

Piena e Felice

at The Old Farmhouse

Starters

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

Burger & Salads

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

Boutique Bedrooms Now Open!

Pasta

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

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

