

# Piena e Felice

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at The Old Farmhouse

## Starters

Burrata & funghi	13	Creamy fresh burrata on a bed of herb-scented sautéed mushrooms, tempura sage
Pane e burro all'aglio	6.5	Warm artisanal bread served with garlic-infused homemade butter
Frickles	8	Deep fried homemade pickles, with Parmigiano served with house sauce
Cavolfiore Cacio e Pepe	8.5	Crispy cauliflower florets tossed in classic Roman pecorino cheese and black pepper sauce, touch of preserved lemon zest
Arancini	8	Crispy golden rice balls filled with our traditional slow-cooked ragù, sweet peas and mozzarella
Moscardini al sugo	14	Tender baby octopus simmered in a rich tomato sauce, olives, chilli and parsley for extra Mediterranean flavour, served with focaccia

## Burger & Salads

All burgers served with fries

Cheese	17	Double smashed beef patty in a soft golden brioche bun, cheese, grilled onion, house sauce
Crispy chicken	16.5	Deep-fried chicken in a soft golden brioche bun lettuce, house pickles, cheese and gravy mayonnaise
Cesarina	16.5	Little gem, avocado, croutons and grilled chicken with parmesan dressing
Farmer's Squash (ve)	17	Hearty autumn bowl of roasted pumpkin, grilled tofu marinated in balsamic vinegar and ruby pomegranate

Boutique Bedrooms Now Open!

## Pasta

Gnocchetti Al Ragù	17.5
Handmade potato gnocchi tossed in our traditional slow-cooked Bolognese ragù	
Pappardelle con crema di tartufo e funghi	19.5
Green pappardelle pasta with truffle cream and mix of Porcini mushrooms	
Maltagliati e Fagioli	16.5
Irregularly shaped pasta cooked in aromatic beans broth	
Garganelli alla Boscaiola	18.5
Traditional Emilian pasta using the "pettine" technique, sautéed in a rustic tomato sauce with Italian sausage, green peas, mushrooms	
Tagliatelle con gamberi e pomodorini	24
Silky fresh tagliatelle sautéed with King prawns in a light chilli, garlic, parsley and Datterino tomatoes sauce	
Ravioli Neri al mascarpone e tartufo	23.5
Delicate black ravioli filled with mascarpone and truffle in butter and sage sauce, sweet crumbled amaretti	
Paccheri Amatriciana	17.5
Fresh Paccheri pasta tossed in tomato sauce, Pecorino Romano DOP and crispy guanciale (pork cheek bacon) and black pepper	
Spaghetti della Trattoria	19.5
Fresh spaghetti tossed in a rich, slow-cooked tomato sauce, topped with tender, golden breaded chicken Milanese and a sprinkle of freshly grated Parmigiano	

## Sides & Snacks

Nocellara Green Olives	5.5	/ Garden Salad	- 6
Mac & cheese	7.5	/ Truffle & Parmesan Fries	- 7.5 /
Pork Scratching	9		

## Desserts

Tiramisù al pistacchio	9.5
Our signature tiramisù with Savoiardi, mascarpone cream and pistacchio	
Crème brûlée	8
Cheesecake	8

