

STARTERS

BURRATA CON CREMA DI MELANZANE E PEPERONI ROSSI

burrata cheese with creams of red pepper and aubergine 10.90

ANTIPASTO MISTO ITALIANA

selection of Italian cured meats with buffalo mozzarella, crostini bread, red onion marmalade and lettuce 12.90

CALAMARI FRITTI IN SALE E PEPE, CON CIPOLLE PRIMAVERILI, PEPERONCINO E LIME

fried squid in salt and pepper, topped with spring onions, fresh chilli and lime 10.90

TRILOGIA DI BARBABIETOLE CON SCAMPI AL SESAMO NERO

trilogy of beetroot; baked, roasted and vinaigrette with pan fried scampi in sesame 12.95

INVOLTINI DI GAMBERONI CON PROSCIUTTO CRUDO E SALSA PICCANTE

king prawns wrapped in Parma ham served with chilli dip 12.25

FAGOTTINO DI CREPE RIPIENO DI MERLUZZO E GRANCHIO CON CREMA DI FUNGHI

crab and cod pancake parcel served on a cream of mushroom sauce 10.95

CAPESANTE E VONGOLE CON AGLIO

seared scallops on a bed of tomato concasse and clams with garlic butter 12.95

PASTA

SCIALATIELLI CON POMODORINI, BURRATA E PESTO

homemade pasta 'scialatielli' with cherry tomatoes, basil, burrata cheese and pesto 13.90

RAVIOLI DI CODA DI ROSPO SU GUAZZETTO DI POMODORINI

homemade monkfish ravioli served on bed of light cherry tomato sauce stew 14.95

TAGLIOLINI CON VONGOLE E ZUCCHINI

homemade tagliolini with fresh clams and courgettes 16.95

Please inform our staff if you have any food allergies. They will be able to advise you of any allergens present in the ingredients on our menu. All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill

MAIN COURSES

BRANZINO SELVATICO ALLA GRIGLIA

grilled wild seabass with shaved fennel, orange, pomegranate and dill salad 25.00

TAGLIATA DI TONNO CON MANGO, CETRIOLI E SALSA DI LIME

seared tuna steak with mango, cucumber and lime salsa, garnished with cucumber and smoked salmon ribbons 19.90

RAZZA AL BURRO NERO E CAPPERI

skate wing in black butter and capers 19.90

FILETTI DI SOGLIOLA CON DRAGONCELLO E VINO BIANCO

fillets of dover sole with white wine and tarragon sauce 32.00

GRIGLIATA DI GAMBERONI, MEZZA ARAGOSTA E CAPESANTE CON BURRO AL AGLIO

grilled shellfish selection, half lobster, prawns and scallops, served with garlic butter sauce 34.90

CARRE D'AGNELLO CON PUREE DI MELANZANE E SALSA AL VINO ROSSO

rack of lamb with aubergine puree and red wine sauce 20.90

RIBEYE AMERICANO AI FERRI CON POMODORINI ALLA GRIGLIA E BURRO AL AGLIO

12 ounce grilled grain fed American rib eye steak with grilled tomatoes and garlic parsley butter 30.90

SIDES

PATATE DAUPHINOISE

dauphinoise potatoes 4.00

SPINACI CON CREMA

creamed spinach 4.00

INSALATA MISTA

mixed salad 3.70

BROCCOLI CON BURRO E AGLIO

stem broccoli in garlic and butter 3.50

PATATINE FRITTE

French fries 3.50

RUCOLA E PARMIGIANO

rocket and parmesan salad 4.95

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DESSERTS

TIRAMISU AL LIMONE

homemade lemon tiramisu 7.95

RICOTTA E PERA CLASSICA

Italian biscuit cheesecake with pears 7.95

TORTA AL CIOCCOLATO MORBIDO CON GELATO ALLA VANIGLIA

warm chocolate brownie with vanilla ice cream 7.95

GELATO E SORBETTO

ice cream and sorbet, vanilla, chocolate and raspberry sorbet 6.95

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI

selection of 5 Italian cheeses from the cheese trolley with crostini bread 10.90

COFFEE & TEAS

ESPRESSO 2.30

BLACK COFFEE 2.30

WHITE COFFEE 2.60

CAPPUCCINO 2.60

CAFFE LATTE 2.80

DOUBLE ESPRESSO 2.95

LIQUEUR COFFEE 6.90

TEAS 2.25

English breakfast, earl grey, green,
fresh mint, camomile

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SUNDAY MENU

12pm — 4.45pm | two courses £28.50 | three courses £32.00

only menu available on Sundays

BURRATA CON POMODORINI E AVOCADO

burrata cheese with cherry tomatoes and avocado

ANTIPASTO MISTO ITALIANA

selection of Italian cured meats with buffalo mozzarella, crostini bread, red onion marmalade and lettuce

SALMONE AFFUMICATO

smoked salmon with capers, parsley, shallots and horseradish cream

FAGOTTINO DI CREPE RIPIENO DI MERLUZZO E GRANCHIO CON CREMA DI FUNGHI

crab and cod pancake parcel served on a cream of mushroom sauce

SCIALATIELLI CON POMODORINI, BURRATA E PESTO

homemade pasta 'scialatielli' with cherry tomatoes, basil, burrata cheese and pesto (not served with sides)

RAZZA AL BURRO NERO E CAPPERI

skate wing in black butter and capers

ARROSTO DI MANZO CLASSICA CON YORKSHIRE PUDDING

roast beef striploin served with Yorkshire pudding and gravy

CARRE D'AGNELLO CON PUREE DI MELANZANE E SALSA AL VINO ROSSO

rack of lamb with aubergine puree and red wine sauce

N.B mains served with roast potatoes and mixed vegetables

TIRAMISU AL LIMONE

homemade lemon tiramisu

TORTA DI MELA CLASSICA

homemade warm apple pie with vanilla ice cream or custard

GELATO E SORBETTO

Ice cream and sorbet, vanilla, chocolate and raspberry sorbet

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI

selection of 5 cheeses from our Italian cheese trolley with crostini bread (4.00 supplement)

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