

STUZZICHINI

- Bruschetta di Pomodorini Secchi e Mozzarella** £6.25
Toasted Italian bread topped with mozzarella and marinated dried cherry tomatoes
- Bruschetta di Speck con Crema di Mele** £6.25
Toasted Italian bread with creamed apple and speck
- Bruschetta con Peperonata** £6.25
Sautéed vegetables bound with a little tomato on sourdough bread with feta cheese
- Bruschetta di Prosciutto** £6.25
Italian cured ham and parmesan bruschetta

ANTIPASTO

- Prosciutto di Parma e Melone** £7.95
Italian cured ham served with melon
- Minestrone della Casa** £4.35
Italian vegetable soup with fresh basil
- Calamari Fritti** £7.95
Baby calamari fried in crispy batter served with lemon dill mayonnaise
- Insalata di Spinaci e Dolcelatte** £6.95
Baby leaf spinach salad with roast pear, roast butternut squash, dolcelatte and caramelised walnuts
- Gamberoni con Borlotti** £8.75
Large tiger prawns sautéed in garlic butter with borlotti beans, chilli and sage, served with toast
- Insalata di Caprese** £6.75
Creamy buffalo mozzarella, beef tomato, basil and extra virgin olive oil
- Bresaola con Finocchi** £7.90
Thinly sliced cured beef, served with shredded fennel, rocket, lemon and truffle oil
- Tonno alla Griglia** £8.35
Seared rare tuna, topped with sesame seeds, served hot with a dressing of extra virgin olive oil, lemon zest and juice, anchovy, caper berries and coriander

MAY WE SUGGEST THE FOLLOWING STARTERS FOR GROUPS OR TABLES OF TWO OR MORE

Portions are sufficient for two persons

- Fritto Misto** £14.75
Selection of seafood and white fish fried in tempura batter served with tartar sauce
- Antipasto di Vegetali** £9.75
Gem lettuce with shaved pecorino, marinated griddled peppers and artichokes, aubergine, fennel, baby balsamic onions and walnut dressing
- Bruschette Miste** £9.75
Selection of mixed bruschette

PASTA

Starter / Main

Farfalle Pancetta e Spinaci £6.95 / £8.95

Butterfly pasta tossed with Italian bacon, baby spinach, garlic, chilli, roasted peppers, breadcrumbs and parmesan cheese

Fettuccine di Mare £10.95 / £12.95

Fresh egg pasta ribbons tossed with Greenland prawns, gamberoni, queen scallops, wine bisque, chilli and parsley

Ravioli alla Ricotta di Bufala e Spinaci £8.75 / £10.75

Buffalo ricotta and spinach filled ravioli tossed in tomato concasse with cherry tomato fresh basil spinach and a little cream

Rigatoni con Polpettine £6.95 / £8.95

Large pasta tubes served with veal and beef meat balls tossed in tomato with fresh basil

Maccheroni Mari e Monti £9.75 / £11.75

Fresh macaroni tossed with sautéed tiger prawns, clams and pancetta finished with chilli, shallots, parsley and cherry tomatoes

Linguine con Salsiccia Toscana £7.30 / £9.30

Flat spaghetti with Tuscan sausage, chick peas, garlic, fresh chilli, cherry tomato and basil

Ravioli d'Anatra £8.75 / £10.75

Homemade duck filled ravioli, served with a duck ragu

Fusilloni di Pollo £6.95 / £8.95

Large spiral pasta with grilled chicken, vegetables, basil pesto and a touch of cream

SECONDI PIATTI

Costoletta di Manzo al Burro di Tartufo £17.95

Rib Eye steak, topped with truffle butter, served with sautéed button mushrooms with garlic, chilli and parsley

Petto d'Anatra Orientale £15.75

Pan fried Gressingham duck breast with sautéed pak choi, ginger, chilli and garlic served with a red currant soy dressing

Saltimbocca alla Romana £16.25

Veal escallops topped with Italian cured ham and sage, sautéed and finished with wine and butter

Filetto di Maiale £14.75

Fillet of pork stuffed with spinach and wild mushrooms, finished with cepes and red wine sauce

Petto di Pollo alla Zucca £12.95

Cornfed chicken breast filled with baked butternut squash, fontina cheese and Italian bacon, served on a shallot cream thyme sauce

SECONDI PIATTI continued

Costolette d'Agnello Romano £17.75

Lamb cutlets, marinated in mint, parsley and garlic, griddled and served on new potatoes and spring onion

Vitello alla Milanese £14.25

Classic Italian dish of pan fried breaded veal escalope, served with lemon

Petto di Pollo Cefalù £12.75

Breast of chicken, served on a bed of roasted aubergines, peppers, cherry tomato, olives and fresh basil

All main courses are served with potatoes

CONTORNI

Insalata di Rucola, Pomodorini e Parmigiano £3.50

Rocket, cherry tomato and shaved parmesan salad with lemon olive oil

Insalata Mista £3.35

Mixed leaf salad, tomato, cucumber and fennel

Insalata di Pomodoro £3.25

Tomato and onion salad, fresh oregano olive oil and red wine vinegar

Patatine Fritte £2.55

Fresh chips

Zucchine Fritte £2.55

Fried courgettes

Spinaci Saltati £2.55

Tossed spinach with parmesan cheese or garlic and chilli

Verdure del Giorno £2.75

Vegetables of the day, please ask

Important – It is the customers' responsibility to inform our supervisors of any food allergies. However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic.