

L'ANTIPASTO

CUCINA ITALIANA

Antipasti

Bruschetta Napoli v Toasted ciabatta with plum tomatoes	6.50	Prosciutto e Melone Parma ham and honeydew melon	8.95
Parmigiana Di Melanzane v Sliced aubergine baked in the oven with plum tomatoes and mozzarella	8.95	Insalata Calda di Formaggio di Capra v Warm salad of grilled aubergine, peppers, courgette and mushroom with a goat's cheese wheel	8.95
Sardine Alla Griglia Fresh grilled sardines marinated in herbs and olive oil	8.95	Bordo Salumi Charcuterie board – mixed cured meats served with olives, artichokes, sundried tomatoes and toasted ciabatta	10.50
Insalata Tricolore v Mozzarella, plum tomatoes and avocado in a fresh pesto dressing	8.25	Calamari, Gamberoni e Zucchini Fritti Calamari, king prawns and fried courgette strips served with a tartar sauce	9.50
Carpaccio di Manzo Sliced raw fillet of beef with rocket and Parmesan shavings, with a mustard and pepper crust	9.50	Arancini del Giorno See specials board for Arancini of the day	9.95
Avocado e Gamberetti Avocado filled with prawns and a light Marie Rose sauce	7.95		
Minestrone v Traditional Italian vegetable soup	5.95		

Side Dishes

Basket of Ciabatta Bread with Olive Oil & Balsamic Vinegar v	2.95	Hand Cut Chips v	3.95
Herb & Oil Marinated Olives v	3.50	Ortaggi Alle Griglia v Mixed grilled vegetables served with a fresh basil dressing	5.95
Garlic Bread v	4.50	Rocket & Parmesan Salad v	4.50
Garlic Bread with Cheese v	4.95	Mixed Green Salad v	4.50
Zucchini Fritti v Lightly fried strips of courgette	4.50	Tomato & Onion Salad v	3.95

Pasta & Risotto

Fettuccine Bolognese	9.95	Ravioli Alla Romana v	9.95
Fettuccine served with a rich meat and tomato sauce		Pasta parcels filled with ricotta and spinach, served in a light creamy tomato sauce	
Linguine Al Pesto Genovese v	9.95	Linguine Alla Siciliana	11.50
Linguine made with fresh basil pesto		Linguine served with king prawns, cherry tomatoes and fresh chilli	
Add chicken for £1.95		Cannelloni Vegetariani v	10.95
Penne Arrabbiata v	9.25	Rolled pasta filled with butternut squash and savoy cabbage in a tomato and béchamel sauce	
Penne with a spicy tomato sauce		Orecchiette Salsiccia Toscana	10.95
Rigatoni con Fave, Pancetta e Funghi	10.95	Orecchiette pasta served with broad beans and slices of Tuscan sausage	
Rigatoni served with broad beans, pancetta and mushrooms in a cream sauce		Lasagne Al Forno	10.95
Linguine Frutti Di Mare	12.95	Layers of fresh pasta baked in the oven with a meat, béchamel and tomato sauce	
Mixed seafood linguine served in a cherry tomato sauce		Rigatoni con Rana Pescatrice	12.95
Fettuccine Con Salmone	10.95	Rigatoni with monkfish, olives and cherry tomatoes in a tomato and chilli sauce	
Fettuccine served with salmon in a cream sauce		Risotto ai Funghi v	11.95
Penne Ai Quattro Formaggi v	9.95	Creamy porcini and chestnut mushroom risotto served with a white truffle oil glaze	
Penne in a rich four cheese sauce			
Spaghetti Con Polpette	10.50		
Spaghetti served with beef meatballs in a tomato sauce			
Spaghetti Alla Carbonara	10.50		
Spaghetti served with pancetta in an egg and Parmesan sauce			

All of our pasta dishes (except Lasagne and Cannelloni) can be served with gluten-free pasta for £1 extra. Please speak to your server.

Carne E Pesce

Fegato Al Burro E Salvia	16.95	Calamari Alla Griglia	17.50
Pan-fried calves liver in a butter and sage sauce, accompanied by sautéed potatoes and vegetables of the day		Fresh grilled baby calamari cooked with chilli and herbs, accompanied by baby boiled potatoes and vegetables of the day	
Pollo Alla Milanese	15.95	Gamberoni Alla Messalina	15.95
Breast of chicken sautéed in breadcrumbs, served with spaghetti in a tomato sauce		Fresh king prawns sautéed in garlic, herbs and a white wine sauce, served with risotto rice	
Vitello Alla Milanese	16.95	Salmone Grigliato	15.95
Veal escalope sautéed in breadcrumbs, served with spaghetti in a tomato sauce		Grilled salmon fillet, accompanied by baby boiled potatoes and vegetables of the day	
Scaloppine Con Limone	16.95	Scaloppine al Marsala	15.95
Veal escalopes cooked in a white wine and lemon sauce, accompanied by sautéed potatoes and vegetables of the day		Pan-fried pork escalopes in a marsala sauce, served with sautéed potatoes and vegetables of the day	
Costata Di Manzo	18.95	Costolette di Agnello	17.95
10oz Ribeye steak served with a green pepper or tarragon sauce, accompanied by sautéed potatoes and vegetables of the day		Lamb cutlets with a vegetable caponata, served with sautéed potatoes and a mint gravy	

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