

Primi

(ANTIPASTI / STARTERS)

Zuppa Del Giorno £5.25 (v)

Homemade soup of the day, served with warm gluten free bread and butter

Bruschetta Amici con Funghi e Filetto £8.75

Grilled gluten free bread, sautéed chestnut mushrooms, garlic, pancetta, white wine creamy sauce topped with grilled fillet steak strips

Alette di Pollo £5.95

Oven roasted chicken wings ,garlic, thyme, rosemary
And white wine

Gamberi all'aglio £8.25

Sauteed king prawns, in white wine, garlic and chilli butter served with a salad garnish

Affettato della Casa £5.95

Selection of salami and prosciutto ham with grana cheese

Peperoni Ripieni £7.45(v)

Oven baked sweet pepper stuffed with goats cheese and fresh spinach, arrabbiata sauce

If you have any allergies please let your server know when ordering

Pasta e Risotti

Choose from spaghetti or penne (GF)

With your choice of sauces;

Wild mushroom and spinach thyme garlic and cream sauce
£11.75

Fresh salmon, broccoli stem, tomato and cream sauce
£15.75

Freshly grilled chicken, homemade pesto, parmesan, cherry
tomatoes and a hint of cream
£12.95

Mediterranean vegetable, pesto and parmesan
£11.75

Carbonara with egg, cream, pancetta, parmesan and black
pepper
£11.95

Funghi Spinaci e Asparagus Risotto £12.75 (V)
Carnaroli rice with mushrooms, spinach and asparagus with parmesan
and rocket

Risotto Frutti di Mare £14.95
Carnaroli rice with tiger prawns, calamari, mussels, clams, garlic, chilli
and cherry tomatoes flavoured with Sardinian saffron in a tomato base
sauce

Secondi di Carne

Meat Main Course

Arrosticini di Agnello £16.25

Grilled skewer of English lamb rump, marinated with lemon and rosemary, salad and saute

Filetto Rossini £24.95

Grilled British fillet steak, with wilted spinach & pate with a red wine and thyme sauce, sautéed rosemary potatoes and fresh asparagus

Filetto al Pepe Verde £24.95

Grilled fillet steak served on a bed of wilted spinach and fresh green beans, sautéed potatoes and a creamy peppercorn sauce

Bistecca Al Gorgonzola £18.25

Grilled Ribeye steak with wilted spinach, green beans, sautéed rosemary potatoes, and melted gorgonzola cheese

Vitello Prosciutto £15.25

Veal Escalope baked with melted mozzarella, parma ham with rosemary potatoes and green beans

Pollo Ripieno £14.75

Chicken breast stuffed with asparagus, parma ham, fior di latte mozzarella and wrapped in pancetta served with whole grain mustard and gorgonzola cream sauce, sauté potatoes and green beans

Pollo Crema e Funghi £13.75

Grilled chicken breast with chestnut mushrooms in a white wine and cream sauce, sautéed rosemary potatoes and green beans

Secondi di Pesce

Fish

Gamberoni Prosecco £17.25

A large serving of sautéed tiger prawns in tomato, hint of chilli and garlic, prosecco wine

Branzino, gamberi e Capesante £18.95

Grilled seabass fillets served with wilted garlic spinach, tiger prawn, scallop, garlic, parsley, chilli and white wine cream sauce, saute potatoes

Branzino Grigliato £14.25

Two grilled seabass fillets, with whole grain mustard and dill ceam sauce saute potatoes and fresh asparagus

Salmone con Asparagus £15.75

Grilled salmon fillet, served on a bed of roasted vegetables, fresh asparagus and sautéed potatoes, with a pesto drizzle

Insalate

Pollo Caesar Salad £12.95

Traditional Caesar salad, with grilled chicken, romaine lettuce, parmesan, and Caesar dressing

Pollo e Pancetta Salad £12.95

Chicken breast and crispy pancetta, olives, with mixed salad & honey and mustard dressing

Caprino Salad £12.75 (v)

Grilled goats cheese on a bed of mixed salad, caramelised red onions and drizzled with balsamic

Caprese salad £10.95 (v)

Fior di latte mozzarella, lettuce and tomatoes with extra virgin olive oil, basil and cracked black pepper

**For desserts, please ask for the daily choice
from your server**

Thank you

