

Before Meal

Bruschetta Classica	£5.50
Bread & Olives	£4.50
Garlic Bread	£4.95

Starters

Insalata Mediterranean (V) £5.95

Mediterranean salad made with mixed leaves, olives, parmesan shavings, eggs, onions, cucumbers & tomatoes, dressed with olive oil and balsamic vinegar.

Involtini di Melanzane (V) £6.50

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

Calamari £6.50

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

Sardine alla Griglia £5.95

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

Gamberi alla Griglia £6.95

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

Frittelle di Mare £5.50

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

Pasta & Risotto

Lasagna al Forno **£9.95**

Oven baked meat lasagne.

Rigatoni al Ragù di Manzo **£9.99**

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

Casarecce alla Siciliana (V) **£8.95**

Casarecce pasta cooked in tomato, aubergines, courgettes and roasted peppers sauce.

Tagliatelle al Amore **£13.95**

Tagliatelle pasta (surf & turf) cooked with king prawns, chicken, porcini mushrooms & spinach in a creamy white wine sauce.

Linguine ai Frutti di Mare **£14.95**

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 pepper, king prawns and samphire.

Risotto con Porcini e Tartufo (V) **£11.95**

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

Fish

Cacciucco di Pesce

£21.95

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

Grigliata Mista di Pesce

£20.95

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

Branzino ai Semi di Finocchio

£18.95

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

£17.95

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

£16.95

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

Meat

Pollo alla Crema di Tartufo

£14.95

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

Guancia Di Bu

£15.95

Slow-cooked Ox cheeks in red wine and rosemary sauce, served with crushed new potatoes.

Filetto di Carne (tagliata di filetto)

£22.90

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 sauté potatoes

Filetto Mare e Monti (surf & turf)

£24.95

Filet of beef with king prawns in a creamy, brandy and dijon mustard sauce, served with a selection of mixed vegetables and sauté potatoes

Bocconcini ai Porcini e Tartufo

£22.50

Medallions of beef in red wine, porcini mushroom and truffle oil sauce, served with a selection of mixed 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



VALENTINE'S MENU

SET MENU

Two Course Meal and a Glass of Prosecco/or a glass of Wine for £28.95

Starters

Antipasto Misto

Platter of Italian cold meats

Gamberi alla Griglia

King prawns marinated in olive oil, lemon & parsley and grilled

Involtini di Melanzane (v)

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

Insalata Caprese (v)

Salad of sliced fresh tomatoes and mozzarella cheese dressed with olive oil and fresh basil.

Main Course

Tortelloni di Zucca (v)

Homemade tortelloni (stuffed pasta) with butternut squash, ricotta and pecorino cheese in a tomato sauce with a touch of cream and finished with parmesan shavings

Agnello al Forno

Slow-cooked boneless lamb in a red wine, mushroom and pepper sauce, served with mixed vegetable and sauté potatoes

Spigola all'Acqua Pazza

Pan-fried sea bass filets in olive oil, garlic, cherry tomato sauce and parsley, finished with white wine and served with mixed vegetables and sauté potatoes.

Filetto con Porcini e Tartufo (£3.95 extra)

Medallions of filet of beef in red wine and porcini mushrooms sauce, finished with truffle oil and served with mixed vegetable and sauté potatoes.



Food Allergy Notice

If You Have a Food Allergy or a Special Dietary Requirement
Please Inform a Member of the Hospitality Team.

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

Monday	Closed all Day
Tuesday	Closed for Lunch then open from 6.30pm-10.00pm
Wednesday	12.00pm-2.30pm then 6.30pm-10.00pm
Thursday	12.00pm-2.30pm then 6.30pm-10.00pm
Friday	12.00pm-2.30pm then 6.30pm-10.00pm
Saturday	12.00pm-2.30pm then 6.30pm-10.00pm
Sunday	12.00pm-3.00pm then 6.00pm-8.30pm