

CHEF'S SPECIALS

ANTIPASTI - STARTERS

FUNGHI FRITTI (v)

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

COSTINE DI MAIALE

spare ribs in barbeque sauce **11.95**

CAPESANTE CON CREMA DI CAVOLFIORI E PANCETTA CROCCANTE

fresh pan-fried scallops with cauliflower puree and crumbled bacon **17.95**

COZZE ALLA MARINARA

mussels with white wine, garlic, parsley and black pepper **12.95**

SECONDI – MAIN COURSES

LINGUINE ALL'ASTICE

linguine with fresh lobster and cherry tomato sauce **27.95**

OSSO BUCO ALLA MILANESE

slow cooked veal shin in tomato and wine sauce served with saffron risotto **22.90**

PANCETTA DI MAIALE

slow cooked pork belly served with mashed potato and gravy **21.50**

COSTOLTE D'AGNELLO IN CROSTA

lamb cutlets coated in breaded herbs with red wine reduction, served with potatoes **26.90**

BISTECCA ALLA FIORENTINA

17 Ounce grilled Scotch T-Bone steak served with hand cut fries **34.90**

TO SHARE, OR FOR THE HUNGRY

48 DAY MATURED SCOTCH BONE RIB EYE SERVED WITH HAND CUT FRIES, best served medium rare.

matured to perfection and beautifully marbled, with just the right amount of fat to ensure delicious succulence and flavour
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 **4.95**

ANTIPASTI – STARTERS

BRUSCHETTA CLASSICA (v)
toasted bread topped with tomato, garlic, onions, oregano and fresh basil **5.95**

PASTA E FAGIOLI
pasta and borlotti bean soup **9.80**

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 tomato, basil and olive oil **13.50**

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 **12.50**

CARPACCIO DI MANZO CON RUCOLA PARMIGIANO E OLIO AL TARTUFO
beef carpaccio with rocket and parmesan dressed with truffle oil **15.90**

GAMBERONI IN TEMPURA
deep fried king prawns in tempura with sweet chilli dip **13.90**

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

SPAGHETTI NAPOLI (v)

spaghetti with tomato and basil sauce (v) **11.90**

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 **13.95**

PENNE ALL'ARRABBIATA (v)

penne pasta with garlic, chilli and tomato sauce **11.95**

TAGLIATELLE BOLOGNESE

homemade tagliatelle with Bolognese sauce **12.95**

PENNE ALL'AMATRICIANA

penne pasta with garlic, onions, pancetta and tomato sauce **12.50**

SPAGHETTI ALLA CARBONARA

spaghetti with pancetta, egg, cream, parmesan and black pepper **12.95**

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 **16.95**

LINGUINE ALLA PESCATORA

linguine with mixed seafood and cherry tomato sauce **18.95**

TAGLIATELLE CON GAMBERI E SPINACI

homemade tagliatelle with spinach and prawns **16.95**

TAGLIOLINI AL NERO DI SEPPIA CON GAMBERI

homemade black tagliolini with tiger prawns and cherry tomato sauce **20.90**

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SECONDI – MAIN COURSE

POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce, served with potatoes **17.95**

POLLO ALLA MILANESE

breaded chicken breast with spaghetti Napoli **18.95**

SALTIMBOCCA ALLA ROMANA

veal escalopes topped with sage, Parma ham and white wine sauce, served with potatoes **20.90**

VITELLO AI FUNGHI

veal escalopes with cream and mushroom sauce, served with potatoes **20.90**

SCALOPPA MILANESE

breaded veal escalope served with spaghetti Napoli **21.90**

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 potatoes (cooked medium) **26.90**

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 **23.95**

FILETTO DI MANZO AL PEPE

Scotch fillet steak with peppercorn sauce, served with potatoes **32.90**

ZUPPA DI PESCE

mixed fish stew served with croutons **21.90**

PESCE SPADA CON RUCOLA, POMODORINI E CIPOLLA

pan fried sword fish with rocket, cherry tomato and onion salad **21.25**

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 **24.90**

CONTORNI – SIDES **4.95 each**

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

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