Antipasti

Olive marinate

Marinate mixed large olives

£ 3.25

VG Zuppa di verdure

Fresh vegetable soup finished with basil olive oil.

£6.90

VG GO Zuppa Del Giorno

Mixed pumpkins and butternut squash creamy soup with honey and beetroot paste served with croutons and roasted pumpkin seed.

£6.90

* v Pecorino dolce e mozzarella di bufala

Soft goats cheese and buffalo mozzarella with fresh rocket salad, beetroot, roasted pumpkin seed asparagus, grilled artichoke, green olives, mango chutney and raspberry balsamic finished with basil extra virgin olive oil.

£7.90

* Cappesante con moretta

Toasted scallops in garlic olive oil, parsley with grilled black pudding served with crispy salad, fresh pomegranate, fried zucchini and basil olive oil dressing.

£9.90

GO Cozze di mare

Steamed mussels with cherry tomatoes, onions, garlic, white wine, fresh chilli and garlic bruschetta.

£8.50

GF Carpaccio con miele

Carpaccio of fillet beef, rocket, fennel salad, honey, dijon mustard, capers, fresh lemon, micro salad and extra virgin basil olive oil.

£10.90

GF V Asparagi con uova

Fresh asparagus with grilled zucchini, honey and mayo dressing, boiled egg with basil extra virgin olive oil.

£8.95

* Calamari alla griglia con cotechino

Grilled calamari with timbale of crispy salad, chilli jam, home-made cotechino sausage balsamic glazing, basil oil and fried zucchini.

£8.45

GF *Prosciutto San Daniele con melone e mango

San Daniele Parma ham with melon, mango and pomegranate.

£9.90

Primi

Spaghettini al pomodoro o al ragu'di carne

Spaghetti with tomato and extra virgin basil olive oil or meat sauce served with pecorino cheese.

£8.50 / £11.90

* Pappardelle con cervo

Pappardelle pasta with venison ragout, tomato sauce, pistachio, parmesan cheese micro salad and basil extra virgin olive oil.

£9.90 / £13.90

GF * *V* Risotto con boletus e castagne

Risotto with mixed mushrooms, chestnuts, pine nut, parmesan cheese, chiaccherelle and extra virgin basil olive oil. <u>VG. Without cheese.</u>

£9.90 / £13.90

^{*}Denotes dishes containing pork meat <u>V</u> Denotes vegetarian dishes. <u>V</u> Denotes vegan dishes. <u>GF</u> Gluten free <u>GO</u> Can be made without gluten on request *Denotes dishes containing nuts or sesame oil.

V Tortellini fatti in casa con fughi

Home hand-made tortellini with wild mushroom, cream, fresh spinach, beetroot paste, parmesan cheese micro salad, and extra virgin basil olive oil. $\pm 9.90 / \pm 13.90$

V Trofie arrabiata con rucola

Gamberoni con cappe sante

Tiger prawns and scallops grilled tomato garlic chilli, white wine sauce, served with fresh tomatoes and red onions salad and extra virgin basil olive oil.

£22.90

Dover sole

Please ask for availability of Dover soles (you can pre order any fish one day in advance) served with mix salad or sauté potatoes

£ 33.00 **T/bone steak**Ask for availability

Served with mix salad or sauté potatoes
£ 28.95

Filetto di manzo

Triglia

* Petto di pollo con prosciutto

Medallions of finest fillet of beef with wild mushrooms in port & beef jus with grapes and pecorino cheese rocket salad, red onions balsamic and chiaccherelle f24.90

Agnello

Grilled tender lamb cutlet, garlic beans, mash, carrots madeira sauce and chiaccherelle.

f18.50

Filleted red mullet pan cooked with garlic, cherry tomatoes, black olives cappers, white wine and fish fume served with garlic beans.

£16.75

Vitello alla Milanese

Escalope of veal in breadcrumbs pan fried, sage, served with fresh lemon, Spaghetti meat sauce and parmesan cheese.

£17.90

Breast of chicken escalope grilled topped with parma ham, melted mozzarella cheese, tomato white wine sauce served with sauté potatoes.

£16.95

* Fegato di vitello

Sautéed calves liver with pancetta, mashed potatoes, broccoli with parmesan cheese and port sauce.
£17.50

Contorni

Side Dishes £4.25

Patate Saltate
Sauté potatoes,
roasted garlic,
rosemary.

Zucchine fritti
Deep fried courgette

* Broccoli con pinoli e grana

Broccoli, parmesan & pine nuts.

Legumi assortiti Vegetables of the day.

Asparagi
Asparagus with parmesan cheese

Spinaci
Fresh spinach with garlic, chili
& olive oil.

Scelta di insalate Mix salad

Please do not hesitate to ask for any variations of dishes shown throughout or to ask for dishes plain. All of our produce is produced fresh daily so please be understanding if certain items are unavailable.

Please inform your waiter of any allergies.

A discretionary 12.5% service charge will be added.