

Antipasti

Insalata di mare £7

Calamari, prawns, mussels, clams with peppers, olive oil and lemon dressing

Antipasto misto con carciofini e olive £6

Selection of Italian cured meats with pickled artichokes, olives and rocket leaves

Verdure alla griglia e mozzarella (v) £5.50

Grilled Mediterranean vegetables with buffalo mozzarella and basil pesto oil

Pate' di fegato con pane tostato £6

Smooth liver pate served with pickled gherkins and toast

Asparagi alla Milanese (v) £6.50

Asparagus topped with a fried egg, grated Parmesan cheese and butter

Gamberoni alla meridionale £12

Tiger prawns cooked in butter, garlic, chilli, parsley and white wine

Pasta, Zuppe e Risotti

All our pasta and risotti can either be served as starter or main course and can also be prepared to suit vegetarians

Spaghetti alle vongole £7 or £12

Spaghetti tossed in olive oil, garlic and chilli, with clams, white wine and flat parsley

Ravioli d'aragosta alla crema d'asparagi £7 or £12

Home made lobster ravioli served in a creamy asparagus sauce

Tagliatelle Bolognese £6 or £11

Fresh egg noodles with organic beef, tomato, herbs and red wine sauce

Risotto ai porcini (v) £6 or £11

Wild mushroom risotto

Risotto ai frutti di mare £7 or £12

Seafood risotto with diced tomato and parsley

Minestrone alla Genovese (v) £5

Seasonal vegetables soup with basil pesto

Tortellini in brodo £5

Parma ham filled tortellini served in a double chicken consommé

(v) suitable for vegetarians

Secondi

Filetto di branzino £14.50
Fillet of sea bass served with braised fennel

Tonno con verdure (n) £13
Grilled blue fin tuna with grilled Mediterranean vegetables and tomato oil

Capesante e coda di rospo alla griglia £15
Seared scallops and monkfish served with peperonata and cherry tomato ragout

Razza al burro nero £14.50
Skate wing with black butter, parsley and baby capers

Galletto alla griglia £12.50
Grilled baby chicken marinated in olive oil, lemon and garlic

Cotoletta di vitello al rosmarino £15
Grilled veal chop with rosemary and white wine sauce

Filetto di manzo alla cacciatora £16
Pan fried fillet of beef in a rich mushroom and red wine sauce

Agnello con fagioli £14
Lamb shank with cannellini beans and sage casserole

Whole Dover Sole £18	Whole Seabass £18	Monkfish £16
Served either grilled or Meuniere		

All main courses are served with a selection of seasonal vegetables and potato
All dishes can be cooked more plainly if required

Side orders all at £3

Tomato, basil and red onion	Peperonata
Spinach with garlic and olive oil	Creamy mash potato

Desserts all at £4.50

Your waiter will advise you of our daily choice of home made desserts
Italian ice creams and sorbets
Selection of Continental cheeses with fruit bread £6.00

Whilst all care is taken in separating nuts products, traces may still be found in our dishes

All prices include VAT, gratuity is left at your discretion