

Fresh Daily Specials are also available, please see the Blackboard

L'Inizio e Antipasti

The Beginning and antipasti

Insalata Tricolore con Olio e Basilico (V) £8.00

Italian salad of avocado, mozzarella and tomatoes dressed with light basil oil

Rucola e Parmigiano (V) £8.00

Rocket salad, shavings of parmesan cheese

Salmone Affumicato alla Rucola £8.50

Smoked salmon, rocket salad, goats cheese

Tonno e Fagioli £7.90

Tuna, beans and onion salad

La Bresaola £8.50

Cured fillet of beef, cut wafer thin

Insalata di Avocado e Pancetta Croccante £8.50

A salad of avocado and crispy bacon served on a bed of lettuce

Carpaccio di Manzo £11.50

Thin slices of raw fillet of beef served with rocket salad

Vegetali alla Griglia (V) £7.50

Grilled mixed vegetables, olive oil, balsamic vinegar

Prosciutto di Parma con Melone £8.50

Slices of Parma ham with melon

Gamberetti Scottati al Sale e Pepe £11.50

Sautéed prawns in salt and pepper

Sardine alla Griglia £8.50

Grilled sardines

Minestrone di Verdure (V) £6.90

Traditional Italian clear vegetable soup

Primi Piatti e Pasta

Starters and Pasta

Spaghetti alla Napoletana (V) £8.50

Tomatoes and basil

Melanzane Parmigiana (V) £9.00

Sliced aubergine, mozzarella, tomato, parmesan

Fettuccine Carbonara £9.00

Egg noodles, bacon, egg yolk, cream, parmesan cheese

Gnocchi di Patate (V) £9.00

Potato dumplings, four cheese sauce

Crespelle di Vitella e Parmigiano Gratinato £8.50

A fresh mince of veal with parmesan wrapped in pancake au gratin

Pasta served as a Main Course add £1.50

Penne Arrabbiata (V) £8.50

Pasta quills served with a spicy tomato sauce

Lasagna £9.00

Home made (meat)

Spaghetti Bolognese £9.00

The classic meat sauce

Ravioli della Casa (V) £9.50

Pasta ravioli with tomato and basil sauce

Secondi Piatti

Main Course

Vitello alla Panna e Funghi £13.50

Veal escalope, cream and mushroom sauce

Gamberoni Piccanti all' Aglio Dolce £16.50

King prawns, garlic, white wine, chilli (medium hot)

Branzino Grigliato al Rosmarino £16.90

Grilled seabass with olive oil and rosemary

Confit di Anatra £15.50

Confit of duck with orange sauce

Coda di Rospo alla Provinciale £16.90

Monkfish in white wine, garlic and rich tomato sauce

Filetto di Manzo al Barolo e Senape £19.50

Beef fillet with Barolo wine and mustard sauce

Pollo alla Parmigiana £11.50

Breast of chicken, ham, cheese

Fish and Chips £12.90

Fegato al Burro e Salvia £13.50

Calves liver cooked in a butter and sage

Salmone alla Zafferano £14.50

Fresh salmon with saffron sauce

Cosciotto d' Agnello £16.50

Roast shank of lamb

Bistecca di Manzo al Pepe Nero £17.50

Sirloin steak of beef in a black pepper sauce

Patate e Vegetali

Potatoes and vegetables

Chips, Sauté potatoes £3.50

Spinach £4.50

Broccoli £3.50

Mushrooms £3.50

Zucchini £5.50

Grilled Vegetables £5.50

Salad £3.50

Dolci e formaggio

Sweets and Cheese

Sweets from the trolley £5.90

Ice Cream / Sorbet £5.50

Gorgonzola Cheese £7.50

Various coffees and Teas from £3.00

Liqueur Coffee £7.00



Food Allergies & Intolerances

Customers with allergies need to be aware of this risk and should ask the management for information on the allergen content of our food.



All prices include VAT, a 10% gratuity is optional