



IL MORO

## Cucina Sarda

### Antipasti & Sharing Platters

**POMODORI SECCHI** | Herb Marinated sun-blushed tomatoes | **£3.95 (V)**

**CARASAU CON POMODORO** | Sardinian crisp bread with tomato & garlic dip | **£5.50 (V)**

**ANTIPASTO DI TERRA** | Italian & Sardinian charcuterie: Cured hams, cheese, grilled vegetables & home-made pickles for two to share | **£18.95**

**PANE ARTIGIANALE** | Selection of home-made focaccia & breads served with olive oil & balsamic vinegar to share | **£5.95 (V)**

**FRITTURA MISTA** | Lightly fried cod, prawns, whitebait, calamari, asparagus with mayonnaise dip for two to share | **£21.95**

**OLIVE MISTE** | Marinated mixed olives | **£3.95 (V)**

### Primi

**FRITTURA DI CALAMARI** | Salt and pepper lightly fried calamari with mayo dip and lemon | **£7.95**

**CARPACCIO DI BUE** | Raw beef carpaccio with rocket & Parmesan | **£9.50**

**GAMBERI SU BRUSCHETTA** | Fresh King prawns with chilli & garlic on toasted bread | **£9.95**

**COZZE AL SUGO PICCANTI** | Mussels in spicy tomato broth with toasted bread | **£8.95**

**MOZZARELLA & TOMATO** | Sliced creamy Mozzarella cheese, tomatoes & pesto with crisp bread | **£7.50 (V)**

**ASPARAGI, UOVA E PECORINO** | Grilled asparagus with melted pecorino on carasau bread with poached egg and watercress | **£7.50 (V)**

**INSALATA DI PROSCIUTTO & FICHI** | Honey roasted figs, goat's cheese & Parma ham salad | **£8.50**

### La Pasta Fresca

**TAGLIATTELLE ALLA CARBONARA** | Mushrooms, pancetta & parmesan cream tagliatelle pasta | **£13.95**

**MALLOREDDUSU CAMPIDANESI** | Shell pasta with traditional pork ragu, fennel seeds, saffron & tomato sauce | **£13.95**

**PACCHERI AL RAGU D'AGNELLO** | Tube pasta with diced lamb, rosemary & tomato ragù | **£14.50**

**MACCARRONES AL SALMONE** | Sardinian caserecie pasta with smoked salmon, peas, broccoli & lemon cream | **£14.00**

**SPAGHETTI GAMBERI & POMODORINI** | Spaghetti with prawns, cherry tomatoes, parsley, chilli and garlic | **£14.95**

### I Risotti & Fregola Sarda

**RISOTTO CON ASPARAGI** | Asparagus risotto with Gorgonzola cheese & watercress | **£13.95 (V)**

**FREGOLA ALLA SCOGLIO** | Fregola pasta Mediterranean shellfish, mussels, calamari, hake, prawns, chilli & garlic | **£15.95**

