

Before Meal

Bruschetta Classica	£5.99
Bread, Olives & Dipping	£5.00
Garlic Bread	£4.95

Starters

Salsicce e Funghi (gluten free) **£6.95**

Italian Sausages cooked in mushroom, roasted peppers and tomato sauce.

Involtini di Melanzane (V) (gluten free) **£6.95**

Sliced grilled aubergines filled with goat cheese, topped with tomato, basil and parmesan cheese, then oven baked.

Arancini **£6.95**

Stuffed rice balls with beef stew and mozzarella cheese, coated in bread crumbs and served in tomato sauce.

Sardine alla Griglia (gluten free) **£6.95**

Grilled sardines dressed with olive oil and lemon, garnished with a crispy salad.

Bruschetta di Gamberoni **£8.95**

King prawns cooked in olive oil, garlic, white wine, spicy red peppers and samphire, served on toasted garlic bread.

Frittelle di Mare **£6.95**

Homemade fish cakes with cod, salmon, smoked haddock & prawns, served with garnished salad.

Food Allergy Notice

If you have a food allergy or a special dietary requirement please inform a member of staff

Pasta & Risotto

Rigatoni al Salsicce e Funghi

£11.99

Tubular pasta cooked with italian sausages in mushroom, roasted peppers and tomato sauce.

Rigatoni al Ragù di Manzo

£11.99

Tubular pasta in a rich beef stew, topped with parmesan shavings.

Penne Verdi (V)

£9.95

Penne pasta cooked with broccoli, green olives in a green pesto sauce, topped with parmesan shavings

Tagliatelle alla Amore

£15.95

Tagliatelle pasta cooked with chicken, porcini mushrooms, roasted peppers & spinach in a creamy white wine sauce.

Linguine ai Frutti di Mare

£15.95

Flat spaghetti with squid, mussels, clams, king prawns, garlic, parsley & tomatoes.

Linguine ai Gamberoni e Alge del Gargano

£13.50

A speciality dish from Gargano in Apulia of flat spaghetti cooked in tomato sauce with chilli, roasted peppers, king prawns and samphire.

Risotto Primavera (V)

£11.95

Arborio rice tossed with asparagus, peas, cherry tomatoes, aubergines, shallots, broccoli and saffron finished with butter and freshly grated parmesan cheese

Risotto con Porcini e Tartufo (V)

£11.00

Arborio rice with porcini mushrooms, finished with butter, truffle oil and parmesan cheese.

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Meat

Pollo alla Crema di Tartufo

£14.95

Pan fried chicken breast cooked with mushrooms in creamy white truffle sauce, served with vegetables and sauté potatoes.

Agnello all Forno

£17.95

Slow-cooked boneless lamb in a red wine, peppers and mushrooms sauce, served with mixed vegetables and sauté potatoes.

Filetto di Carne (tagliata di filetto)

£24.95

Grilled filet of beef sliced and served in bed of fresh rocket salad and shaved parmesan cheese, dressed with balsamic vinegar and olive oil, served with a side of sauté potatoes.

Filetto al Barolo

£26.95

Filet of beef cooked in mushrooms and Barolo wine, served with a selection of mixed vegetables and sauté potatoes.

Bocconcini al Pepe Verde

£23.95

Medallions of beef in brandy and green peppercorn sauce, served with a selection of vegetables and sauté potatoes.

Fegato, Burro e Salvia

£16.95

Calves Liver pan-fried in a butter, sage and white wine sauce, served with mixed vegetable and sauté potatoes.

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Fish

Cacciucco di Pesce

£21.95

A combination of king prawns, salmon, squid, mussels and clams, sautéed in white wine, tomatoes, chilli garlic served with garlic bread.

Grigliata Mista di Pesce

£21.95

A platter of grilled fish comprising sea bass, king prawns and salmon marinated in olive oil, garlic and parsley, served on a bed of crispy salad.

Branzino ai Semi di Finocchio

£17.95

Pan fried seabass filets in olive oil and fennel seeds, finished with fresh parsley in white wine sauce and served with mixed vegetables and sauté potatoes.

Merluzzo alla Gastronomica

£18.95

Pan-fried cod fillet wrapped in parma ham and cooked in olive oil, spring onions, parsley, white wine and a touch of cream, served with mixed vegetable and sauté potatoes.

Duetto di Salmone e Gamberi

£18.95

Pan fried fillet of salmon and prawns in white wine creamy and saffron sauce, served with vegetables and sauté potatoes.

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Lunch Menu

Bruschetta Classica	£5.99
Bread, Olives & Dippings	£5.00
Garlic Bread	£4.95

Salsicce e Funghi (gluten free) **£6.95**

Italian Sausages cooked in mushroom, roasted peppers and tomato sauce.

Involtini di Melanzane (V) (gluten free) **£6.95**

Sliced grilled aubergines filled with goat cheese, topped with tomato, basil and parmesan cheese, then oven baked.

Calamari (gluten free) **£6.95**

Slow cooked squid in a white wine roasted peppers, olives, fresh Chilli, cherry tomatoes and parsley sauce.

Sardine alla Griglia (gluten free) **£6.95**

Grilled sardines dressed with olive oil and lemon, garnished with a crispy salad.

Gamberi alla Griglia (gluten free) **£8.95**

Grilled king prawns marinated in olive oil, lemon & parsley.

Frittelle di Mare **£6.95**

Homemade fish cakes with cod, salmon, smoked haddock & prawns, served with garnished salad.

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Pasta & Risotto

Lasagna al Forno

£11.95

Oven baked meat lasagne.

Rigatoni al Ragù di Manzo

£11.99

Tubular pasta in a rich beef stew, topped with parmesan shavings.

Linguine alla Nduja

£9.95

Flat spaghetti cooked in spicy calabrian spread sausage

Tagliatelle alla Amore

£15.95

Tagliatelle pasta cooked with chicken, porcini mushrooms, roasted peppers & spinach in a creamy white wine sauce.

Linguine ai Frutti di Mare

£15.95

Flat spaghetti with squid, mussels, clams, king prawns, garlic, parsley & tomatoes.

Linguine ai Gamberoni e Alghe del Gargano

£13.50

A speciality dish from Gargano in Apulia of flat spaghetti cooked in tomato sauce with chilli, roasted peppers, king prawns and samphire.

Risotto con Calamari e Peperoni

£11.95

Arborio rice cooked with slow cooked calamari, roasted peppers with a touch of cream and finished with butter.

Rissoto di Taleggio (V)

£11.50

Arborio ricecooked in creamy with taleggio cheese and spring anions, finished with a touch of butter

Lunch menu is also available

Note, we use the freshest ingredients and our food is cooked fresh to order and therefore there may be a waiting time of approximately 20 min from order

Please note that a service charge is not included except for tables of 6 or more when a 10% service charge will be added to your final bill

Opening Times (6 days)

Monday	10.30am-2.30pm then 5.30pm-9.30pm
Tuesday	closed
Wednesday	10.30am-2.30pm then 5.30pm-9.30pm
Thursday	10.30am-2.30pm then 5.30pm-9.30pm
Friday	10.30am-2.30pm then 5.30pm-9.30pm
Saturday	10.30am-2.30pm then 5.30pm-9.30pm
Sunday	10.30am-2.30pm then 5.30pm-9.30pm