

## SOUPS & STARTERS

<b>BRODETTO DI MARE</b> <i>A sumptuous Italian fish soup</i>	<b>£7.65</b>
<b>MINISTRONE</b> ( <b>V</b> ) <i>Lots of vegetables with small pasta</i>	<b>£5.95</b>
<b>SOUP OF THE DAY</b> <i>Today's, freshly made soup</i>	<b>£5.60</b>
<b>SIX GUERNSEY OYSTERS</b> <i>Accompanied by a shallot and red wine vinaigrette</i>	<b>£8.95</b>
<b>AVOCADO TRICOLORE</b> ( <b>V</b> ) <i>Avocado, tomato and mozzarella di bufala cheese</i>	<b>£7.25</b>
<b>GUERNSEY CHANCER CRAB</b> <i>sauce Marie Rose ( <b>hand picked, could contain small pieces of shell</b> ).</i>	<b>£8.75</b>
<b>AVOCADO GRANCHIO</b> , <i>local hand picked crab dressed with mayonnaise, dill, grated apple, avocado &amp; grapes.</i>	<b>£8.45</b>
<b>ANTIPASTO</b> <i>Parma ham, salami, bresaola, copa, mortadella &amp; roasted vegetables</i>	<b>£8.25</b>
<b>CARPACCIO OF BEEF</b> <i>Slivers of raw fillet, dressed with olive oil, Parmesan &amp; rucola salad</i>	<b>£8.50</b>
<b>ROASTED SWEET BALSAMIC ONIONS</b> <i>with Parma ham, mozzarella di bufala &amp; tomato.</i>	<b>£8.25</b>
<b>INSALATA DI MARE</b> <i>Chef's own selection of local seafood, marinated in lemon juice, olive oil &amp; garlic</i>	<b>£8.25</b>
<b>SMOKED SALMON (ORGANIC)</b> <i>Freshly sliced and always Scottish, served with capers &amp; lemon</i>	<b>£8.95</b>
<b>MELON &amp; PARMA HAM</b> <i>Chilled melon and freshly sliced Parma ham</i>	<b>£8.25</b>
<b>BRUSCHETTA &amp; WILD MUSHROOMS</b> ( <b>V</b> ) <i>garlic bread with pan fried wild mushrooms in olive oil, garlic &amp; balsamic syrup.</i>	<b>£7.50</b>
<b>AUBERGINE PARMIGIANA</b> ( <b>V</b> ) <i>Baked with tomato, mozzarella di bufala, basil &amp; garlic</i>	<b>£7.25</b>
<b>CHAMPIGNONS ROCHELLE</b> <i>open mushroom with local crab, garlic butter, parmesan gratinated.</i>	<b>£8.50</b>

## PASTA & RISOTTO

<b>GLUTEN FREE PENNE PASTA (AVAILABLE)</b>	<i>Starter</i>	<i>Main</i>
<b>SPAGHETTI MARINARA</b> <i>selection of fresh fish &amp; shellfish tossed in a garlic, tomato sauce</i>	<b>£7.95</b>	<b>£13.65</b>
<b>PENNE ALLA GHIOTTONA</b> <i>Short Pasta in Bolognese, peas and cream sauce</i>	<b>£6.95</b>	<b>£12.15</b>
<b>CANNELLONI DELLA CASA</b> <i>pancake, filled with minced veal, spinach, garlic, mushroom &amp; gratinated</i>	<b>£6.95</b>	<b>£12.15</b>
<b>FETTUCINE WITH CRAB</b> <i>Hand picked Guernsey crab tossed in olive oil, chilli, garlic and parsley</i>	<b>£7.95</b>	<b>£13.65</b>
<b>ASSAGGINI DI PASTA (min 2persons)</b> <i>Linguini lobster, Penne Arrabiata and Fettucine Crab</i>	<i>(per person)</i>	<b>£17.50</b>
<b>LASAGNE ALLA BOLOGNESE</b> <i>Classic lasagne Verde with Bolognese sauce</i>	<b>£6.95</b>	<b>£12.15</b>
<b>RISOTTO MARE E MONTI</b> <i>Arborio rice with porcini, wild mushrooms topped with local scallops.</i>	<b>£7.95</b>	<b>£14.95</b>

### LUNCH MENU

**£15.50**

#### **ZUPPA DI GIORNO**

*Fresh soup of the day*

#### **BRUSCHETTA CAPRESE (V)**

*Garlic bread topped with slice tomato, bufala di mozzarella, basil, olive oil & balsamic glaze*

#### **PENNE GHIOTTONA**

*Penne tossed in peas, cream & Bolognese sauce*

#### **GOUJONS OF SOLE**

*Served with lemon & tartare sauce*

#### **INSALATA DI MARE**

*A selection of local seafood marinated in olive oil, lemon & garlic*

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#### **COSTOLETTE DI AGNELLO ROSMARINO**

*Char grilled lamb chops with olive oil & rosemary*

#### **POLLO SALTIMBOCA**

*Pan fried corn fed chicken breast with Parma ham, white wine, sage & butter*

#### **SPEZZATINO PICCANTE**

*Sautéed strips of beef & mushrooms in a spicy sauce, served with rice*

#### **RISOTTO DI FUNGHI (V)**

*Sliced button mushrooms, garlic, white wine, parmesan, tomato sauce & cream risotto*

#### **LASAGNE BOLOGNESE**

**ALL DISHES SERVED GARNISHED**

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**CHOICE OF DESSERT OR CHEESE**

### DINNER MENU

**£25.95**

#### **MINISTRONE SOUP (V)**

*A soup with lots of vegetables & small pasta*

#### **TAGLIATELLI PISELI E PARMA HAM**

*Pasta tossed in garlic butter, pea & Parma, white wine & cream sauce*

#### **AVOCADO CON GAMBERI**

*Avocado with prawns & cocktail sauce*

#### **ANTIPASTO MISTO**

*Italian meats, Parma ham, salami, bresaola, copa & mortadella served with marinated vegetables & olives*

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#### **ENTRECOTE DOLCILATE**

*Char grilled entrecote with a garlic butter white wine, dolcilate cheese & cream sauce*

#### **FRITTO MISTO**

*Selection of deep fried fish, lemon sole, prawn, Scallop & squid served with tartare sauce*

#### **FEGATO PEPE**

*Pan fried calf's liver in a whisky pepper cream sauce*

#### **RISOTTO CON FUNGHI DI BOSCO**

*Mixed wild mushroom, garlic butter, white wine & cream risotto*

**ALL DISHES SERVED GARNISHED**

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**CHOICE OF DESSERT OR CHEESE**