

A La Carte

Antipasti

Insalata di Avocado & Granchio £9.70
Avocado, Crabmeat, Smoked Salmon & Prawns

Caprino Ai Pepperoni £8.95 V
Warm Goat Cheese with Roasted Sweet Peppers & Balsamic

Insalata Tiepida di Seppia & Patate £9.50
Warm Cuttlefish & Potato Salad Olive Oil

Prosciutto Dolce & Melone £9.25
Cured Italian Ham & Honeydew Melon

Burrata alla Pugliese £10.50 V
Apulia Burrata Mozzarella, Fresh & Dry Tomatoes

Calamari Fritti con Tartara £10.50
Deep Fried Fresh Squid with a Spicy Tartar Sauce

Parmigiana di Melanzane & Zucchine £8.95 V
Baked Aubergines & Courgettes with Tomato, Mozzarella, Parmesan

Carpaccio di Manzo £9.95
Thin Slices of Raw Beef with Rocket & Parmesan Shaving

Gamberoni & Scampi al Limone £10.95
Tiger Prawns & Langoustine in Lemon Butter

Le Minestre (Soups)

Crema di Pollo & Crostini £6.95
Cream of Chicken Soup & Croutons

Zuppa di Farro & Borlotti £6.95 V
Fresh Vegetables, Farro & Borlotti Beans Soup

Brodo di Pesce con Fregola Sarda £7.95
Fresh Fish Soup with Sardinian Fregola



Le Paste e i Risotti (Pasta & Risotti)

Ravioli ai Funghi & Gorgonzola £9.95 ✓
Home-made Ravioli in a Mushroom, Cream & Gorgonzola

Malloreddus alla Campidanese £9.50
Sardinian Pasta with Spicy Sausage, fresh chopped Tomatoes & Pecorino Sardo

Linguine alla Polpa di Granchio £10.95
Linguine with Crab Meat fresh Tomatoes Garlic & Chilly

Tagliatelle alla Bolognese £9.25
Fresh Tagliatelle with Bolognese Sauce

Spaghetti con Bottarga & Carcioffi £9.95
Spaghetti with Bottarga, Artichokes, Garlic & Olive Oil

Fusilli all'Ortolana £9.25 ✓
Fusilli with Aubergine, Courgettes, Peppers, Garlic, Cherry Tomatoes & Fresh Basil

Rigatoni con Prosciutto, Panna & Piselli £9.25
Rigatoni with Ham, Peas, Cream & Parmesan

Penne agli Asparagi & Zenzero £9.95 ✓
Penne with fresh Asparagus, fresh Ginger & Cherry Tomato

**Risotto Mantecato ai Porcini & Zafferano* £11.95 ✓
*Risotto with Porcini Mushrooms & Saffron**

**Risotto ai Frutti di Mare* £13.95
*Fresh Seafood Risotto**

*** Risotto** takes 20 minutes to prepare; all orders must be for a minimum of **two people** and are not available at busy periods. Please ask your waiter before ordering. *

Pasta and Risotto as a main course will be charged at £2.00 per dish extra



Main Courses

Il Pesce (Fish)

Filetto di Nasello in Guazzetto Fresco £18.95
Hake Fillet with Fresh Tomatoes, Olives & Capers

Pescatrice in Salsa Zafferano & Limone £20.95
Fresh Monkfish with Saffron & Lemon Butter

Sogliola di Dover alla Griglia o alla Mugnaia £26.50
Plain Grilled Dover Sole or with Butter, Parsley and Lemon Juice

Filetti di Branzino in Crosta £20.50
Fillets of Fresh Seabass Gratin with Pistachio

Grande Grigliata Mista £26.50
Mixed Fresh Grilled Seafood Platter
(minimum order for two people) (Each p.p.)

Le Carni (Meat)

Piccatina alla Montanara £17.50
Pan Fried Veal Escalope topped with Ham & Cheese

Medaglioni di Manzo Mignon £23.50
Medallions of Beef Fillets in a Cream, Brandy & Mushroom Sauce

Pollo Alla Salvia £13.95
Boneless Chicken Joints Wrapped in Bacon Sage & White Wine

Filetti Di Maiale al Miele & Zenzero £18.95
Fillets of Pork with Honey, Soya, Chilly and Fresh Ginger

Suprema Alla Griglia con Senape £13.95
Grilled Chicken Breast & English Mustard



Carre' d'Agnello al Vino Rosso £23.50
Roast Rack of Lamb in a Rosemary & Red Wine Sauce

Tenerone al Pepe Nero £23.50
Beef Tenderloin with Black Peppercorns & Cream

Tagliata di Manzo con Rucola & Pomodorini £19.50
Grilled Prime Sirloin Steak with Cherry Tomatoes Rocket & Parmesan Shaving

Filetti di Pollo al Vino Bianco £13.95
Fillets of Breast of Chicken in a white Wine Sauce

Filetto di Manzo con Pancetta Affumicata & Scalogno £23.50
Fillet of Beef with Smoked Pancetta & Shallots Sauce

Piccatina al Marsala £15.95
Veal Escalope with Marsala Wine & Cream

Contorni e Insalate (Side dishes & Salads)

A selection of Seasonal Vegetables & Potato

£5.00 V

Verdure alla Griglia, Grilled mixed Vegetables £5.00 V

Fagiolini, Cavolfiore Gratinato, Broccoli, Spinaci, Carote o Zucchini Fritti £3.50

Green Beans, Cauliflower Gratin, Broccoli, Spinach, Carrots or Zucchini Fritti V

Patate Saltate al Rosmarino, Novelle o Fritte £2.80 V
Sautéed Potatoes with Rosemary, New or Fried

Mixed Salad, Continental Lettuce Salad, Tomato & Red Onion Salad £4.50 V

Rocket & Parmesan Salad V, Caesar Salad £5.80

All prices are Inclusive of VAT

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients



I Dolci v

Zabaglione al Marsala con Savoiardì £8.00

Sweet of the Day £6.50

Classic Italian Tiramisu £6.50

Pannacotta with Forest Berries Coulis £6.50

Chocolate Mousse Cake & Pistachio Chocolate £6.50

Traditional Crème Caramel £6.50

Limoncello Mousse Tart & Mango Sorbet £7.50

Sorbet Lemon, Mango or Raspberry £6.50

Selection of Sorbets £7.50

Ice Cream Vanilla, Chocolate or Strawberries £5.50

Selection of Ice Creams £6.50

Il Formaggio v

*Single Cheese (Dolce Latte, Caprino, Pecorino Sardo,
Pecorino Erborinato, Grana Padano or Cheddar) £7.00*

Selection of Cheeses £8.50

Served with Selections of Biscuits, Grapes, Breads & Butter

Caffé & Tea

Filter Coffee £2.30. Espresso, Decaffeinated or Macchiato £2.40

Cappuccino, Doppio Espresso, Americano, Caffelatte £2.60

English Breakfast £2.40, Green, Herbal, Fruits & Earl Grey £2.50

Served with Selections of Chocolates

All prices are Inclusive of VAT Service is not included

V Suitable for Vegetarians

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