

Garlic Bread £ 6,95
Bruschetta £ 7,95

Selection Of Italian Bread with Olive Oil £ 3,95
Marinated Olives £ 3,95

ANTIPASTI ~ STARTERS

Zuppa di Verdure di Stagione (V) £ 7,95
Seasonal Vegetables Soup

Insalatina Caprese (V) £ 8,95
Mozzarella cheese & vine Tomatoe. Dressed with Pesto Sauce

Insalatina Caprina (V) £9,95
Goat Cheese Salad, beetroot and vincotto dressing

Burrata di Bufala Pugliese (V) £11,95
Fresh Burrata Cheese with Cherry Tomatoes and Pesto Sauce

Bresaola all' olio Tartufato £ 12,95
Dry Cured Beef served with Rocket Leaves and White Truffles Oil.

Gamberoni all' Aglio Piccante £ 14,95
Headless King Prawns with Garlic and Chillies

Crostini di Funghi e Balsamico £ 8,95
Sautéed mushrooms plus Bacon & Garlic on a Toasted Bread

Sardine Grigliate con Rosmarino e Aglio £ 9,95
Grilled Sardines with Rosemary and Garlic Dressing

Cozze all' Arrabbiata £ 9,95
Mussels with garlic, chillies and Tomato Sauce.

Salsiccia Italiana alla Griglia £ 12,95
Grilled Italian Sausage with Salad & Pecorino Cheese

Prosciutto e Melone £12,95
Prosciutto Italiano with Fresh Melon

Antipasto Misto della Casa £ 14,95
House mixed cured meats with grilled vegetables and buffalo mozzarella

PRIMI PIATTI ~ PASTA DISHES

Tagliatelle ai Ragu £ 12,95
Tagliatelle with Bolognese Sauce or as you like
Spaghetti Bolognese

Tagliolini ai Broccoli e Funghi (V) 14,95
Tagliolini Pasta with Fresh Broccoli, Mushrooms, cherry Tomatoes,
garlic and Chillies

Penne alla Siciliana (V) £ 14,95
Penne Pasta with Fresh Aubergines, Garlic, Chillies, Tomato Sauce
and Mozzarella Cheese and Basil

Tortellini di Ricotta e Spinaci (V) £ 16,85
Home-Made Ricotta and Spinach Tortellini with Roasted Cherry
Tomatoes Basil and Mozzarella Cheese.

Spaghetti allo Scoglio £ 21,95
Spaghetti with tomato sauce, mixed seafood, Garlic & Chillies.

Risotto alla Marinara £ 21,95
Risotto with Mussels, baby Prawns and Calamari.

Linguine al Nero di Seppia e Cozze £ 21,95
Home Made Black Ink Cuttlefish spaghetti served with Fresh Mussels,
Garlic & Chillies.

Pasticcio di Lasagne Tradizionale £ 14,95
Traditional Lasagna with Bolognese Sauce
and Béchamel Sauce

Gnocchi alla Boscaiola £ 14,95
Potato Gnocchi with Sausage, Mushrooms, garlic, Dash of Cream and
Tomato Sauce.

Risotto Salsiccia al Barolo £ 14,95
Risotto with Italian Sausage, Mushrooms and Barolo wine

Risotto ai Funghi Porcini (V) £ 16,85
Risotto with Porcini Mushrooms and Cream

Ravioli di Branzino Freschi e Gamberetti £ 17,95
Home Made Fresh Sea bass and Prawns Ravioli with Courgettes and
Cherry Tomatoes

Ravioli di Funghi al Tartufo (V) £18,85
Home Made Ravioli with Cream Mushroom Truffle Puree

Linguine Rosse e Gamberoni £ 24,95
Home made Chilly Pasta with Fresh King Prawns, Cherry Tomatoes,
in a Garlic & Chillies Sauce

GLUTEN – FREE Pasta available

The chef will be happy to prepare your favourite pasta dish if not on the menu

SECONDI DI PESCE ~ FISH

Salmone Arrosto al Pernod £ 21,95
Fresh Roasted Salmon with Ginger, Cherry Tomato and Pernod

