



## GLI ANTIPASTI

<b>L'Insalata dello chef</b> 🍷	£7.25	<b>Rollata di tonno e spada</b> 🍷	£9.95
Seasonal tossed leaves and sun ripened tomatoes, pine nuts, asparagus and balsamic dressing		Flash seared tuna and swordfish with pickled cucumber and capsicum	
<b>L'insalata Caprese</b> 🍷 🍷	£7.95	<b>Il minestrone casereccio</b> 🍷	£7.50
Hearty beef tomato slices with buffalo mozzarella, drizzled with basil oil		Italian style vegetable soup	
<b>Il prosciutto di Parma e melone</b>	£8.50		
Sliced regional Parma ham with fresh sweet melon			

## I PRIMI

Design your own pasta dish from items below: *Campanelli, Coralli, Gnocchi Or Spaghetti*

<b>La salsa di funghi e mozzarella affumicata</b> 🍷 🍷	£12.95	<b>Il risotto con i funghi e crema di tartufo</b> 🍷 🍷	£11.95
A cocktail of chanterelles and cepe mushrooms finished with smoked mozzarella cheese sauce		Risotto with wild mushroom, thyme and truffle paste	
<i>or</i>		<b>Gli gnocchi di patate al pesto</b> 🍷 🍷	£10.95
<b>La salsa sorrentina</b> 🍷 🍷	£11.95	Sweet potato gnocchi with pesto dressing	
Tossed with fresh tomato sauce, basil and finished with marinated baby bocconcini			

## I SECONDI

<b>La parmigiana di melanzane</b> 🍷 🍷	£20.95	<b>Il saltimbocca alla Romana</b> 🍷	£28.95
Sliced aubergine layered with smoked mozzarella, tomato sauce and basil		Veal tenderloin topped with fresh sage and wrapped in Parma ham, pan seared with creamed spinach and wild mushroom polenta	
<b>La sogliola di Dover in padella</b>	£32.95	<b>Il pollo all'ortolana</b>	£23.95
Pan-fried with rocket salad, grilled courgettes, buttered potatoes and lemon butter sauce		Spiced marinated half-chicken roasted with wilted greens, sweet pepper, prosciutto mash and lemon jus	
<b>I gamberoni di paranza alla griglia (5)</b> 🍷	£26.50	<b>Le costole di agnello alla griglia</b>	£26.95
Grilled tiger prawns in shell with rocket salad, grilled courgettes, buttered potatoes and lemon butter sauce		Grilled lamb chops served with a warm salad of grilled polenta and courgette ribbons	
<b>Il branzino dello chef</b>	£26.95	<b>La tagliata di manzo</b>	£27.95
Whole baked sea bass with lentils, white coco bean stew, lemon mash and tomato, caper and olive sauce		Tender marinated beef fillet with soy and red chilli, flash seared with Puglia pasta, strips of artichoke and sun-blushed tomatoes, sliced thinly and served on a bed of dressed leaves	

## I CONTORNI

<b>L'insalatina verde</b>	£4.25
Green salad with aged balsamic vinegar	
<b>Gli spinaci saltati all'aglio e limone</b>	£4.25
Sautéed spinach with garlic and lemon	
<b>Le carote e i porri arrosto al balsamico</b>	£4.25
Roasted carrots and leeks with aged balsamic vinegar	
<b>Le patate novelle ai ferri</b>	£4.25
Grilled new potatoes with sour cream	

## I FORMAGGI

<b>La selezione dei formaggi</b>	£11.50
A selection of Italian cheese served with spiced pear chutney, red onion and blueberry marmalade, fig gelatine and sliced walnut bread	

## I DOLCI

<b>La panna cotta alla vaniglia e fragole</b> 🍷	£5.95	<b>La piramide di cioccolato</b>	£5.95
Vanilla panna cotta with marinated strawberries		Chocolate and hazelnut tart with orange ice cream	
<b>Il tiramisù</b>	£5.95	<b>Il gelato misto</b>	£5.95
Classic Italian dessert flavoured with coffee		A selection of ice creams – please ask your server	