



Sharing starters

Antipasti

A selection of Italian cured meats and cheese complimented with bread and olives

Vegetarian Antipasti

Peas and green beans in basil butter, feta and sundried tomato bruschetta, olives, a mix of Italian cheeses, bread and chutney

For one £8.50

For two £14.50

For four £23.00

Sautee Cozze GF

Sharing bowl of steamed mussels served in a rich and creamy white wine sauce
£13.95

Primi

Mixed olives and feta cheese GF £3.95	Mixed Italian breads V £3.50	Prosciutto bread sticks with gorgonzola sauce £3.50
Zuppa di fagioli bianchi GF V Creamy Italian white bean and spinach soup £6	Pollo e chorizo terrine Chicken and chorizo terrine, served with crostinis £6.5	Bruschetta di gamberi Prawn bruschetta drizzled in lemon, rosemary and garlic butter £8
Pomodoro, feta e basilico soufflé V Tomato, feta and basil soufflé £7.5	Scaloppine GF Pan fried scallops with saffron risotto £12	Sanguinaccio Italian black pudding with crispy egg, wild garlic and celeriac puree £6.5

V = Vegetarian GF = Gluten free

Some of our starters can be made gluten free, please ask a server for more information

Secondi

Rigatoni Gamberi	Tagliatelle con pesto e zucchine V
Fresh rigatoni pasta with king prawns With spicy arraibata sauce £16	Fresh tagliatelle pasta with pesto and zucchini £11.95
Gnocchi Funghi selvatici V	Tagliatelle Carbonara
Wild mushroom and sage gnocchi £12.5	Fresh tagliatelle pasta with pigs cheek carbonara £13
Rigatoni Bolognese	Risotto rosso pepeperoni GF V
Fresh rigatoni pasta with beef cheek Bolognese £12.50	Italain risotto rice with roast red pepper and tomato £10.50
Merluzzo fritto GF	Nasello e prosciutto GF
Pan fried cod served with green olive and squid ink risotto £16	Ballotine of hake and prosciutto with fennel, lemon and sage dauphinoise £16
Suprema di pollo GF	Pollo Milanese
Chicken supreme served with mushroom And caramelised onion risotto £13	Chicken milanese stuffed with fontina cheese and prosciutto ham £14
Petto d'anatra GF	Bistecca di manzo GF
Duck breast served with sweet potato fondant, boc choi, apple pure with a red wine sauce £18	10oz rump steak served with mushroom and tomato £17

Contorni

Hand cut chips £3	Mixed salad £3	Mixed vegetables £3	Garlic and rosemary flat bread £5	Sautee Potatoes £3	Sauces £2.50
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Our pasta dishes can be made with gluten free pasta, please ask a sever for more information and also if you have any other dietary requirements

Dolci

Pannacotta GF

Espresso and amaretto pannacotta
With white chocolate sauce
£6

Affogato V GF

espresso coffee, Italian ice cream and
homemade limoncello
£6
change liquor for extra £1

Chocolate Mousse GF V

Dark chocolate mousse with ginger and
vanilla whipped cream
£6

Zabaione GF V

Vanilla, strawberry and basil zabaione
£6

Cheese board

A selection of Italian cheeses with grapes, celery, chutney and assorted biscuits
For 1 £8
For 2 £12
For 4 £16

Cafe'

American £2.25
Flat white £2.50
Cappuccino £2.75
Espresso £1.80
Double Espresso £2.50
Latte £2.70
Macchiato £3
Mocha £3.25
Hot Chocolate £3.20
Liquor coffee £5.95
Tea £2.50

Decafe available