

Valentines Day Menu

L'Inizio e Antipasti

The Beginning and antipasti

Insalata Tricolore con Olio e Basilico (V) £10.30
Italian salad of avocado, mozzarella and tomatoes dressed with light basil oil

Rucola e Parmigiano (V) £10.30
Rocket salad, shavings of parmesan cheese

Salmone Affumicato alla Rucola £10.80
Smoked salmon, rocket salad, goats cheese

Tonno e Fagioli £10.20
Tuna, beans and onion salad

La Bresaola £10.80
Cured fillet of beef, cut wafer thin

Insalata di Avocado e Pancetta Croccante £10.80
A salad of avocado and crispy bacon served on a bed of lettuce

Carpaccio di Manzo £13.80
Thin slices of raw fillet of beef served with rocket salad

Vegetali alla Griglia (V) £9.80
Grilled mixed vegetables, olive oil, balsamic vinegar

Prosciutto di Parma con Melone £10.80
Slices of Parma ham with melon

Gamberetti Scottati al Sale e Pepe £13.80
Sautéed prawns in salt and pepper

Sardine alla Griglia £10.80
Grilled sardines

Minestrone di Verdure (V) £8.90
Traditional Italian clear vegetable soup

Primi Piatti e Pasta

Starters and Pasta

Spaghetti alla Napoletana (V) £10.80
Tomatoes and basil

Melanzane Parmigiana (V) £11.30
Sliced aubergine, mozzarella, tomato, parmesan

Fettuccine Carbonara £11.30
Egg noodles, bacon, egg yolk, cream, parmesan cheese

Gnocchi di Patate (V) £11.30
Potato dumplings, four cheese sauce

Crespelle di Vitella e Parmigiano Gratinato £11.80
A fresh mince of veal with parmesan wrapped in pancake au gratin

Pasta served as a Main Course add £2.80

Penne Arrabbiata (V) £10.80
Pasta quills served with a spicy tomato sauce & olives

Lasagna £11.30
Home made (meat)

Spaghetti Bolognese £11.30
The classic meat sauce

Ravioli della Casa (V) £11.80
Pasta ravioli with tomato and basil sauce

Secondi Piatti

Main Course

Vitello alla Panna e Funghi £17.40
Veal escalope, cream and mushroom sauce

Gamberoni Piccanti all' Aglio Dolce £21.90
King prawns, garlic, white wine, chilli (medium hot)

Branzino Grigliato al Rosmarino £20.90
Grilled seabass with olive oil and rosemary

Confit di Anatra £18.90
Confit of duck with orange sauce

Coda di Rospo alla Provinciale £20.90
Monkfish in white wine, garlic and rich tomato sauce

Filetto di Manzo al Barolo e Senape £24.50
Beef fillet with Barolo wine and mustard sauce

Pollo alla Parmigiana £14.90
Breast of chicken, ham, cheese

Fish and Chips £16.50

Fegato al Burro e Salvia £16.90
Calves liver cooked in a butter and sage

Salmone alla Zafferano £17.90
Fresh salmon with saffron sauce

Cosciotto d' Agnello £19.90
Roast shank of lamb

Bistecca di Manzo al Pepe Nero £20.90
Sirloin steak of beef in a black pepper sauce

Patate e Vegetali

Potatoes and vegetables

Chips, Sauté potatoes £4.50

Spinach £6.50

Broccoli £5.00

Mushrooms £5.50

Zucchini £7.00

Grilled Vegetables £7.00

Salad £5.00

Dolci e formaggio

Sweets and Cheese

Sweets from the trolley £8.40

Ice Cream / Sorbet £8.40

Gorgonzola Cheese £9.00

Various coffees and Teas from £3.50

Liqueur Coffee £9.00



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 12.5% gratuity is optional