



Sharing Planks

Bread Bin v £9.95

Focaccia, Flat bread, Grissini sticks, Mixed olives, Hummus, Pesto and Tapenade

The deli £14.95

A mix of Italian cured meats and cheeses with Tuscan olives

Prima

Zuppa di cavolfiore V

Cauliflower volute with gorgonzola fritters and Spiced olive oil
£6

Patè di fegato di pollo

Chicken liver pate with spiced plum chutney on sourdough bread
£6.75

Hash brown farcito

Hash brown stuffed with Cheshire cheese & black pudding with homemade brown sauce
£6.95

Insalata d'anatra GF

Crispy duck leg salad with toasted sesame and oriental dressing
£9

Fritto misto

Crispy fried calamari, whitebait, mussel meat and a tiger prawn with prosecco Aioli
£8.5

Carpaccio

Carpaccio of beef with blue cheese fritters candied walnuts
£7.25

Insalata di formaggio di capra V GF

Roasted red pepper & goats cheese salad with toasted pinenuts and herb oil
£6.5

Pane e olive

A selection of breads with mixed olives
£6.5

Funghi su pane tostato

Wild mushrooms on toast (vegan)
£5.5

V = Vegetarian

GF = Gluten free

Secondi

<p>Tagliatelle Ai gamberi Fresh tagliatelle pasta with Sautéed prawns in a chilli and lime pesto £16.5</p>	<p>Tagliatelle Alla Bolognese Fresh tagliatelle pasta with beef cheek Bolognese £13.5</p>
<p>Orecchiette verdure Fresh orecchiette pasta with cavolo Nero, Garlic & shallots finished with vegan Parmesan £12.95 (vegan)</p>	<p>Ravioli ai funghi V Wild mushroom ravioli with truffle oil £13.5</p>
<p>Risotto alla pescatora GF Seafood risotto with mussels, clams, prawns, squid and octopus in a shell fish bisque £14.95</p>	<p>Risotto alle verdure V GF Italian risotto with Mediterranean vegetable (Vegan) £12.5</p>
<p>Branzino Al Forno GF Roast fillets of Seabass with a broad bean, pea and chorizo salad with lemon oil £16.5</p>	<p>Filetto di merluzzo GF Roast fillet of cod loin with a prawn and caperberry risotto £16.75</p>
<p>Fegati di agnello GF Pan fried lamb livers with balsamic sultanas pine nuts and cavolo Nero £15.5</p>	<p>Pernice arrosto Roast partridge wrapped in pancetta, braised red cabbage, poached pear & croissant bread sauce £17.95</p>
<p>Maiale wellington Pork fillet and black pudding Wellington with nduja roast cabbage £18.5</p>	<p>Stinco di manzo GF Chianti braised shin of beef with olive oil mash potato and panchetta baby onions £17.5</p>
<p>Bistecca Di Manzo GF 10oz Rump steak with mushroom and tomato GF £18</p>	

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Sides

Hand cut chips £3.5	Mixed vegetables £3.5	Sautéed calovo nero £3.5	Sauteed Potatoes £3.5	Mixed salad £3.5
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Sauces

Red Wine sauce £2.5	Peppercorn sauce £2.5	Blue cheese sauce £2.5	Diane sauce £2.5
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All our ingredients are sourced locally, with our fruit and vegetables coming from Perrys Cheshire produce. Our meat products are supplied by awarding winning butcher Dave Joinston and our eggs are produced by Chrisleton Manor Farm in Cheshire.

Selected pasta dishes can be gluten free, please ask your server about any other dietary requirements

Dolci

Meringue

Brown sugar meringue with blueberries,
marshmallow and hot chocolate sauce

£6

Sticky toffee pudding

Sticky toffee pudding
with banana ice cream

£6

Eaton mess

Italian meringue, cream, mixed
Berries and amaretti biscuit

£5.5

Chocolate Pot GF

Chocolate pot with honeycomb
and vanilla ice cream

£6

Affogato

espresso coffee, vanilla ice cream
And a shot of limoncello

£6

Cheese board

Selection of Italian cheeses
with chutney and biscuits

£7.5

Change the liquor for £1

Add a glass of Port for £5

Cafe'

Americano £2.25

Flat white £2.5

Cappuccino £2.75

Espresso £1.80

Double Espresso £2.5

Latte £2.70

Macchiato £3

Mocha £3.25

Hot Chocolate £3.2

Liquor coffee £5.95

Tea £2.5

Decafe available