

# CHEF'S SPECIALS

## ANTIPASTI - STARTERS

### FUNGHI FRITTI (v)

deep fried breaded mushrooms filled with gorgonzola cheese, served with cranberry sauce **8.90**

### CAPELANTE CON CREMA DI CAVOLFIORI E PANCETTA CROCCANTE

fresh pan-fried scallops with cauliflower puree and crumbled bacon **16.50**

### GRANCHIO FRITTO

deep fried softshell crab in tempura topped with chilli **14.90**

## SECONDI – MAIN COURSES

### LINGUINE ALL'ASTICE

linguine with fresh lobster and cherry tomato sauce **26.95**

### COSTOLETTA DI VITELLO ALLA GRIGLIA

grilled prime veal rib chop with gravy served with roast potatoes **23.90**

### PANCETTA DI MAIALE

slow cooked pork belly served with mashed potato and gravy **20.90**

### TAGLIATA DI MANZO ALLA GRIGLIA CON RUCOLA E PARMIGIANO

30-day aged Scotch beef sirloin steak grilled and sliced, served with rocket and parmesan salad **22.90**

### TO SHARE, OR FOR THE HUNGRY

#### BISTECCA TOMAHAWK CON PATATINE FRITTE

90 day matured scotch tomahawk served with hand cut fries, best served medium rare.

this cut of beef ribeye is called a 'tomahawk' because the steak with the long bone resembles a single-handed axe.

please ask for available weights. **7.90 per 100g**

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## NIBBLES

CESTINO DI PANE CON OLIO E BALSAMICO (v)  
bread basket with olive and balsamic **5.50**

OLIVE MARINATE (v)  
spicy marinated olives **4.50**

## ANTIPASTI – STARTERS

MELANZANE ALLA PARMIGIANA  
baked aubergine with tomato, mozzarella cheese, basil and parmesan **9.95**

CAPRINO GRATINATO CON VERDURE ALLA GRIGLIA (v)  
gratin of goat's cheese served with grilled vegetables **11.90**

CAPRESE DI BUFALA (v)  
buffalo mozzarella with beef tomato, basil and olive oil **11.90**

BURRATA CON VERDURE ALLA GRIGLIA (v)  
burrata cheese served with grilled vegetables **14.50**

FEGATINI ALLA DIAVOLA  
chicken livers in a spicy tomato sauce with pancetta, served with toasted bread **11.50**

CARPACCIO DI MANZO CON RUCOLA PARMIGIANO E OLIO AL TARTUFO  
beef carpaccio with rocket and parmesan dressed with truffle oil **14.90**

GAMBERONI IN TEMPURA  
deep fried king prawns in tempura with sweet chilli dip **13.50**

CALAMARI FRITTI  
fried squid with tartare sauce **13.95**

OSTRICHE  
Mersea rock oysters served with chopped shallots, salt and pepper vinaigrette, **three 10.50 | six 19.00 | nine 27.00**

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## LE PASTE – PASTA

RISOTTO CON ASPARAGI E TALEGGIO (v)

risotto with asparagus and taleggio cheese **12.90**

GNOCCHI ALLA SORRENTINA CON BURRATA (v)

homemade potato dumplings with tomato sauce and burrata cheese **12.90**

PENNE ALL'ARRABBIATA (v)

penne pasta with garlic, chilli and tomato sauce **10.95**

TAGLIATELLE BOLOGNESE

homemade tagliatelle with Bolognese sauce **12.90**

PENNE ALL'AMATRICIANA

penne pasta with garlic, onions, pancetta and tomato sauce **11.95**

SPAGHETTI ALLA CARBONARA

spaghetti with pancetta, egg, parmesan and black pepper **12.90**

PENNE CON RAGU DI MANZO

penne pasta with strips of beef and ragu sauce **14.90**

TAGLIATELLE CON SALSICCIA E PORCINI

tagliatelle with Italian sausage, porcini mushrooms, chilli and tomato sauce **15.90**

LINGUINE ALLA PESCATORA

linguine with mixed seafood and cherry tomato sauce **17.50**

TAGLIATELLE CON GAMBERI E SPINACI

homemade tagliatelle with spinach and prawns **15.90**

TAGLIOLINI AL NERO DI SEPPIA CON GAMBERI

homemade black tagliolini with tiger prawns and cherry tomato sauce **19.90**

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## SECONDI – MAIN COURSE

### POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce, served with roast potatoes **16.95**

### POLLO ALLA MILANESE

breaded chicken breast with spaghetti napoli **17.95**

### SALTIMBOCCA ALLA ROMANA

veal escalopes topped with sage, Parma ham and white wine sauce, served with roast potatoes **19.90**

### VITELLO AI FUNGHI

veal escalopes with cream and mushroom sauce, served with roast potatoes **19.90**

### MEDAGLIONI DI CERVO AL VINO ROSSO CON PATATE FRITTE A FIAMMIFERO

medallions of venison with red wine sauce served with hand cut matchstick fries (cooked medium rare) **22.90**

### CARRÈ DI AGNELLO CON RIDUZIONE DI VINO ROSSO

slow cooked lamb rack with red wine reduction, served with roast potatoes (cooked medium) **26.90**

### FILETTO DI MANZO AL PEPE

Scotch fillet steak with peppercorn sauce, served with roast potatoes **31.95**

### ZUPPA DI PESCE

mixed fish stew served with croutons **20.90**

### PESCE SPADA CON RUCOLA, POMODORINI E CIPOLLA

pan fried sword fish with rocket, cherry tomato and onion salad **19.90**

### FILETTO DI SPIGOLA FARCITO CON CALAMARI E GAMBERI IN SALSA AI CROSTACEI

baked fillet of seabass rolled and filled with squid and prawns, topped with tiger prawn, served with spinach **23.90**

## CONTORNI – SIDES **4.50 each**

spinach | broccoli with garlic & chilli | roast potatoes | French beans | mix leaf salad | rocket and parmesan salad | chips

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