

Garlic Bread £ 6,95
Bruschetta £ 7,95

Selection Of Italian Bread with Olive Oil £ 4,95
Marinated Olives £ 3,95

ANTIPASTI ~ STARTERS

Zuppa di Verdure di Stagione (V) £ 8,95
Seasonal Vegetables Soup

Insalatina Caprese (V) £ 12,95
Buffala Mozzarella cheese & vine Tomatoes

Insalatina Caprina (V) £14,95
Goat Cheese Salad, beetroot and vincotto dressing

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

Burrata di Bufala Pugliese (V) £14,95
Fresh Burrata Cheese with Cherry Tomatoes and Pesto Sauce

Gamberoni all' Aglio Piccante £ 17,95
Headless King Prawns with Garlic and Chillies

Antipasto Misto della Casa £ 19,95
House mixed cured meats with grilled vegetables and buffalo mozzarella

Crostini di Funghi e Balsamico £ 9,95
Sautéed mushrooms & Garlic on a Toasted Bread

Sardine Grigliate con Rosmarino e Aglio £ 12,95
Grilled Sardines with Rosemary and Garlic Dressing

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

Cozze Ubriache £ 14,95
Mussels with Spring Onions, garlic, chillies and White Wine.

Salsiccia Italiana alla Griglia £ 14,95
Grilled Italian Sausage with Salad & Pecorino Cheese

Calamari Fritti £ 17,95
Deep fried squid rings with Tartar Sauce and Salad

PRIMI PIATTI ~ PASTA DISHES

Tagliatelle al Ragu £ 14,95

Tagliatelle with Bolognese Sauce or as you like
Spaghetti Bolognese

Penne alla Siciliana (V) £ 16,95

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

Tortellini di Ricotta e Spinaci 19,95

Home-Made Ricotta and Spinach Tortellini with cherry tomatoes and fresh Basil .

Spaghetti alla Carbonara £ 19,95

Classic Carbonara with Smoked Pancetta, Egg and a Dash of Cream if is your taste.

Spaghetti allo Scoglio £ 23,95

Spaghetti with tomato sauce, mixed seafood, Garlic & Chillies.

Risotto alla Marinara £ 23,95

Risotto with Mussels, baby Prawns and Calamari.

Linguine al Nero di Seppia e Cozze £ 24,95

Home Made Black Ink Cuttlefish Linguine served with Fresh Mussels, Garlic & Chillies.

Pasticcio di Lasagne Tradizionale £ 16,95

Traditional Lasagna with Bolognese Sauce and Béchamel Sauce

Gnocchi alla Boscaiola £ 16,95

Potato Gnocchi with Sausage, Mushrooms, garlic, Dash of Cream and Tomato Sauce.

Risotto Salsiccia al Barolo £ 19,95

Risotto with Italian Sausage, Mushrooms and Barolo wine

Ravioli all' Aragosta £ 23,95

Home Made Lobster Ravioli with Baby Prawns, Tomato Sauce & a dash of Cream

Ravioli di Funghi al Tartufo (V) £23,95

Home Made Ravioli with Cream Mushroom Truffle Puree

Spaghetti alle Vongole Fresche Piccanti £ 26,95

Spaghetti with fresh clams, garlic and chillies

Linguine Rosse e Gamberoni £ 26,95

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 £ 24,95

Fresh Roasted Salmon with Ginger, Cherry Tomato and Pernod

Branzino alla Griglia con Erbe Aromatiche £ 24,95

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 £ 21,95
Deep fried Chicken Breast with spaghetti and tomato
sauce

Bistecca d'Agnello alla Griglia £ 26,95
Grilled Lamb Steak with Garlic & Rosemary

Fegato di vitello con Pancetta o
Burro e Salvia £ 26,95
Grilled Calf liver with pancetta or Sage & Butter

Saltimbocca alla Romana £ 29,95
Veal Escalope with Parma Ham and Sage

Bistecca di Manzo alla Griglia £ 32,95
12 oz Grilled Prime Scottish Sirloin Steak.

Scaloppa di Vitello alla Milanese £ 29,95
Deep Fried Veal Escalope Served with sautéed
potatoes and Green Leaves Salad OR Spaghetti
with Tomato Sauce

INSALATE - SALADS

Insalata di Pollo e Verdure £ 23,95
Grilled Chicken Fillets with mixed grilled vegetables

Insalata Speciale della Casa £ 23,95
Parma Ham, Buffalo Mozzarella, Vine Tomatoes,
Artichokes & Olives

Mixed Vegetables (one green, carrots and Sautéed potatoes) £ 8,95 ~ Zucchini Fritti £ 9,95
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

D a i l y S e t M e n u

3 Courses Meal

Lunch £ 37,95 (until 3:00pm)

Evenings £ 42,95 (until 10:00pm)

Starters

Bruschetta e Prosciutto

Classic Bruschetta with Prosciutto Italiano

Crostini di Funghi e Balsamico

Sautéed mushrooms & Garlic on a Toasted Bread

Insalatina Caprese (V)

Bufalla Mozzarella cheese & Vine Tomatoe

Prosciutto e Melone

Prosciutto Italiano with Fresh Melon

Main Courses

Penne alla Siciliana (V)

Penne Pasta with Fresh Aubergines, Garlic, Chilies, Tomato Sauce, 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

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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