduja mayonnaise, lemon</i>	23

PASTA & RISOTTO

<i>Bucatini 'cacio e pepe' - Parmesan, black pepper</i>	28
<i>Linguine - calamari, mussels, prawns, cherry tomato, garlic</i>	31
<i>Casarecce - Tuscan wild boar ragù, chives, Parmesan</i>	33
<i>Mezzi rigatoni alla norma - eggplant, mozzarella, basil</i>	30
<i>Bucatini carbonara - salami, prosciutto, Pecorino,</i>	30
<i>Risotto agli asparagi - asparagus, peas, Gorgonzola</i>	30



PIZZA

<i>Margherita - mozzarella, marinara, basil</i>	23
<i>Mortazza - mortadella, stracciatella, pistacchio, pesto</i>	25
<i>Miele - salami, hot honey, mozzarella, marinara</i>	24

SECONDI

<i>Bistecca - ribeye steak, crispy potatoes, salsa verde</i>	41
<i>Saltimbocca - chicken breast, prosciutto, spinach, polenta</i>	36

CONTORNO

<i>Patate - crispy Agria potatoes, rafano, dill</i>	16
<i>Insalata - pear, Gorgonzola, greens</i>	15
<i>Verdure - summer greens, gremolata</i>	12

DOLCI

<i>Tiramisu - Amaretto, coffee, mascarpone</i>	16
<i>Panna cotta - apricot, rosemary</i>	16
<i>Affogato - gelato, Illy coffee, amaretti, Frangelico</i>	20

TRUST FRANCO

*A selection of starters,
pasta, secondi & dolci
tailored by our chefs*

65 p.p / 85 p.p