

# L'Anatra

ITALIAN KITCHEN



## TAPAS

### CARNE

#### Chacuterie £8

(Salami, Parma ham, pickles, ciabatta)

#### Sicilian Arancini £8

(Please ask your waiter for today's fillings)

#### Polpette £8

(Fried minced meatballs, rich tomato sauce)

#### Pollo £8.50

(Roasted chicken thighs in garlic, thyme, lemon & honey)

### PESCE

#### Gamberi In Gabbia £8.50

(King Prawns wrapped in spaghetti)

#### Gamberi All'Aglio £8.50

(King Prawns tossed in garlic, lemon, basil & chilli served with foccacia)

#### Calamari Fritte £8

(Fried calamari, aioli, mixed leaves)

#### Crocchette Di Pesce £8

(Crispy fish croquettes, homemade tartare sauce, salad leaves)

**We are allergy aware** – We can adapt a number of dishes to meet your allergen needs. Whatever your dietary requirement please ask a member of our team who will be happy to advise.

We source our ingredients from local suppliers and use as many seasonal products as possible.

Please see our local suppliers board for more details.

We only use free range eggs and where possible produce our dishes from scratch in our kitchens.

Traces of nuts and gluten may be found in our kitchens.

A discretionary 10% service charge will be added to your bill, this goes directly to our fantastic staff. This is entirely optional.

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## TAPAS

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### VEGETARIAN

#### Aubergine Cannoli £8

(Breaded aubergine, filled with mozzarella, tomato & fresh basil)

#### Italian Burrata £8.50

(Vine tomatoes, homemade bread, mixed leaves & balsamic glaze)

#### Bruschetta Classica £7

(Tomatoes, basil, onion, garlic, grilled homemade bread)

#### Sicilian Arancini £8

(Please ask your waiter for today's fillings)

#### Funghi All'Aglio £7

(Pan fried mushrooms cooked in garlic butter & parsley, served with foccacia)

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