**Recommended Aperitif**

Sorrento’s Barrel aged Negroni - £11.90

Passion fruit martini - £12.90

(Dessert cocktail)

Toasted S’mores Baileys Espresso martini - £12.90

**Chef’s Specials – Starters**

**Scampi Fritti – Starter £11.90 / Main £20.90**

Deep fried Langoustine tails coated in breadcrumbs and served on fresh salad

**Fish soup – Starter £12.90 / Main £24.90**

Packed full fresh fish and shellfish served with toasted Altamura bread

**Monkfish bites - £11.90**

Bitesize pieces of monkfish coated in breadcrumb served on a bed of tossed salad, served with garlic mayonnaise

**Scallops - £16.90**

Pan seared scallops in lemon butter

**Chef’s Specials – Main**

**Scaloppine al limone - £24.90**

Escalopes of veal in a lemon butter sauce, served with new potato or broccoli

**Scampi and monkfish provincial - £23.90**

Scampi and monkfish in a tomato based provincial sauce on a bed of rice

**Tagliatelle Monkfish Putanesca - £24.90**

Tomato based puttanesca sauce coats monkfish medallions, infusing them with vibrant flavours of olives and Italian herbs all wrapped up in tagliatelle pasta.

**Fricassee di Pesce - £31.90**

A true seafood extravaganza, an exquisite medley of mixed fish and succulent shellfish slow cooked together in a light tomato sauce

**Guinea fowl Cacciatora - £25.90**

Half a Guinea fowl in a hunters sauce, tomato and red wine sauce with onions, garlic, pancetta and Italian herbs served with dauphinoise potato

**Pollo alla Romana - £18.90**

Tender chicken breast simmered in tomato-white wine sauce, with garlic, peppers, onions. An authentic Roman dish, rich in flavour, capturing Italy's essence. Served with dauphinoise potato