

APERITIVI

CESTINO DI PANE, OLIVE MISTE MARINATE E TAPENADE £ 5.00

STARTER

BRUSCHETTA MISTA (V OPTION AVAILABLE) £ 8.00

Toasted Italian bread with parma ham, tomato and basil, rocket and parmesan, truffle sauce

CROSTINO AI FUNGHI (V) £ 6.00

Toasted Italian bread with Porcini mushrooms in a rich creamy sauce

FEGATINI DI POLLO ALL'UVA £ 8.00

Chicken liver cooked with grapes and Marsala wine in a rich creamy sauce served on toasted Italian bread

GAMBERONI PICCANTI £ 9.50

Spicy tiger prawns and asparagus in a butter and white wine sauce served with toasted Italian bread

CROCCHETTE DI BACCALÀ £ 7.50

Croquettes of salted cod with sultanas, breaded and pan fried, served with onion chutney and green salad

FRITTO MISTO (TO SHARE) £ 19.50

King prawns, scallops, fresh squid, whitebait, courgette ribbons, asparagus and fresh onion rings, deep fried and served with lemon wedge and garlic mayo

SAUTÉ DI COZZE £ 9.50

Fresh mussels cooked in a rich white wine sauce with lemon and fresh tomatoes served with toasted Italian bread

CALAMARI E ZUCCHINE FRITTE £8.50

Deep fried fresh squid rings and courgette ribbons

PASTE

LASAGNA BOLOGNESE £ 9.00/£ 13.50

Traditional lasagna bolognese made with homemade layers of egg pasta and original bolognese sauce

LASAGNA ALLA CREMA DI PESTO (V) £ 9.50/£ 14.50

Special lasagna made with homemade layers of fresh egg pasta filled with ricotta cheese, fresh spinach, Genovese pesto, pine nuts, fontina cheese and béchamel

TAGLIATELLE AI FUNGHI PORCINI (V) £ 8.00/£ 14.00

Homemade egg tagliatelle pasta in a rich Porcini mushroom sauce

MACCHERONCINI AI FRUTTI DI MARE £ 9.50/£ 15.50

Homemade egg maccheroncini pasta with king prawns, scallops, fresh squid, mussels, clams, fresh diced tomatoes and lemon zest

SEDANI ALLA NORCINA £ 9.50/£ 15.50

Homemade egg short pasta with mixed minced cured pork meat, mushroom and truffle

GNOCCHI AL GORGONZOLA (V) £ 8.50/£ 14.50

Gnocchi of potatoes in a rich Gorgonzola sauce, served in a basket of crusty parmesan cheese

SPAGHETTI ALLA CARBONARA £ 7.50/£ 13.50

Carbonara: Original Carbonara the Italian way with guanciale, fresh eggs and pecorino cheese.

SECONDI PIATTI

CARNE

FILETTO DI MANZO £ 25.50

1st option: 9oz grilled beef fillet in a rich Porcini mushroom sauce, served with spinach, parma ham and parmesan

2nd option: 9oz grilled beef fillet served with rocket, parmesan shaving and balsamic reduction

3rd option: 9oz pan fried beef fillet in a rich creamy green peppercorn sauce, served with roast potatoes

TAGLIATA CON RUCOLA E PORCINI £ 25.50

14oz grilled rib-eye steak cut in strips, served in a rich Porcini mushroom sauce, rocket and parmesan shaving

OSSOBUCO ALLA MILANESE £ 19.50

Veal shank steak braised with wine and saffron, served with gnocchi in an original Milanese sauce

COTOLETTE D'AGNELLO ALLE ERBE £ 19.50

Pan fried herbal lamb chops served on bed of spinach cooked with Parma ham, parmesan and sundried tomatoes

POLLO ALLA VALDOSTANA £ 17.50

Pan fried breaded chicken breast baked with Parma ham, cheese, tomato sauce, mozzarella, parmesan served with rocket and parmesan shaving

MEDAGLIONI DI MAIALE ALLE ERBE AROMATICHE £ 17.50

Pork fillet medallions wrapped with Colonnata salami and topped with a crust of herbal breadcrumb, served on a bed of mashed potatoes

PESCE

FILETTI DI SPIGOLA ALLA PANCETTA CON CIPOLLE E ARANCE IN AGRODOLCE £ 20.50

Pan fried fillet of seabass served with crispy bacon, caramelized onion and caramelized orange, served with green vegetables

RANA PESCATRICE IN GUAZZETTO £22.50

Pan cooked fresh Monkfish in a rich white wine and tomato sauce, served with saute potatoes and peppers

CAPELANTE GRATINATE £23.50

Grilled scallops in a crust of herbal breadcrumb and garlic, served with seasonal green vegetables

CONTORNI

INSALATA MISTA £ 3.50

Mix salad with roman lettuce, rocket, mushrooms, tomatoes, mozzarella, corn and parmesan shaving

PATATE NOVELLE AL VERDE £ 3.50

Boiled baby potatoes with a green herbal sauce

SAUTE DI PATATE E PEPPERONI £4.00

Roasted skin on potatoes, peppers, garlic and herbs

PATATE FRITTE £ 3.50

Homemade chips

PURÈ DI PATATE £ 3.50

Italian style mashed potatoes with parmesan and ground nutmeg

VERDE DI STAGIONE £ 3.50

Seasonal green vegetables, boiled and cooked in a pan with butter and onions

SPINACI AL BURRO CON PROSCIUTTO £ 4.00

Fresh spinach, parma ham and parmesan

SPINACI PICCANTI £ 3.50

Fresh spinach with garlic and chillies

