

**Before Meal**

Bruschetta Classica	<b>£5.50</b>
Bread & Olives	<b>£4.50</b>
Garlic Bread	<b>£4.95</b>

**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**

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### **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**

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### **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 Gastronomia**

**£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**

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