

Machiavelli

Lunch & Dinner Menu

Mon - Sat 12:30pm - 3:00pm & 5:30pm - 10:00pm

Starters

Machiavelli antipasti board - for two to share	16.00
Wild sea trout tartare with lemon, capers and crostino	8.50
Speck with artichokes and parmesan bruschetta	6.50
Roast pumpkin, blu di bufala and pine nuts with maple dressing (v)	5.50
Selection of bruschettas (v)	6.75
Aubergine and tomatoes	
Roasted tomatoes and basil	
Sweet gorgonzola and rocket	
Buffalo mozzarella with roasted cornetti pepper and basil (v)	8.00
Three cheese crostini selection (v)	6.50
Parma ham with pears and pane carasau	7.00
Capocollo with Tarocco oranges, fennel and chicory salad	7.50
Vegetable salad in a cheese birds nest (v)	6.50
Soup of the day	5.00

Mains

Spiedino of Tuscan sausages, shallots and sage with Umbrian lentils	13.75
Frittata with grilled artichoke and aged parmesan (v)	12.25
Slow cooked beef stew with champignon mushroom and puff pastry hat	16.50
Pork belly with rosemary potatoes and chilli jam	15.00
Porcini mushroom ravioli with butter, sage and aged parmesan (v)	10.75
Braised chicken with cherry tomatoes and Italian olives	11.00
Tuna polpette with tomato and black olives with bruschetta	14.50
Pasta al forno (<i>changes daily</i>)	13.00
Tagliolini (<i>changes daily</i>)	10.50

Puds

Bread and butter pudding with vanilla bean ice cream	5.00
Flourless chocolate cake with vanilla crème fraiche	4.50
Panna cotta with seasonal berries	5.00
Tiramisu	5.00
Please ask for our selection of cakes	4.50
Dai Dai ice cream selection	3.50
(mini gelato bites hand dipped in dark chocolate)	
Cheese selection with pane carasau, jellies and condiments	2 - 5.00
	4 - 8.50
	5 - 11.50