

STARTERS

HOMEMADE ROSEMARY BREAD with olive oil and balsamic vinegar	£ 3.50	MELANZANA ALLA PARMIGIANA* layers of aubergine, parmesan and tomato	£ 12.00
SOUP OF THE DAY	£ 7.50 CALAMARI	baked in the oven	
homemade seasonal Chef's special		Calamari	£ 13.00
CHARCOAL ARANCINI	£ 9.50	with wasabi sauce	
with tomato confit and mozzarella cream		LIME & CHILLI PRAWNS	£ 14.00
KING CRAB AND AVOCADO SALAD on a bed of mixed green salad and fresh tomatoes	£ 13.50	chef's special	
		BURRATA CAPRESE cream of tomato and basil	£ 12.00

HOMEMADE PASTAS

Tonnarelli "cacio e pepe" and lime	£ 13.00	SQUASH CAPPELLACCI* with gorgonzola and walnuts	£ 17.50
PAPPARDELLE with beef ragu	£ 16.50	SPAGHETTI AGLIO OLIO & PRAWNS* with peperoncino	£ 18.00
SQUID INK RISOTTO with calamari and lime	£ 17.50	PAPPARDELLE with wild mushroom and truffle	£ 18.50

MAINS MEAT

CHICKEN TAGLIATA with polenta & mustard sauce	£ 18.00
NONNA'S MEATBALLS* with homemade tomato sauce	£ 18.50
VEAL SCALOPPINE* served with hand cut chips	£ 23.00
BEEF TAGLIATA with peppercorn sauce and broccoli	£ 24.50

Mains Fish

Sea Bass	£ 22.00
with cauliflower cream and quinoa popcorn	

SPECIAL OF THE DAY
PLEASE ASK WAITER / WAITRESS

SIDES (all at £ 4.50)

Broccoli with garlic and chillies

ROASTED BATTERNUT SQUASH

MIXED SALAD

HAND CUT CHIPS with flaky sea salt