



Antipasti

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

For one £8.50
For two £14.50
For four £23.00

Primi

Sanguinaccio Italian black pudding with crispy egg tomato chutney £6.75	Pate d'anatra Duck liver parfait with plum chutney and toasted brioche £6.95	Olive miste Mixed olives £3.50
Zuppa di cipolle bianche White onion soup with Gorgonzola rarebit £6 V	Salmono marinato Treacle cured salmon, pickled cucumber and radish salad £7.50 GF	Quaglia fritta Butter milk fried Quail with fennel slaw £9.50
Uova al forno tartufate Manor farm Christleton Truffled baked eggs wild mushrooms pecorino croutes £6.50 V	Bianchetti Fried whitebait with Prosecco Aloli £6	Mozzarella di bufala Buffalo mozzarella, rocket pesto and aged balsamic vinegar £7.50 V

V = Vegetarian GF = Gluten free

Vegan options available

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

Our Christmas menu is now available; please ask a server if you would like a copy.

Christmas vouchers can also be purchased

Secondi

Tortellini di zucca Fresh tortellini pasta with pumpkin and sage £13.50 V	Tagliatelle alla gamberi Fresh tagliatelle pasta with tiger prawns and jalapeno pesto £16.50
Tagliatelle alla bolognese Fresh tagliatelle pasta with beef cheek Bolognese £14	Rigatoni con salsiccia piccante Fresh rigatoni pasta with Piccante sausage and Italian spicy sauce £14
Gnocchi al forno Baked gnocchi with Arrabiatta sauce topped with fontina cheese £12.95 V	Uova d'anatra fritta Fried duck egg with sautéed wild mushrooms and soft polenta £13.50 V GF
Cozze e vongole Steamed mussels and clams in a fennel broth with 'nduja sausages £14.90 GF	Branzino Seared Seabass with roasted radish and olives finished with lemon oregano jam £17.95 GF
Merluzzo arrosto Roast cod loin with red pepper and chorizo piperade £16.95 GF	Anatra arrosto Roast duck with braised beetroot, Vanilla and apple purée £18 GF
Arrosto di agnello Roast rump of lamb with broad bean and pea risotto £17.50 GF	Pollo arrosto Roast chicken breast with toasted brioche mascarpone chic peas and crispy prosciutto £16
Bistecca con l'osso 32 day aged 18oz T-Bone steak With tomato, mushroom and Hand cut chips £26.50 GF	Bistecca di manzo 10oz Rump steak with tomato and mushroom £18.50 GF

Contorni

Hand cut chips £3	Mixed salad £3	Mixed vegetables £3	Roasted squash nduja sausage £4.50	Sautee Potatoes £3	Sauces £2.50
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Dolci

Chocolate Savarin

Chocolate savarin sponge with almonds and orange
cured
£6.75

Affogato V GF

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

Plum Tart

Almond plum tart with
milk ice cream
£6

Stuffed Apple

Roast apple stuffed with raisins and orange
butterscotch sauce
£5.50

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

Decaf available