Branzino alla Griglia con Erbe Aromatiche £ 23,95
Whole Grilled Sea bass with lemon, Fresh Herbs & Fennel Seeds

Gamberoni al Profumo di Peperoncino con Riso e Zafferano £ 26,95
Pan fried King Prawns with chillies, white wine, garlic and Saffron rice

SECONDI DI CARNE ~ MEAT

Pollo Milanese con Spaghetti al Pomodoro £ 17,95
Deep fried Chicken Breast with spaghetti and tomato sauce

Pollo Da Paolo £ 18,95
Pan-fried Chicken Breast with Garlic, Lemon Sauce & thyme

Filetto di Maiale Arrosto al Marsala £ 21,95
Roasted Pork Fillet with Pancetta and Marsala Wine

Bistecca d'Agnello alla Griglia £ 21,95
Grilled Lamb Steak with Garlic & Rosemary

Fegato di vitello con Pancetta o Burro e Salvia £ 23,95
Grilled Calf liver with pancetta or Sage & Butter

Saltimbocca alla Romana £ 23,95
Veal Escalope with Parma Ham and Sage

Bistecca di Manzo ala Griglia £ 24,95
12 oz Grilled Prime Scottish Sirloin Steak.

Scaloppa di Vitello alla Milanese £ 24,95
Deep Fried Veal Escalope Served with sautéed potatoes and Green Leaves Salad OR Spaghetti with Tomato Sauce

INSALATE - SALADS

Insalata di Pollo e Verdure £ 19,95
Grilled Chicken Fillets with mixed grilled vegetables

Insalata Speciale della Casa £ 19,95
Parma Ham, Buffalo Mozzarella, Vine Tomatoes, Artichokes & Olives

Mixed Vegetables (one green, carrots and Sautéed potatoes) £ 8,95 ~ Zucchini Fritti £ 8,95
Mixed or Green Salad £ 6,95 ~ Rocket and Parmesan Salad £8,95 ~ Tomato and Onions Salad £6,95

All Main Courses except Pasta, are served with Potatoes and Fresh Vegetables of the Day
The bill is Inclusive of VAT. A discretionary Service Charge of 12,5% will be added to your bill which is distributed among the staff

Allergens Information and Advise are Available. Please Ask any member of our Staff

Daily Set Menu

3 Courses Meal

Lunch £ 29,95 (until 3:00pm)

Evenings £ 34,95 (until 10:00pm)

Starters

Crostini di Funghi e Balsamico

Sautéed mushrooms, Bacon & Garlic on a Toasted Bread

Insalatina Caprese (V)

Mozzarella cheese & Vine Tomatoe. Dressed with Pesto Sauce

Salsiccia Italiana alla Griglia

Grilled Italian Sausage with Salad & Pecorino Cheese

Cozze all' Arrabbiata

Mussels with garlic, chillies and Tomato Sauce

Main Courses

Penne alla Siciliana (V)

Penne Pasta with Fresh Aubergines, Garlic, Chillies, Tomato Sauce and Mozzarella Cheese and Basil

Risotto Salsiccia al Barolo

Risotto with Italian Sausage, Mushroom and Barolo wine

Pasticcio di Lasagne Tradizionale

Traditional Lasagna with Bolognese Sauce and Béchamel

Pollo Milanese con Spaghetti al Pomodoro

Deep fried Chicken Breast with spaghetti and tomato sauce

Dessert

Tiramisu – Hazelnuts Chocolate Cake or Our Daily Cheese Cake

All Main Courses except Pasta, are served with Potatoes and Fresh Vegetables of the Day

The bill is Inclusive of VAT. A discretionary Service Charge of 12,5% will be added to your bill which is distributed among the staff.

This is not a Party Group Menu. Max 4 People per Table. Gluten free pasta available at £2 extra charge.

Hotels Discounts not applicable with the Set Menu.

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