

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.

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.

Food Allergy Notice

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

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.

Risotto di Taleggio (V)

£11.00

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

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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 potatoes.

Agnello all Forno **£17.95**

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

Filetto di Carne (tagliata di filetto) **£24.95**

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

Filetto al Porto e Gorgonzola **£26.95**

Filet of beef cooked in port and gorgonzola (blue cheese) served with a selection of mixed vegetables and sauté potatoes

Filetto alla Diana **£26.95**

Classic filet of beef cooked in brandy, mushrooms, Dijon mustard and shallots in a creamy sauce, served with a selection of mixed vegetables and potatoes

Bocconcini al Pepe Verde **£23.95**

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

Fegato, Burro e Salvia **£16.95**

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

Duetto di Salmone e Gamberi

£18.95

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

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Lunch Menu

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Rissoto di Taleggio (V)

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Help Me Out Eat Out Scheme (August 2020)

***Please note that this government scheme will only be applied to tables that will be ordering food and soft drink (alcoholic drinks are not included on this scheme). To be included in this scheme a minimum of £20.00 will be needed to be spent per person to get £10.00 discount, otherwise if you spent below a minimum of £20.00 you will only get 50% off you final food (and soft drinks) bill.**

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 (7days)

Monday	11.00am-2.30pm then 5.30pm-9.30pm
Tuesday	11.00am-2.30pm then 5.30pm-9.30pm
Wednesday	11.00am-2.30pm then 5.30pm-9.30pm
Thursday	11.00am-2.30pm then 5.30pm-9.30pm
Friday	11.00am-2.30pm then 5.30pm-9.30pm
Saturday	11.00am-2.30pm then 5.30pm-9.30pm
Sunday	11.00am-2.30pm then 5.30pm-9.30pm