

Antipasti

Bufala e Pesto (v) (n) £7.75 <i>Bufalo mozzarella on a bed of pistachio and basil pesto and served with grilled cherry vine tomatoes.</i>	Gamberoni in Tempura £8.75 <i>Sicilian king prawns in a light saffron tempura batter, accompanied by an aioli dip.</i>	Mortadella Grigliata £7.95 <i>Mortadella salami, grilled and served with, red onion chutney, mixed leaves and toasted sourdough bread.</i>
Timballo di Verdure (v) £6.95 <i>A grilled vegetable and smoked mozzarella stack, garnished with a tomato coulis.</i>	Capesante e Piselli £9.95 <i>Pan-fried king scallops wrapped in pancetta, served with a seasonal fresh garden pea purée.</i>	Scottata di Manzo £11.50 <i>Seared fillet of beef, in a sea salt and black pepper crust with honey and truffle dressing.</i>

Primi di Pasta e Riso

Raviolo Aperto di Gamberi £17.50 <i>Open ravioli with king prawns, garlic, chilli, cherry tomato and wild rocket.</i>	Paccheri al Ragù di Manzo £14.95 <i>Paccheri pasta in a rich tomato and fillet of beef ragout garnished with a Parmesan shavings.</i>	Tortelloni di Zucca (v) (n) £15.75 <i>Homemade pasta parcels filled with butternut squash, ricotta cheese, a touch of mustard and amaretto biscuits, served with a sage and butter sauce.</i>
Linguine all'Astice £19.95 <i>Linguine pasta with half native lobster, shallots, brandy and tomato coulis.</i>	Penne alla Siciliane (v) (n) £13.75 <i>Penne pasta with roasted aubergine, pistachio, cherry tomato and topped with salted ricotta cheese.</i>	Risotto ai Porcini (v) £16.25 <i>Risotto with dried porcini mushrooms, shallots, drizzled with truffle oil and garnished with parmesan shavings.</i>

Most of above pasta dishes are also available as gluten free options. Starter portions available for £4 less than the above listed price.

Secondi di Carne

Pollo e Asparagi £16.25 <i>Supreme of corn fed chicken with asparagus smoked mozzarella and a white wine and butter sauce.</i>
Rollè di Coniglio (n) £17.50 <i>Rabbit ballotine with a sausage and pistachio filling, on a polenta and parmesan disc and garnished with a white wine and herbs sauce</i>
Agnello alla Mediterranea £17.95 <i>Slow cooked lamb, in cumin, tumeric, white wine and tomato, garnished with wild mushrooms and slow cooked peppers.</i>
Medaglioni al Pepe £24.95 <i>Medallions of Scottish beef fillet with a green pepper corn, brandy and cream sauce, garnished with potato purée.</i>
Filetto all'Inglese £26.95 <i>Pan-fried fillet of Scottish beef topped with dolcelatte cheese and crispy pancetta, on a bred crouton with a red wine reduction.</i>

Secondi di Pesce

Salmone e Aneto £16.95 <i>Roasted fillet of salmon in a sauce of prosecco, dill and baby prawns.</i>
Nasello Saltimbocca £17.75 <i>Oven baked fillet of hake wrapped in Parma ham and fresh sage, served with a white wine, sage and butter sauce on a bed of potato purée.</i>
Branzino Cetriolo e Menta £18.25 <i>Pan-fried fillet of sea bass and grilled cherry tomatoes served with a fresh cucumber and mint salsa.</i>
Guazzetto di Gamberi £20.95 <i>Light stew of king prawns in a garlic, white wine, cherry tomato and saffron sauce served with a steamed rice timballe.</i>
Pescatrice e Tartufo £21.50 <i>Roasted monkfish with an aromatic bread crust, garnished with a truffle flavoured celeriac.</i>

All main dishes are garnished with a seasonal vegetable bouquet and sautéed new potato.

Insalate e Contorni

Insalata mista £3.40 <i>Mixed leaf salad with tomato and rocket, dressed with olive oil and balsamic vinegar.</i>	Piselli e Menta £3.25 <i>Seasonal minted garden peas.</i>	Patate Novelle £3.75 <i>Seasonal new potatoes, served boiled or sautéed.</i>
Pomodori e Cipolla £4.75 <i>Slices of vine tomatoes and red onion, dressed with olive oil, salt flakes and organic oregano.</i>	Spinaci Saltati £3.95 <i>Sautéed spinach leaves in garlic and olive oil.</i>	Purè di patate £3.75 <i>Homemade silky potato purée</i>
	Asparagi £6.50 <i>Seasonal steamed asparagus.</i>	Patatine Fritte £3.75 <i>Homemade hand cut triple cooked chips.</i>

For parties of 6 or more a 10% service charge will be added to the final bill.

(v) Vegetarian, (n) Dish contains nuts, (s) Spicy dishes

"Mortadella" Mortadella is a large Italian sausage or luncheon meat made of finely hashed or ground, heat-cured pork, which incorporates at least 15% small cubes of pork fat.

Mortadella is a product of Bologna, Italy. "Saffron" is the stigma of the crocus flower, the most expensive spice in the world. "Truffle" A truffle is the fruiting body of a subterranean Ascomycete fungus, predominantly one of the many species of the genus Tuber. Truffles are ectomycorrhizal fungi and are therefore usually found in close association with tree roots.

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Italian Restaurant 

A La Carte Menú