### Pesci & Carni

**ZUPPETTA ALLA MARINARA** | Sardinian tomato seafood broth with chilli & toasted bread | **£18.95**

**ORATA** | Simply roasted Sea bream fillet with garlic, roast potatoes & Tomatoes | **£15.95**

**FILLETTO ALLA BOSCAIOLA** | Grilled Beef fillet with sautéed creamy mushrooms & rosemary mash potatoes | **£24.95**

**AGNELLO AI CARCIOFI** | Braised Lamb Shank sardinian style with minted peas & artichokes & mash potatoes | **£19.95**

**COSCIA D'ANATRA** | Roasted duck leg with potatoes, oranges & aromatic red wine juice | **£16.95**

### Pizza

**PIZZA DEL PESCATORE** | Seafood pizza with Mussels, prawns, calamari, chilli, garlic & parsley | **£14.95**

**PIZZA AL PROSCIUTTO & FUNGHI** | Parma ham, mushrooms & Parmesan | **£14.50**

**PIZZA SALAME PICCANTE** | Spicy Salami & peppers | **£14.00**

**CALZONE ALLE VERDURE** | Peppers, aubergines, onions, & pesto calzone | **£13.95 (V)**

### Contorni

**GRILLED MED VEGETABLES** | **£5.95**

**FRIED HAND CUT CHIPS** | **£3.95**

**HOUSE MIXED LEAF SALAD** | **£3.95**

**BROCCOLI CHILLI & GARLIC** | **£4.95**

**ROASTED POTATOES** | **£3.95**

**ROCKET & PARMESAN** | **£4.50**

# DOLCI MENU

## I DOLCI

**IL GELATO £5.50** Choose 3 scoops from:  
Strawberry, Chocolate, Vanilla, Pistachio, Lemon

**LA SEADAS £6.95** Sardinian fried pastry filled  
with cheese served with honey & lemon gelato

**IL TIRAMISU £5.95**  
Mascarpone, sponge biscuits, coffee & marsala

**IL TORTINO AL CIOCCOLATO £6.95**  
A rich chocolate pudding served with  
pistachio gelato and crushed biscotti

**LA PANNA COTTA £5.95**  
A classic vanilla set cream  
with a berry compote sauce

**FRAGOLE & MASCARPONE £5.95**  
Fresh strawberries and mascarpone cream

**CIOCCOLATINI MISTI £5.95**  
Home-made selection of mixed chocolate truffles

## I FORMAGGI DELLA CASA

**PECORINO SARDO, GORGONZOLA, RICOTTA,  
PARMIGIANO, CAPRINO** Cheese board selections  
with Carasau crispy bread, honey & grapes  
3 CHEESES £7.95 / 5 CHEESES £11.95

## DESSERT WINE

	50ML	375ML
<b>MICHELE CHIARLO, NIVOLE MOSCATO D'ASTI HALVES</b>	<b>£4.50</b>	<b>£21.95</b>
A gently sparkling dessert wine with intense peach and tropical fruit flavours.		

	50ML	500ML
<b>BONACCHI, VIN SANTO DEL CHIANTI</b>	<b>£5.95</b>	<b>£39.95</b>
A traditional Tuscan sweet wine with heady aromas of toffee and caramel.		

<b>CA'RUGATE, RECIOTO DELLA VALPOLICELLA L'EREMITA</b>	<b>£5.95</b>	<b>£48.95</b>
Deep black fruit and berry notes, with hints of wild herbs and spice. Sweet, luscious and rounded.		

<b>ANGIALIS SARDEGNA VINSANTO</b>	<b>£5.95</b>	<b>£48.95</b>
Honey, and dried fruit with flavours of fresh apricots and orange zest.		

## FORTIFIED WINE

	50ML	375ML
<b>CARLO PELLEGRINO, MARSALA SUPERIORE DOC 'GARIBALDI' DOLCE HALVES</b>	<b>£5.95</b>	<b>£25.95</b>
Rich and lusciously sweet.		

	50ML	750ML
<b>BARROS, SPECIAL RESERVE</b>	<b>£4.50</b>	<b>£42.00</b>
Silky texture with beautifully sustained flavours.		

## LIQUORI E DIGESTIVI

**GRAPPE**  
FIL'E E FERRU £4.00 | BARRIQUE £6.00  
DI TURRIGA £7.00  
Single serving 25ml on ABV average 40%

**BRANDY**  
VECCHIA ROMAGNA £5.00 | COURVOISIER VSOP £5.50  
COURVOISIER XO £7.95 | ARMAGNAC £6.00  
Single serving 25ml on ABV average 40%

**LIQUORI AMARI £3.95**  
MIRTO | LIMONCINO | ORANGINO  
AMARETTO | SAMBUCA | AMARO MONTENEGRO  
Single serving 25ml glass with ice

## LA CAFFETTERIA

### I CLASSICI

**IL CAFFÈ ESPRESSO -  
£2.35 / DOUBLE £3.90**  
Short & intense

**IL CAFFÈ ESPRESSO MACCHIATO -  
£ 2.40 / DOUBLE £3.95**  
Short & intense with a dash of frothed milk

**L'AMERICANO LUNGO - £3.00**  
An long light coffee served with a jug of milk

**IL CAFFÈ LATTE - £3.00**  
A shot of espresso mixed with creamy milk

**IL CAPPUCINO - £3.00**  
A shot of espresso topped with frothed milk

**LA CIOCCOLATTA - £3.50**  
Creamy & rich premium Italian hot chocolate

### INFUSI & TISANE

**I CIOCOLATTINI MISTI - £5.95**  
Hand-made mixed chocolate truffles.  
ideal as an after coffee treat.

**I THE' CLASSICCI - £2.90**  
Tea: English Breakfast | Earl Grey  
Camomile | Jasmine Green  
Infusions: Fresh Mint | Fresh lemon

### I CAFFÈ SPECIALI

**L'AFFOGATTO AL CAFFÈ WITH AMARETTO - £6.95**  
A classic - a scoop of vanilla gelato  
with amaretto liqueur & a shot of coffee

**I CAFFÈ CORRETTI - £ 6.50**  
Floater cream coffee: Tia Maria  
Baileys | Irish Whiskey | Amaretto