**Starters**

**For the table** portions for 2 persons

**Bread Basket with olive** **oil** - £5.00 **Olives & Sun Dried Tomatoes** - £5.00

**Garlic Bread** - £5.00

**Bruschetta Pomodoro** £6.90 **Antipasto Sorrentina** - £17.90

Toasted Altamura bread topped with seasoned tomatoes Finest selection of Italian deli meats, buffalo mozzarella, olives,

Sun dried tomato, artichoke, and bread

**Zuppa Del Giorno -** Chef’s homemade soup of the day served with bread and butter - £7.90

**Mozzarella Milanese -** Mozzarella cheese coated in breadcrumbs served on a Mediterranean salad and Parma ham - £9.90

**Prosciutto di Parma con buffalo mozzarella –** Slices ofParma ham with campagnia buffalo mozzarella topped with wild rocket leaves - £11.90

**Bresaola -** Thinly sliced cured beef, aged for three months in Valtellina, a valley in the Alps of northern Italy. Topped with rocket, parmigiana Reggiano, sun dried tomato - £11.90

**Insalata Caprese** - The classic Buffalo Mozzarella and tomato salad topped with fresh basil, oregano and olive oil - £10.90

**Cozze con Crema –** Mussels in a creamy, garlic, chilli, parsley white wine sauce - £12.90

**Cozze con pomodoro –** Mussels in a light tomato, garlic, chilli, parsley, and white wine sauce - £12.90

**Chicken liver pate -** Chef's homemade smooth chicken liver pate, with caramelised red onions, served with toasted ciabatta - £9.90

**Carpaccio di Manzo -** Thinly sliced Aberdeen Angus fillet topped with wild rocket, Parmigiano Reggiano flakes - £13.90

**Crayfish and Prawn Cocktail –** shelledand cooked prawns and crayfish tails with Marie Rose sauce - £12.90

**Pasta**

**Penne Napolitana** – A classic rich tomato sauce with fresh Italian herbs - £14.90

**Spaghetti Carbonara** – Spaghetti in a carbonara sauce made with fresh egg yolk, pancetta, parmigiano Reggiano and a touch of cream. £15.90

**Penne Arrabbiata** - Penne pasta in a spicy tomato sauce with Italian herbs - £14.90

**Tagliatelle Bolognese** - Tagliatelle pasta in a homemade Bolognese sauce - £16.90

**Penne Puttanesca** – Penne pasta in a tomato based sauce flavoured with olives, capers, garlic and chilli - £15.90

**Spaghetti Vongole** - Spaghetti with North Atlantic clams with fresh summery flavours of parsley, garlic, and chilli - £18.90

**Linguine Gamberoni** - Linguini pasta with king prawns, a touch of tomato sauce, white wine, garlic and chilli. £20.90

**Linguine Nero Di Seppia** - Black Squid ink pasta with crab claw meat and scallops in a light cream and tomato sauce -£22.90

**Linguine Aragosta** - Lobster tail, Giant King Prawn, King Prawns served on a bed of seafood flavoured linguine. - £33.90

**Pesce e Carne**

\*All fish and meat dishes come with one side dish of your choice\*

**Nasello Acqua Pazza** - Hake fish baked in the oven in white wine, garlic, hint of chilli,

cherry tomatoes and new potatoes - £19.90

**Salmone con Vermouth** - Salmon In a creamy vermouth, Dill and prawn sauce - £24.90

**Gamberi Giganti-** Giant prawns sautéed in garlic butter, sprinkled with fresh parsley **-** £29.90

**Dover Sole** – 16 to 18oz Whole dover sole, on or off the bone, served with lemon butter or plain - £market price

**Cotoletta alla Milanese -** A very traditional Italian dish, sirloin of veal flattened and coated in breadcrumbs - £24.90

**Vitello ai Funghi** – veal sirlion in a rich creamy porchini sauce – £26.90

**Pollo Milanese** – Shallow fried flattened chicken breast coated in breadcrumbs - £16.90

**Pollo marsala -** Breast of chicken flamed in sweet Marsala wine, finished in a mushroom and cream sauce - £17.90

**Controfiletto di Vitello** – Grilled Sirloin of Dutch veal finished with garlic and rosemary butter cooked pink - £26.90

**Rib-eye Steak**  – Grilled Aberdeen Angus 10oz Rib Eye steak, plain or topped with garlic butter - £31.90

**Medaglioni di Filetto** – 8oz Aberdeen Angus fillet medallions served with peppercorn sauce - £35.90

\*Steaks are cooked to maximum medium-well\*

**Sides**

**Chips –** £4.90

**Zucchini fritti** - £4.90

Deep fried courgette

**Spinach** – £4.90

**Broccoli** - £4.90

**Buttered oregano New potatoes** - £4.90

**Dauphinoise potato** - £4.90

Baked creamy sliced potatoes

**Rocket salad** - £4.90

Rocket leaves, fennel, cherry tomato tossed in oil topped

with parmesan shavings

**Mix salad** - £4.90

**Tomato salad** - £4.90

Tomato, red onion, basil, tossed in olive oil

Our dish description don’t always mention every single ingredient. Please note that allergens contained within our condiments or extra toppings ae not included. Our suppliers and kitchen staff handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that your dishes will be 100% allergen free. Please speak to the restaurant manager if you Have any food allergies prior to placing your order, so we can take extra care when preparing your food. Keep an eye out for any stray olive stones, seafood shells or little fishbones.

All prices include VAT 20%

\*Due to Food Hygiene and Health and Safety regulations,

We do not permit any food from external sources

to be consumed on our premises. \*