

# MARIA G's

## SNACKS

Nocellara del Belice Olives  
Fried Friggitelli Peppers  
Gnocco Fritto, Pancetta, Honey  
Courgette Flower Fritto,  
Ivy House Goat's Curd (2 pieces)  
Aged Parmesan Fries  
Grilled Tomato Bread,  
Amalfi Anchovy  
House Cured Coppa, Gorgonzola,  
Truffle Honey, Carta Da Musica  
Garden Herb Focaccia, Le Ferre  
Olive Oil

## FIRST

English Asparagus,  
Olive Oil Mayonnaise  
Aubergine Parmigiana  
La Latteria Stracciatella,  
Loquats, Chilli, Basil  
Penzance Red Mullet,  
Amalfi Lemon, Wild Fennel  
Rosemary & Sicilian Orange  
Cured Bresaola, Pecorino

## PASTA

Pappardelle, Pink Fir Potatoes,  
Pancetta, Egg Yolk, Sage  
Ivy House Ricotta Agnolotti,  
Wild Garlic, Artichoke,  
Turnip Tops  
Pappardelle, Farmer Tom's Beef  
Ragu, 24-month-aged Parmesan  
Linguine 'Nerano', Roman  
Courgettes, Provolone del Monaco,  
DOP Basil

## MAIN COURSE

Fresh Borlotti Bean Stew,  
Grilled Summer Vegetables,  
Salsa Verde  
Cornish Cod, Sweet Peppers,  
Green Olive, Basil  
Grilled Herdwick Lamb, New  
Season Garlic, Goat's Curd  
Farmer Tom's 1kg Rib on the Bone,  
Grilled Tropea Onions,  
Gorgonzola (For 2)  
Farmer Tom's Beef Ribeye,  
Grilled Tropea Onions,  
Gorgonzola

## DAILY SPECIAL

Spaghetti Vongole, Datterini  
Tomato, Parsley, White Wine

## SIDES

Summer Beans, Salsa Verde  
Pink Fir Potatoes, Sage  
Vesuvio Tomato Salad

## SWEET

Pistachio Cannoli  
Meri's Tiramisu  
English Strawberries, Tonka Bean  
Panna Cotta  
Affogato  
Plate of Italian Cheeses

[PLEASE ASK FOR OUR VEGETARIAN & VEGAN MENU](#)

All prices inclusive of VAT. Before ordering please speak to our staff about your dietary requirements, intolerances and food allergies. Discretionary 12.5% service charge will be added to your bill.