

## Antipasti - Pre Starter

Kalamata & boscaiola olives marinated in virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf)	£4	Mixed cured meat board - Parma ham, coppa, Napoli salami, chorizo, mortadella with rocket, parmesan, toasted Italian bread & homemade pickled vegetables	£8
A selection of rustic Italian breads served with extra virgin olive oil & balsamic vinegar (v)	£4	Vegetarian antipasto - roasted mediterranean vegetables, grilled aubergine, artichokes, sun-blushed tomatoes, olives, mixed cheeses (v/gf)	£9
Handmade cheesy garlic bread balls served with a sun-blushed tomato sauce (v)	£4	Antipasto misto - sharing plate with mixed cured meats, buffalo mozzarella, sun-blushed tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)	£14
Classic tomato & basil bruschetta - plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)	£5		

## Primi Piatti - Starters

Homemade soup of the day served with Italian bread	£5	Steamed mussels with parsley, tomatoes & white wine (gf)	£7
Insalata caprese - buffalo mozzarella, plum tomatoes & basil served with rocket & pesto (v/gf)	£6	Roasted beetroot & goats cheese salad with caramelised red onion & sun-blushed tomatoes (v/gf)	£6 / £10
Chorizo arancini stuffed with fontina cheese served with a roast pepper & cream pesto	£7	Smoked salmon salad with green beans, new potato, fennel with a honey & wholegrain mustard dressing (gf)	£7 / £11
Chicken liver paté served with toasted Italian bread & homemade plum chutney	£7	Deep fried crispy squid served with our handmade sweet chilli relish, rocket & lemon	£7.5

## Pasta e Risotti - Pasta & Risotto

Handmade ravioli stuffed with goats cheese & shallots with a sage butter garnished with caramelised red onion (v)	£15	Prawn & crayfish linguine	£11
Rigatoni alla mamma - with beef, lamb, pork & tomato ragu	£11	Aubergine, courgette, Napoli sauce & fontina cheese risotto (v/gf)	£10
Linguine ai frutti di mare - mussels, clams, prawns, squid with chilli, garlic, white wine & fresh tomato served with a whole king prawn	£16	Slow roasted pork & barbeque risotto (gf)	£12
Tagliatelle della casa - chicken, leek, parmesan, garlic & cream	£10	Smoked salmon & mediterranean vegetable risotto (gf)	£12
		Risotto & pasta special - please ask your waiter	From £10

## Secondi Piatti - Main Course

Melanzane alla parmigiana - baked aubergine, parmesan with mozzarella & a rich Napoli sauce served with a mixed salad (v)	£13	Poached chicken breast stuffed with mediterranean vegetables wrapped in Parma ham served with a lemon cream sauce, sautéed new potatoes & green beans	£15
Oven baked fillet of salmon with a pistachio & honey crust served with mange tout & sautéed new potatoes	£15	9oz prime beef fillet served on a bed of sautéed courgette with mint accompanied by a rich peppercorn sauce & hand cut chips	£25
Grilled 8oz sirloin steak served with hand cut chips & a green peppercorn sauce	£18	Pan roasted duck breast served with sweet potato chips, green beans & carrot baton wrapped in Parma ham with a red wine reduction	£18
Pan fried fillets of sea bass served with roasted seasonal vegetables, sautéed new potatoes & a pesto dressing (gf)	£17	Chefs fish or meat special - please ask your waiter	From £15

## Contorni - Sides

Rocket & parmesan salad with balsamic reduction (gf)	£4	Sautéed new potatoes (v/gf)	£4
Mixed leaf salad (v/gf)	£4	Hand cut thick chips (v/gf)	£4
Sautéed green vegetables with chilli & garlic (v/gf)	£4	Roasted seasonal vegetables (v/gf)	£4