

## Starters

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| <i>Involtini di Melanzane (v)</i>  | <i>£6.95</i> | <i>Scottata di Manzo</i>   | <i>£11.95</i> |
| <i>Grilled aubergine parcels filled with goats cheese and served with a tomato coulis.</i> |              | <i>Seared fillet of beef, in a sea salt and black pepper crust with honey and truffle dressing.</i>          |               |
| <i>Gamberoni alla Nduja (s)</i>  | <i>£9.25</i> | <i>Frittelle di Baccalà</i>  | <i>£8.50</i>  |
| <i>Pan-fried red Sicilian king prawns in a fish fumet and nduja sausage sauce.</i>         |              | <i>Salted cod fritters served on a bed of lemon potato purée and garnished with a saffron tartar sauce.</i>  |               |
| <i>Bufala e Pesto (v) (n)</i>  |              |  | <i>£7.85</i>  |
|  |              | <i>Bufalo mozzarella on a bed of pistachio and basil pesto and served with grilled cherry vine tomatoes.</i> |               |

## Pasta and Risotto

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| <i>Linguine ai Gamberoni (s)</i>   | <i>£17.50</i> | <i>Penne al Pesto (v) (n)</i>  | <i>£13.95</i> |
| <i>Linguine pasta with king prawns, garlic, chilli, cherry tomato and with wild rocket.</i>        |               | <i>Penne pasta with a homemade pistachio pesto sauce, cherry tomatoes, toasted pine kernels and salted ricotta.</i>  |               |
| <i>Paccheri al Ragù di Manzo</i>   | <i>£14.95</i> | <i>Tortelloni di Zucca (v) (n)</i>   | <i>£15.75</i> |
| <i>Paccheri pasta in a rich tomato and fillet of beef ragout garnished with parmesan shavings.</i> |               | <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> |               |
|  |               | <i>Risotto di Caprino e Zucca</i>  | <i>£16.25</i> |
|  |               | <i>Risotto with goats cheese, butternut squash and toasted walnuts.</i>  |               |

*Starter portions available for £4 less than the above listed price.  
For gluten free options please ask.*

## Main dishes of Meat

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| <i>Pollo al Rosmarino</i>  | <i>£16.95</i>                     |
| <i>Supreme of corn fed chicken in a white wine and rosemary sauce, garnished with potato purée.</i>                        |                                   |
| <i>Agnello alla Mediterranea</i>   | <i>£17.95</i>                     |
| <i>Slow cooked lamb, in cumin, tumeric, white wine and tomato, garnished with wild mushrooms and slow cooked peppers.</i>  |                                   |
| <i>Bauletto di Vitello</i>   | <i>£18.50</i>                     |
| <i>Veal parcel filled with cheese, Italian cooked ham served with a red wine reduction sauce.</i>                          |                                   |
| <i>Filetto</i>   | <i>6oz £24.95      8oz £28.95</i> |
| <i>Fillet of scotish beef served with a choice of peppercorn and brandy sauce or a porcini mushroom and truffle sauce.</i> |                                   |

## Main dishes of Fish

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| <i>Salmone all'Arancia</i>   | <i>£17.25</i> |
| <i>Roasted fillet of salmon in an orange and brandy sauce.</i>   |               |
| <i>Spada e Topinabur</i>   | <i>£18.95</i> |
| <i>Marinated and grilled swordfish served with textures of Jerusalem artichoke and a bisque sauce.</i>                                 |               |
| <i>Guazzetto di Gamberi (s)</i>  | <i>£21.95</i> |
| <i>Light stew of king prawns in a garlic, white wine, cherry tomato, saffron and chilli sauce served with a steamed rice timballe.</i> |               |
| <i>Tris di Pesce</i>   | <i>£22.50</i> |
| <i>Pan-fried sea bass, swordfish and king prawns served with a white wine and saffron sauce.</i>                                       |               |

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

*Extra side dishes*

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*Insalata mista* £3.75

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*Mixed leaf salad with tomato and rocket, dressed with olive oil and balsamic vinegar.*

*Spinaci Saltati* £4.25

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*Sautéed spinach leaves in garlic and olive oil.*

*Patatine Fritte* £3.95

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*Homemade hand cut triple cooked chips.*

*Patate Sauté* £3.75

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*sautéed new potato*

*Purè di patate* £3.75

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*Homemade silky potato purée.*

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