~ NIBBLES & APERITIVES ~

Nocellara Green Olives £4.95

Cestino misto di pane £4.70

Mixed freshly baked bread, olive oil & balsamic vinegar.

~ STARTERS ~

Insalata Tricolore *£12.95* (V)

Avocado, basil, Italian bufalo Mozzarella D.O.P., plum tomatoes, homemade pesto basil and extravirgin basil olive oil

Gamberoni e Crescione *£13.95*

24 hours marinated king prawns pan fried in crispy breadcrumbs served with watercress pomegranate seeds and our ligth mustard sauce

Carpaccio di Branzino £13.90 New

Thinly sliced seabass fillet served with pomegranates seeds ,agronette dressing and crispy leeks

Parmigiana di Melanzane *£13.45* (V)

Oven baked thin layers of fried aubergines, tomato sauce, mozzarella D.O.P., parmesan cheese & basil authentic recipe

Prosciutto crudo e Mozzarella di Bufala *£13.95*

30 months Parma ham I.G.P. served with autentic Italian buffalo Mozzarella D.O.P, and baked Carasao bread extravirgin basil olive oil

Frittura di Calamari Freschi e Alici *£13.45*

Deep fried fresh calamari and anchovies served with garlic dip mayonnaise.

Carpaccio di Manzo Italiano *£14.45*

28 days beef fillet carpaccio, rocket, parmesan D.O.P. and truffle olive oil

Burrata e Scarole *£13.45* (V) *New*

Fresh Italian burrata cheese served with sautéed escarole, marinated anchovies, extra virgin basil olive oil and toasted almonds.

Tartare di Tonno e Avocado *£13.95 New*

Fresh Sashimi Tuna tartare served with avocado, lemon zest, parsley and Italian extra virgin olive oil.

Salmone Affumicato Scozzese *£13.45 New*

Scottish smoked salmon served with thinly sliced fresh fennel salad, fried capers, parsley , garlic and the chef's special sauce dip.

Bruschetta all' Italiana *£11.95* (VG)

Toasted Italian bread served with a mix of Sicilian cherry tomatoes, basil, garlic and Italian extra virgin olive oil.

Insalata Rucoletta *£12.45* (V) or (VG)

Rocket salad and cherry tomatoes with parmesan cheese shavings, crispy Jerusalem artichokes, cherry tomatoes, diced avocado, roasted peppers and E.V.O. oil dressed

~ SIDE ORDERS ~

~Rocket and Parmesan salad ~ Fried Zucchini sticks with garlic ~ mayonnaise *£ 6.45.*

~Parsley potatoes ~ Mixed salad ~ Green beans ~ Green salad ~ Spinach *£ 5.95* ~

~ PASTE ~

ALL PASTA ARE HOME MADE AND COOKED AL DENTE

Tagliatelle alla Bolognese *£19.95*
Fresh tagliatella pasta with authentic beef Bolognese sauce

Pappardelle al Ragu' di Agnello *£ 23.95 New*
Fresh home made flat eggs pappardelle pasta with braised Spring lamb ragu' in Barolo wine, celery, carrots, onions and parsley

Pacchero Spada e Melanzane *£23.95 New*
Short Gragnano paccheri pasta served with fresh sword fish, sautéed aubergines cherry tomatoes, fresh mint, garlic, white wine and a touch of double cream.

.Scialatielli Mare *£23.95*
Long pasta king prawn, squid, clams, mussels, Sicilian cherry tomatoes, garlic, parsley and white wine

Spaghetti alle Vongole *£22.45*
Gragnano thick long pasta with clams, Italian extra virgin olive oil, parsley, garlic Italian white wine and chillies.

Scialatielli Affumicati *£21.45* (V) or (VG)
Long pasta with aubergines, scamorza cheese D.O.P., Ricotta salata D.O.P. cheese, Sicilian cherry tomato sauce and basil

Penne all'Arrabbiata *£17.95* (VG)
Short Gragnano pasta with traditional tomato sauce, Italian cherry tomatoes, chillies, garlic, parsley and extra virgin olive oil.

