

## BREAD, OLIVES & BRUSCHETTA

OLIVES	3.85
MEDITERRANEAN BREAD BOARD	5.95
MEDITERRANEAN BRUSCHETTA	6.95
BRUSCHETTA AL SALMONE	8.95

## ANTIPASTI

SOUP OF THE DAY	6.00
FRIED CALAMARI WITH TARTAR SAUCE	8.50
PRAWNS & SMOKED SALMON IN AN AVOCADO PUREE	11.95
KING PRAWNS IN CROSTINO & GARLIC SPICY SAUCE	11.95
KING SCALLOPS WRAPPED IN PARMA HAM WITH BISQUE MASH POTATO	12.95
PRAWN COCKTAIL	8.95
MELON & PARMA HAM	8.95
ANTIPASTO ITALIAN WITH PARMA HAM, 3 ITALIAN SALAMI, BUFFALO MOZZARELLA, OLIVES, ARTICHOKE AND SUN-DRIED TOMATOES	9.95 / 17.95
GARLIC MUSHROOMS & CROSTINI	7.95
BAKED GOATS CHEESE WITH CARAMELISED RED ONION	9.95
MUSSELS IN TOMATO OR CREAM SAUCE WITH CROSTINI BREAD	8.95
HOME MADE ITALIAN LIVER PÂTÉ	8.95

## PASTA

PENNE SALMONE - SMOKED SALMON, GARLIC, PARSLEY, DILL, WHITE WINE IN A PINK SAUCE	12.50
PENNE AMATRICIANA - PANCETTA, ONION, WHITE WINE, TOMATO SAUCE WITH A TOUCH OF CHILLI	12.95
TAGLIATELLE BOLOGNESE - AUTHENTIC ITALIAN HOME MADE BOLOGNESE SAUCE	11.95
PACCHERI CALAMARI - CALAMARI COOKED IN CHERRY TOMATOES, GARLIC, DILL AND A WHITE WINE SAUCE	14.95
SEAFOOD LINGUINE - KING PRAWNS, CALAMARI, MUSSELS, GARLIC, DILL WITH CHERRY TOMATOES	16.95
KING PRAWN SPAGHETTI - KING PRAWNS WITH A TOUCH OF TOMATO SAUCE	14.95
TAGLIATELLE BOSCO - WILD MUSHROOM, SMOKED CHICKEN IN A CREAM SAUCE	15.95
LASAGNA	13.95
CANNELLONI RICOTTA & SPINACH IN BESCAMEL SAUCE	13.95
RISOTTO MARE - SEAFOOD, GARLIC, DILL IN TOMATO SAUCE	16.95
RISSOTO ASPARAGUS AND CHICKEN - HOME MADE SMOKED CHICKEN, ASPARAGUS IN A PARMESAN SAUCE	15.95
TAGLIATELLE EMILIANA - SAUSAGE, HAM, PEAS, ONION, CREAM, PARMESAN IN A CREAMY SAUCE	15.95
SPAGHETTI CARBONARA - ORIGINAL ITALIAN PANCETTA, EGG, PECORINO AND PARMESAN CHEESE WITH CREAM OR WITHOUT (ADVISE WAITING STAFF OF WHICH OPTION YOU PREFER)	13.95

## FISH

SALMON ROSÉ WITH PRAWNS IN A WHITE WINE PINK SAUCE	18.95
SEABASS AL CARTOCCIO - FILLET OF SEABASS BAKED IN OVEN AND STEAMED IN LEMON, GARLIC, DILL WITH A WHITE WINE DRESSING	18.95
LEMON SOLE IN A PRAWN SAUCE	18.95
MONK FISH AND KING PRAWNS IN A THERMIDOR SAUCE	21.95
WHOLE BAKED SEABASS SERVED WITH RATATOUILLE VEGETABLES	23.95
SEAFOOD PLATTER - TUNA, SWORDFISH, CALAMARI, KING PRAWNS IN GARLIC, PARSLEY AND WHITE WINE	25.95

## MEAT

CHICKEN STROGONOFF COOKED IN A FRENCH MUSHROOM SAUCE SERVED WITH RICE OR CHIPS	17.95
CHICKEN IN A GARLIC MUSHROOM SAUCE WITH WHITE WINE AND PARSLEY	16.95
VEAL SALTIMBOCCA - PARMA HAM, SAGE IN A MARSALA SAUCE	18.95
YORKSHIRE ROSE VEAL STUFFED WITH CHEESE, ASPARAGUS, SUN-DRIED TOMATOES & GARLIC IN A THERMIDOR SAUCE	20.95
MEDITERRANEAN MIXED GRILL - LAMB, HOME MADE SAUSAGE, CHICKEN AND RIB EYE IN DEMI GLAZE GARLIC & MINT SAUCE	25.95
BEEF SIZZLER IN A CHILLI AND PLUM SAUCE COOKED WITH MUSHROOMS, ONION AND PEPPERS	22.95
FILETTO ROSSINI SERVED WITH ITALIAN HOME MADE CROSTINO AND HOME MADE LIVE PATE	26.95
FILETTO IN A PEPPERCORN SAUCE	26.95
SIRLOIN DIANA IN A FRENCH MUSTARD SAUCE WITH MUSHROOMS, ONION AND A DEMI GLAZE	23.95
SIRLOIN SURF & TURF WITH KING PRAWNS IN A THERMIDOR SAUCE	25.95
RACK OF LAMB SERVED IN LAMB SEMI GLAZE WITH CARROTS AND PEAS MASH	23.95
LAMB SHANK SERVED IN LAMB DEMI GLAZE WITH MASHED POTATOES	18.95
LIVER TOSCANO SERVED WITH MASHED POTATO AND CRISPY BACON	17.95

## DESSERT

CRÈME BRÛLÉE	5.95
PANNA COTTA	5.95
BABA NAPOLTANO IN RUM CHANTILLY CREAM	5.95
CHEESE CAKE - RICOTTA & MASCARPONE CHEESE WITH PEARS AND CHOCOLATE FLAKES	5.95
TRADITIONAL TIRAMISU	5.95
CREPES - ORANGE AND GRAND MARNIER SAUCE SERVED WITH ICE CREAM	5.95
CHEESE BOARD	8.95 X 1 / 15.95 X 2

## SIDES

TOMATO AND ONION SALAD	3.95
MIXED LEAVES SALAD	3.95
HOME MADE HAND CUT CHIPS	3.95
A SELECTION OF SEASONABLE VEGETABLES	3.95
ROCKET & PARMESAN SALAD	3.95
TOMATO SALAD	2.95

All prices include VAT at 20%. Please ask our waiting staff if you require allergen information on any of our dishes. Service charge is at the guests discretion up to 5 guests. For tables of 6 guests or more 10% will be charged.