

P R E D I N N E R

Stuzzichini (nibbles best for sharing)

Marinated olives £4.5 (v) Marinated anchovies & artichokes £4.5

Mixed Italian breads with olive oil & balsamic vinegar £6 (v)

Homemade garlic ciabatta £4 (v) Fresh tomato bruschetta £6 (v)

Aperitivo (pre-dinner drinks)

Prosecco DOCG £8.5 Jules Feraud Champagne £9.5

Peroni £4.5 Grand Riserva ½ Ltr £6.9 Morretti £4.5 Toscana Craft Beer ½ Ltr £6.9

Aperol Spritz £9.50 Aperol, Prosecco, soda water, orange slice over ice

Negroni £11.5 Gin, Vemouth, Campari, orange slice over ice

A N T I P A S T I

(Starter Plates)

CHEF'S SPECIAL (limited availability daily!)

Ragu Salsiccia £10.5

Lightly twisted pasta, homemade spicy Italian pork and fennel seed sausages, in a tomato sauce

Antipasto Misto £12.5 (for 1) / £19.5 (for 2)

The finest cold Italian meats and cheeses, fresh buffalo mozzarella, marinated anchovies, crostini ciabatta

Parmigiana (v) £10.5

Oven baked aubergine layers, creamy tomato sauce, grilled mozzarella cheese

Capasante £14.5

Fresh roe-less scallops, Greenland prawns, mushrooms in a delicate creamy sauce

Involtini £11.5

Warm Camembert wrapped in Parma ham, sauteed mushrooms, sundried tomatoes, pine nuts

Burratina (v) £11.5

Creamy buffalo Burrata cheese, aubergine and mushrooms

Prosciutto £11.5

Thinly sliced Parma ham, freshly sliced melon

Ravioli £12.5

Pasta parcels filled with crab, lobster and prawns in a classic butter, sage and cherry tomato sauce

Caprese (v) £9

Stack of buffalo mozzarella and vine tomatoes, olive oil and balsamic glaze

Gamberoni £13.5

Peeled king prawns, sautéed in white wine, garlic and fresh chilli

Polpette Al Sugo £9.5

Home made beef meatballs in a rich tomato sauce, toasted ciabatta

Fritto di Mare £13.5

Seabass, calamari rings, king prawns, red mullett, lightly battered and fried, homemade aioli

Bruschetta (v) £8.5

Toasted ciabatta topped with goats cheese, roasted almonds, drizzled honey

Pâté (v) £7.5

Our home made mixed roasted vegetable pâté, with toasted ciabatta

PASTA - RISOTTO

(Pasta & Risotto Dishes)

Pappardelle Al Manzo £18

Pappardelle pasta ribbons, strips of tender fillet steak, garlic, marsala wine sauce, splash of cream

Tortelloni (v) £14.5

Handmade pumpkin and ricotta tortelloni, in a light buttery sauce with pine nuts and sundried tomatoes

Linguine Jo £17

Linguine pasta tossed with pancetta, prawns, courgettes, red onions, cherry tomatoes and a touch of chilli

Casarecce Alla Norma £12.5

Typical Sicilian pasta dish, pasta twists with tomato sauce, sautéed aubergines, ricotta cheese and fresh basil

Linguine Al Nero £19

Black squid ink linguine, prawns, clams, crab, squid tossed in olive oil cherry tomatoes, garlic

Risotto Funghi (v) £12.5

Creamy Arborio risotto rice, mixed wild mushrooms and Parmesan shavings

Add chicken £4

Lasagna £14

Homemade, traditional, delicious. Baked pasta sheets, rich tomato sauce, minced meat and mozzarella layers

SECONDI PIATTI

(Main Course Dishes)

CHEF'S SPECIAL (limited availability daily!)

Calves Liver £22

With either a butter & sage sauce or red wine, onions & bacon; and mashed or sautéed potatoes

Pollo Funghi £21

Whole chicken breast in a creamy white wine, onion, mushroom sauce, with sautéed potatoes

Gamberoni Thermidor £25

Peeled king prawns in a thermidor style sauce, served with a bed of white rice

Branzino £24

Fresh sea bass fillet in a delicate white wine and lemon juice sauce, over a fresh asparagus & prawn risotto

Filetto Dolcelatte £29.5

Prime English fillet steak, red wine, cup mushrooms and Dolcelatte cheese, with sautéed potatoes

Zuppa Di Pesce £29

Classic Italian hearty soup, with fresh fish, tomato and shellfish, with crostini bread

Vitello Pizzaiola £22.5

Veal escalopes in a rich tomato sauce with garlic, red wine, oregano and olives. Served with sautéed potatoes

Filetto Pepe £29.5

Medallions of tender English fillet steak, green and black peppercorn sauce, with sautéed potatoes

Anatra £24

Oven baked Gressingham duck breast, with honey and black pepper, Reserve brandy, sauteed potatoes

Agnello £24.5

Rack of tender lamb, garlic, rosemary in a red wine and balsamic sauce, over mashed potato

Saltimbocca £22.5

Veal escalopes, topped with Parma ham, mozzarella cheese, Marsala wine, served with sautéed potato

Pollo Limone £21

Grilled succulent chicken breast in a white wine, lemon and parsley sauce

CONTORNI

(Sides)

Pomodoro £4.5

Cherry tomatoes and thinly sliced red onion salad

Funghi £4.5

Sautéed mushrooms with garlic and parsley

Gratinato £5.5

Cauliflower, bechamel and Parmigiano gratin

Zucchini Fritti £5.5

House battered courgette fries

Patatine £4

Skinny potato fries

Spinaci and beans £4.5

Creamed sautéed spinach and fine green beans

Insalata £4

Mixed leaves, Parmesan, olive oil & balsamic vinegar