Gnocchi alla Sorrentina *£21.45* (V)
Fresh potatoes dumplings with traditional Neapolitan tomato sauce, mozzarella, parmesan cheese, basil and extra virgin olive oil

~ MAIN COURSES ~

Bistecca All'Italiana *£26.45*
Pan fried 28 days aged Irish Rib Eye Steak served with garlic spinach, roasted Italian cherry tomatoes, Barolo salt and extra virgin olive oil.

Trancio di Salmone Scozzese *£22.95*
Scottish Salmon fillet served with green beans, extra virgin Italian olive oil, balsamic reduction, and Barolo salt.

Risotto Zucca e Salsiccia *£22.45* (V option)
Arborio rice, pumpkin cream, Italian pork sausage, leeks, extra virgin Casolare olive oil, mustard cress and toasted pumpkin seeds

Cotoletta alla Milanese *£23.95*
Breaded veal escalope Milanese pan fried and served with sauteed new parsley potatoes and rocket and cherry tomato salad.

Pollo al Dragoncello con Patate Croccanti *£21.45*
Confit Corn fed chicken breast with Tarragon cream sauce served with crispy cubed potatoes and wild mushrooms.

Branzino e Legumi *£22.45*
Panfried Seabass fillet served with cannellini, chick peas, lentils, parsley, tomatoes, Italian E.V.O, tomato powder and crispy Carasao bread

Tartare di Tonno *£24.99 New*
Large fresh Sashimi Tuna tartare served with avocado lemon zest, parsley and Italian extra virgin olive oil .

~ DESSERTS ~

Tiramisu' al Bicchiere *£8.95*
Our Chef's recipe, Rich without being too heavy.

Caprese al Cioccolato *£7.95* (GF)
Traditional Capri flourless chocolate and almond cake, served with vanilla ice cream.

Cocco Ripieno *£8.90 New*
Coconut ice cream in a classic coconut shell

Baba' Napoletano *£8.25*
Neapolitan small rum-soaked cakes.

Delizia al limone *£8.45*
Italian delicious light lemon sponge cake

Pastierina Napoletana *£7.95*
Warm classic Neapolitan cake with ricotta wheat cream filling

Panna Cotta ai Frutti di Bosco *£7.95* (GF)
Homemade traditional panna cotta with wild berries sauce

Raspberry Cheesecake *£8.90 New*
Raspberry white chocolate cheesecake

Limone Ripieno *£6.95*
Classic tangy lemon sorbet inside a Sicilian lemon shell

Affogato al Caffe' *£7.45*
Vanilla ice cream drowned in espresso coffee.

Affogato all' Amaretto *£7.95*
Pistachio ice cream drowned in Amaretto liqueur.

Gelato *£7.90*
A selection of 3 scoops of Italian ice cream
(chocolate, pistachio, vanilla)

Cheese board *£8.95 - £14.95*
A selection of Italian cheese served with biscuits.
Available for 1 or 2 people.

COFFEES & TEAS

Espresso *£3.00*, Double Espresso *£3.50*
Cappuccino, Americano, Latte, Hot Chocolate *£3.95*
Breakfast Tea, Earl Grey, Red Berries,
Camomile, Peppermint Tea *£3.45*

DESSERT WINES

Reciotto della Valpolicella, Passito Liquoroso,
Chianti Vin Santo & Port 50ml *£7.95* / Bottle *£48.00*

LIQUEURS

Baileys, Sambuca, Limoncello, Meloncello, Amaretto,
Mirto *£8.95*
Vecchia Romagna *£9.45*
Averna, Jägermeister, Amaro del Capo, Montenegro, Fernet Branca,
Frangelico *£7.90*
Drambuie, Grand Marnier, Red Label, Martell, Hennessy,
Calvados, Courvoisier, Janson, Cointreau, The Jacobite, The Glenlivet,
Southern Comfort, Jack Daniels, *£9.50*
Irish Coffee, Amaretto coffee, French coffee & Bailey's coffee,
Espresso Martini *£8.45*

A 12.5% service will be added to the final bill.
Please Advise a Member of the Management for any food allergies