

GLI ANTIPASTI

MINISTRONE 6.95

Traditional Italian vegetable soup

IL MONTE DELLA BURRATA 8.50

Whole burrata mozzarella with beetroot and tomato on a bed of wild rocket

INSALATA MEDITERRANEO 8.95

Roasted peppers, artichoke hearts, feta cheese, tomatoes, olives and cucumber on a bed of baby spinach and wild rocket

AVOCADO CON SALMONE 9.50

Fresh avocado with smoked salmon and mozzarella

ASPARAGI CON PANCETTA 9.50

Baked asparagus wrapped with flat pancetta and topped with parmesan cheese

CALAMARI FRITTI 9.50

Deep-fried breaded squid rings, served with tartare sauce and a salad garnish

LE PASTE

GNOCCHI QUATTRO FORMAGGI 9.95

Fresh potato dumplings in a taleggio, gorgonzola, pecorino and parmesan cream cheese sauce

RAVIOLI ROSA 9.95

Pasta parcels filled with ricotta cheese and spinach with fresh leaves of spinach in a tomato and cream sauce

SPAGHETTI ALFREDINO 9.95

Long pasta with mushrooms, courgettes, sun-dried tomatoes, wild rocket, garlic and chilli, tossed in extra virgin olive oil

FARFALLE CON POLLO 10.95

Butterfly pasta with pan-seared strips of chicken in a mushroom, mixed pepper and pesto sauce

FETTUCCINE GAMBERONI 11.95

Thin flat strips of pasta with fanned tiger prawns in a fresh tomato, wild rocket, garlic, chilli and white wine sauce

RISOTTO AI FUNGHI 12.50

Arborio rice with Porcini mushrooms topped with rocket and parmesan shavings

(Add £2.00 for a large serving)

LE CARNI

POLLO IMPANATO 14.50

Packington free-range breaded chicken breast filled with cheddar and honey roast ham on a tomato and cream sauce base

FEGATO BURRO E SALVIA 15.95

Grilled calf's liver in a butter and sage sauce

FILETTO DI MAIALE 15.95

Orchard farm free-range fillet of pork, wrapped in bacon, in a mushroom, sultana and cream sauce

VITELLO AI CARCIOFINI 17.95

Pan-seared veal escalope in a baby artichoke and white wine sauce with a dash of pesto, topped with wild rocket

COSTOLETTE D'AGNELLO 19.95

French-trimmed rack of lamb, marinated in a dijon mustard, herb and garlic sauce

FILETTO AL PEPE VERDE 23.95

Surrey farm grass-fed fillet steak in a green peppercorn sauce

I PESCI

SOGLIOLA FIORENTINA 13.95

Baked fillet of lemon sole on a bed of spinach, in a tomato and bechamel sauce

MERLUZZO AI FUNGHI 14.50

Baked cod in a mushroom, asparagus, cream and pernod sauce

TROTA ALLE MANDORLE 15.95

Trout topped with roasted almonds in a butter and brandy sauce. Served with saffron rice.

BRANZINO AL FORNO 16.50

Grilled whole sea bass topped with olive oil and herbs

IPPOGLOSSO AL LIMONE 16.50

Pan-seared halibut steak in a lemon, caper and white wine sauce

CONTORNI 3.95 *per item*

Spinach

Fried zucchini

Carrots

Broccoli

Cauliflower

French beans

Peas

Red cabbage

Potato of the day

Service is not included (There will be a 12.5% charge for groups of six or more)