

## ANTIPASTI – STARTERS

### OSTRICHE

Mersea rock oysters served with chopped shallots, salt and pepper vinaigrette, **three 9.00 | six 16.00 | nine 24.00**

### CAPESANTE CON CREMA DI CAVOLFIORI E PANCETTA CROCCANTE

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

### INSALATA DI GRANCHIO CON AVOCADO

fresh Cornish crab and avocado salad (may contain traces of crab shell) **15.90**

### CALAMARI FRITTI

fried squid with tartare sauce **13.95**

### CARPACCIO DI MANZO CON RUCOLA PARMIGIANO E OLIO AL TARTUFO

beef carpaccio with rocket and parmesan dressed with truffle oil **14.90**

### 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**

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.  
(v) denotes vegetarian. All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill

## LE PASTE – PASTA

### LINGUINE ALLA PESCATORA

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

### LINGUINE ALL'ASTICE

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

### TAGLIOLINI AL NERO DI SEPPIA CON GAMBERI

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

### PENNE CON RAGU DI MANZO

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

### TAGLIATELLE BOLOGNESE

homemade tagliatelle with Bolognese sauce **12.90**

### SPAGHETTI ALLA CARBONARA

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

### GNOCCHI DI PATATE CON PESTO AL PISTACCHIO E BURRATA (v)

homemade potato dumplings with pistachio pesto and burrata cheese **12.90**

### RISOTTO CON ASPARAGI E TALEGGIO (v)

risotto with asparagus and taleggio cheese **12.90**

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## SECONDI – MAIN COURSE

### 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**

### GAMBERONI ALLA GRIGLIA CON AGLIO E ROSMARINO

grilled king prawns with fresh garlic and rosemary, served with mix leaf salad **25.95**

### 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**

### COSTOLETTA DI VITELLO ALLA GRIGLIA

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

### CARRÈ DI AGNELLO CON RIDUZIONE DI VINO ROSSO

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

### 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**

### FILETTO DI MANZO AL PEPE

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

## CONTORNI – SIDES

spinach, broccoli with garlic & chilli, roast potatoes, French beans, mix leaf salad, rocket and parmesan salad, **4.50 each**

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