
STARTERS

MINISTRONE DELLA CASA (v)

Traditional vegetable soup 8.45

TIMBALLO DI SALMON E GRANCHIO ★

Parcel of crab, capers, chives & mayonnaise, wrapped in smoked salmon 10.95

INSALATA TRICOLORE (v)

Salad of Bufala mozzarella, avocado, tomato, fresh basil & oregano 10.40

PROSCIUTTO E MELONE

Thinly sliced Parma ham with melon 10.90

CHAMPIGNONS CON GRANCHIO GRATINATO

Crab & mushrooms au gratin, with garlic & cream 10.95

MOZZARELLA IN CARROZZA ★

Mozzarella 'wheel' with garlic butter and anchovy & white wine sauce 9.75

CARCIOFI AL BURRO O VINEGRETTE (v)

Fresh artichokes, with hot butter or vinaigrette 10.35

CALAMARI E ZUCCHINI FRITTI

Deep fried calamari and courgettes 9.50

AVOCADO CALDO

Avocado, prawns & mushrooms au gratin, with garlic & cream 10.95

LEGUMI ALLA GRIGLIA (v)

Grilled vegetables with garlic, fresh basil & extra virgin olive oil 10.55

MAZZANCOLLE PICCANTI

Tiger prawns in a spicy tomato, garlic & mushroom sauce 10.95

MELANZANE ALLA PARMIGIANA (v) ★

Baked aubergine with tomato, mozzarella & basil 10.95

MAINS served with a side of your choice

AGNELLO AL ROSMARINO ★

Roast rack of lamb with rosemary, garlic & white wine 19.95

FEGATO: BURRO E SALVIA O MODENA

Grilled calves' liver, with butter & sage or bacon & shallots 19.90

COSTOLETTA ALLA MILANESE ★

Veal cutlet in breadcrumbs, with tomato & basil spaghetti 27.50

SALTIMBOCCA ALLA ROMANA

Veal escalopes with Parma ham, sage & white wine 19.95

SCALOPINE BIANCANEVE

Veal escalopes with mushrooms, garlic, brandy & cream sauce 19.90

PICCATA AL LIMONE

Veal escalopes sautéed in lemon & white wine 19.90

ROBESPIERRE DI MANZO ★

Thinly sliced sirloin steak, served pink with green peppercorns and rosemary 21.90

ENTRECOTE AL BOSCO

Grilled sirloin steak with shallots, creamy porcini mushrooms, garlic & red wine 24.50

SOGLIOLA: ALLA GRIGLIA O MUGNAIA ★

Dover sole, served grilled or with butter, lemon and white wine 27.50

GAMBERONI AL PURGATORIO

Grilled large tiger prawns in a garlic & white wine sauce 24.80

SCAMPI ALLA MODA

Pan-fried scampi with porcini mushrooms, rice jardinière, garlic & cream 21.90

BRANZINO AL SALE ★

Sea bass roasted in sea salt 22.50

SALMONE SACROMONTE

Pan-fried fillet of salmon with rosemary, garlic & white wine 21.90

BRODETTO DI PESCE

Mixed seafood stew in a spicy tomato sauce 22.95

POLLO ALLA MILANESE ★

Breast of chicken in breadcrumbs, served with tomato & basil pasta 19.90

POLLO AL ANTONIO

Rolled breast of chicken with asparagus, Parma ham, goat's cheese, garlic, cherry tomatoes & white wine 17.90

(v) vegetarian ★ signature dish

Turn over for pasta, pizza & sides 

PASTA

RAVIOLI ROSA (v)

Tomato, fresh basil, touch of cream 11.95

RAVIOLI GRANCHIO ★

White crab meat, tomato, langoustine 13.95

RAVIOLI BURRA E SALVIA (v)

Spinach & ricotta, butter & sage sauce 11.95

SPAGHETTI BOLOGNESE

Minced meat, red wine sauce 11.95

SPAGHETTI CARBONARA

Pancetta (smoked ham), cream, egg yolk sauce 11.95

SPAGHETTI AGLIO, OLIO, PEPPERONCINO (v)

Extra virgin olive oil, garlic, parsley, chilli 11.55

TAGLIATELLE MARE E MONTI

Mushrooms, prawns, garlic, cream 11.95

TAGLIATELLE GORGONZOLA (v)

Gorgonzola, mushrooms, garlic, cream 11.95

LINGUINE FRUTTI DI MARE ★

Mixed seafood, garlic, tomato sauce 13.95

LINGUINE VONGOLE VERACI ★

Royal clams, garlic, parsley, white wine 13.95

PENNETTE ARRABIATTA (v)

Fresh tomato, chilli, parsley, garlic 11.55

PENNETTE NORMA (v)

Aubergine, tomato, garlic, oregano, fresh basil 11.95

PENNETTE AMATRICIANA

Ham, tomato, onions, garlic, white wine 11.95

LASAGNE AL FORNO ★

Minced meat, tomato, Parmesan, béchamel 11.95

RISOTTO FUNGHI (v)

Mushrooms, garlic, Parmesan, white wine 11.85

RISOTTO PESCATORA ★

Seafood, garlic, white wine 13.75

RISOTTO PAVESI

Borlotti beans, Italian sausage, garlic, red wine 11.95

PIZZA

MARGHERITA (v)

Tomato, mozzarella, oregano 9.50

DIAVOLA

Tomato, mozzarella, spicy salami 10.80

QUATTRO STAGIONI

Tomato, mozzarella, mushrooms, artichokes, anchovies, ham 9.95

CALZONE AL LORENZO ★

Famous folded pizza: tomato, artisan cheeses, ham, mixed grilled vegetables 13.95

ESCLUSIVA (LIMITED EDITION) ★

Tomato, Parma ham, mascarpone 11.95

CAPRICIOSA ★

Tomato, mozzarella, mushrooms, Parma ham, fried egg 10.85

SIDES

Tomato salad 3.50

Rocket salad 3.50

Mixed green salad 5.95

Potatoes

sautéed, mashed or boulangère 3.50

French fries 3.50

with Truffle & Parmesan (£2 supplement)

Mixed vegetables

broccoli, beans and spinach 3.50

Fried zucchini 3.50

Sicilian Nocellara olives 2.15

(v) vegetarian ★ signature dish

Turn over for starters & mains

