



STARTERS

BURRATA PUGLIESE (V)

Served with cherry tomatoes, basil and black olives

TUSCAN CHICKEN LIVER PATE

Served with cranberry sauce,
Sweet & Sour Red Onion Salad and crusty bread

CAPESENTE CON SANGUINACCIO

Fresh Scottish scallops, pan fried,
served black pudding, Chorizo & rocket salad.

MINISTRONE SOUP(V)

Traditional Italian Vegetable soup with pasta & borlotti beans.

MAINS

RAVIOLI DI NOCI E RADICCHIO (V)

Home made ravioli filled with chestnuts and radicchio
with a mascarpone sauce

RISOTTO PORTOFINO

Risotto with scallops, king prawns & mussels
with white wine, chilli & garlic

ARROSTO DI TACCHINO

Roasted turkey in herb gravy with traditional trimmings

SALTIMBOCCA ALLA ROMANA

Veal Escalope's topped with
Parma ham & mozzarella with white wine & herbs

MERLUZZO MEDITERRANEO

Pan fried cod loin with artichokes, tomatoes,
potatoes, olives & fresh basil

DESSERTS

SWEET PANETTONE

FRESH FRUIT CHEESECAKE

STICKY TOFFEE PUDDING



LUNCH

11AM TO 3PM

TWO COURSES £16.95

INCLUDING GLASS OF PROSECCO

DINNER

5PM TO 9PM

THREE COURSES £29.95

INCLUDING GLASS OF PROSECCO

KITCHEN CLOSED BETWEEN DECEMBER 24 & 29

TERMS & CONDITIONS

10% SERVICE CHARGE WILL BE ADDED ON THE BILL.
THE BOOKING IS PROVISIONAL UNTIL DEPOSIT IS PAID.

IN CASE PARTIAL OR FULL CANCELLATION, DEPOSIT IS
NON REFUNDABLE.

TO AVOID DISAPPOINTMENT PRE-ORDER MUST
BE COMPLETED.

ALL BOOKINGS AND TABLE PLAN ARE AT MANAGER'S
DISCRETION AND ALL BOOKINGS GIVEN 2 HOURSLOT ON THE
TABLE.

WE ACCEPT MASTERCARD, VISA & AMERICAN EXPRESS.

Food and allergies please speak to our staff about the ingredients in your meal, when making your order. Thank you