


Antipasti/Appetizers

Bruschetta con Pomodorini Toasted Tuscan bread with Garlic & Cherry tomatoes	£4.00
Carpaccio di Polpo steso su Rucola con crema d'Olio e Limone Carpaccio of Octopus, Rocket Leaves drizzled with a cream of fresh lemons	£7.50
Prosciutto di San daniele con Melone Honey Melon with San Daniele Ham	£6.50
Tagliere di Affettati Misti all'Italiana Platter of Bresaola, Parma ham & mozzarella	£7.50
Tartara di Tonno Finely chopped raw Ahi-Tuna-Loin, tossed in an emulsion of wasabi & sake wine	£10.50
Carpaccio di Manzo con Rucola e Parmigiano Beef Carpaccio with Rocket leaves & Reggiano Parmesan	£9.50
Insalata Tricolore Salad of Avocado, Buffalo mozzarella, cherry tomatoes & crispy lettuce	£5.50
Insalata di Spinaci con avocado e Pancetta croccante Spinach & Avocado salad with crispy Pancetta	£5.50
Insalata Cesare Classica con filettini di pollo Classic Caesar salad; Parmesan-Croutons & grilled Chicken	£7.50
	
Pane all'aglio con Parmigiano Garlic Bread with Parmesan Cheese	£4.00
Portobello fungo con fonduta di Brie Lava of Brie Cheese on grilled Portobello mushroom and fresh spinach	£5.95
Halloumi con Pesto Piccante Almond- encrusted & grilled Halloumi Cheese with lettuce & Chilli Pesto	£6.95
Melanzane alla Maremoto Breaded aubergines pan-baked with oregano, fior di Mozzarella & Pesto	£5.95
Calamari & Zucchini Fritti Fresh Crispy Squid & Courgettes served with a hot spicy dip	£8.50
Grigliata di Calamari e Zucchine Scapece Fresh Grilled Squids and Courgettes flavoured with wine vinegar & Olive Oil	£8.50
Capesante con Marmellata di Cipolle di Tropea Sea Scallops with an Italian red onions confit	£7.95
Gamberoni all'Arrabbiata Grilled Prawn with fresh chillies, in a cream of Coconut, lime & Coriander	£8.95

Pasta & Risotto

Risotto Limone e Gamberi Carnaroli Risotto gently stirred with Lemon and Tiger Prawns	£13.50
Crespelle di vitello al Forno con Mozzarella di Bufala e Pomodoro Cannelloni-style Crepes baked with ground Veal, Mozzarella, Ricotta & Parmesan	£10.50
Pappardelle con Funghi & straccetti di manzo alla Montanara Home-made noodles tossed with mushrooms & Angus Fillet steak in a creamy sauce	£13.50
Tortelloni con Polpa di Cranchio e capesante Pasta parcels filled with Sea Scallops & fresh Crab meat in a Lobster-Lime sauce	£14.50
Ravioloni di Spinaci e Ricotta Large Ravioli filled with fresh spinach & Ricotta in tomato and basil sauce	£11.95
Spaghettoni con Vongole Veraci & Piccanti Spaghetti with fresh baby Clams in a tomato, garlic and chilli sauce	£13.95
Spaghetti Carbonara Spaghetti tossed with Italian smoked Pancetta and cream (optional)	£9.50
Tagliolini con Ragù di Cinghiale Wild Boar ragout tossed with Home-made egg pasta Noodles	£13.50
Lasagnette alla Napoletana Layers of pasta baked with Meatballs, Mozzarella in a basil tomato sauce	£10.50



Side Salads:

Rocket leaves with shaved Parmesan and Italian dressing	£6.50
Green Salad - mixed green leaves with our own home dressing	£3.50
Tomato & Onions with Origano and black pepper	£4.00
Mixed Salad - a selection of mixed seasonal lettuces	£4.00
Salad Alla Greca - Romaine, tomatoes, black olives, capers & olive oil	£6.00

Pesce/Fish

Merluzzo con Zucchine e semi di Papavero	£14.50
Loin of roast Cod coated in Poppy Seeds with grilled courgettes	
Spiedino di Pesce ai Ferri con Liguine Arrabiate	£15.50
A selection of BBQ Fish on a Skewer with home-made Linguine in a chilli tomato sauce	
Filetto di Branzino all'Erbette con Pomodorini secchi	£14.50
Herb-crusted Sea Bass served with sundried tomato & fresh herbs or plain grilled	
Gamberoni all'Aglio	£13.50
King prawns with a garlic, lemon & white wine sauce served with Angel Hair pasta	
Carpaccio di Tonno avvolto con semi di Sesamo, Pepe Nero & Zenzero	£14.50
Oven-Roast Ahi Tuna in sesame seeds, black pepper and Ginger on grilled leeks	
Zuppa di Pesce	£21.00
Flavourful fresh Fish Soup served with garlic croutons- Plush yammy !!!	

Carne/Meat

Petto di Pollo al Funghetto e Marsala	£13.50
Breast of Chicken in a creamy mushroom and Marsala wine sauce	
Scaloppina di Vitello Milanese con Spaghettoni al Pomodoro	£15.50
Large Veal escalope breaded & pan-fried and served with Spaghetti in tomato sauce	
Saltimbocca alla Romana Rivisitate	£14.50
Veal Scaloppine, topped with Best Italian Ham and sage in wine sauce	
Paillard di Vitello ai ferri con Spinaci	£15.50
Very thinly-sliced and grilled Veal Paillard with sautéed spinach	
Tagliata d'Agnello in Agrodolce	£15.00
Lamb Fillet char-grilled, thinly sliced on a Marmelade of aged Balsamic-onions	
Burger all'Italiana con Salsa Piccante (con focaccetta o senza)	£9.50
Beef burger Chillissimo!!! Best Angus beef burger with spicy sauce & Chips	
ChateauBriand con Bernaise fritte e salsa Bernaise per 2 persone	£38.00
24 oz Chateaubriand, Sauce Bernaise: This is for two people Flavourful thick-cut Fillet steak served with shallot butter sauce and French Fries	
Filetto di Manzo al Pepe	£21.50
10 oz Fillet of aged Angus Beef pan-roasted in a peppercorn sauce	

Side Dishes

Sautéed Spinach	<i>£4.00</i>	Zucchine Fritte	<i>£3.50</i>
French Fries	<i>£3.00</i>	Selection of mixed veggies	<i>£4.00</i>

***All the above dishes come with fresh vegetables of the day and roast potatoes*