

Menu

Bread basket £2.50

Cestino di pane

Warm Carasau bread with Pecorino cheese and rosemary £3.90 (V)

Pane Carasau caldo con Pecorino e rosmarino

Marinated Italian olives £3.50 (V)

Olive marinate

Duo of "Bruschetta" with fresh tomatoes, red onions, basil, N'duja and burrata £6.90

Bruschetta con pomodoro, cipolla rossa, N'duja, burrata e basilico

Starters

Baked aubergine Parmigiana £8.00 (V)

Melanzane alla Parmigiana

Deep fried squid and courgettes, spicy n'duja sauce and lime £9.00

Calamari e zucchini fritti, salsa di N'duja e lime

Sardinian beef Bresaola with tuna sauce and caper berries £10.00

Bresaola di manzo, servita con salsa tonnata e capperi

Burrata cheese with grilled aubergine and red sun-dried tomatoes pesto £8.50

Burrata servita con melanzane grigliate e pesto di pomodori secchi

Prawns cocktail with pink sauce and leaves salad £9.50

Cocktails di gamberi con foglie di insalata e salsa rosa

Pasta & Soup

Soup of the day £7.00 (V)

Zuppa del giorno

Traditional beef Lasagne with Béchamel £11.00

Lasagna di Manzo con Béchamel

Tagliolini with Cornish crab, sweet chilli, garlic and cherry tomatoes £12 - £14.00

Tagliolini al granchio, peperoncino dolce, aglio e pomodorini

Pappardelle with veal ragout and black truffle shavings £12~£14.00

Pappardelle con ragu' di vitello e scaglie di tartufo nero

Orecchiette with sausage, broccoli, red sweet onions, Pecorino cheese £11 - £13.00

Orecchiette con salsiccia, broccoli, cipolla rossa dolce e Pecorino

Tagliatelle with broad beans, pancetta and pecorino cheese (opt V) £11~£13.00

Tagliatelle con fave, pancetta e pecorino

Spaghetti with fresh lobster and cherry tomatoes sauce (Half £26.00 whole £52.00)

Linguine all'astice con salsa di pomodorini

Main courses

Pan fried fillet of seabass with potatoes and lemon cream with sautéed spinach £15.50

Branzino in padella con crema di patate e limone servito con spinaci saltati

Deep fried cod with sicilian Caponata £16.50

Trancio di merluzzo fritto servito con Caponata siciliana

Calves liver "Venetian Style" with pinenuts, onion and sauted spinach £15.50

Fegato alla Veneziana con pinoli, cipolla e spinaci

Grilled Veal chop with broccoli, spinach and meat jus £18.50

Costata di vitello alla griglia con broccoli spinaci e riduzione di carne

Pan fried chicken breast stuffed with scamorza cheese, garlic and thyme served with peperonata £13.50

Petto di pollo in padella ripieno con scamorza, aglio e timo servito con peperoni misti

Side dishes £4.00 each

Broccoli with chilli - Green beans with shallots - Sautéed new potatoes - Sautéed garlic spinach

Mixed salad - Green leaves salad - Rocket and Parmesan salad - Tomato and onion salad

"Please let us know of any allergy or intolerance before ordering"

20% VAT included - An optional 12.5% service charge will be added to your bill

Dessert

Homemade "Tiramisu" £6.00

Tiramisu

suggested dessert wine: Moscato di Trani £6.50

"Affogato" Vanilla ice cream topped with espresso £5.50

Affogato alla vaniglia

suggested liqueur: Passito "Vigne Bianche" £6.20

Black cherry Pannacotta with white chocolate chips £6.00

Pannacotta all'amarena con scaglie di cioccolato bianco

suggested dessert wine: Vin Santo 2012 £8

Crema brulee with mix berries £6.00

Crema brulee con frutti di bosco

suggested dessert wine: Moscato di Trani £7.00

Chocolate fondant with pistachio ice cream £6.50

Tortino al cioccolato con gelato al pistacchio

suggested dessert wine: Passito "Vigne Bianche" £7.00

Vin Santo with "Gustoso" biscuits £9.00

Vinsanto e biscottini

Ice cream and sorbet (two scoops) £5.20

Gelati e Sorbetti misti

Selection of Italian cheese with walnut bread and honey £11.00

"Formaggi misti Italiani"

suggested fortified wine: Port Santa Eufelia LBV 2009 £7.00

or served individually

Parmigiano Reggiano cow's milk 26 months aged Parmesan cheese £4.00

Furmag del Castel erborinato cow's milk, blue cheese £4.20

Pecorino Sardo DOP Semi hard ewe's milk cheese £4.00

Pirottino di capra, soft goat's cheese £4.00

Grappa	50 ml	Digestives	50 ml	Coffees and Infusion	
Grappa tre monti	£6.00	Mirto LR	£6.20	Espresso, Americano, Filter coffee	£2.50
Filoferru classico	£6.50	Limoncello LR	£6.20	Double-espresso, Cappuccino, Latte	£3.00
Vermentino LR	£7.00	Montenegro	£6.20	Hot Chocolate	£3.50
Cannonau LR	£7.00	Averna	£6.20	Teas & Infusions	£3.00
Grappa di Merlot	£7.50	Disaronno	£6.20	Tia Maria coffee	£7.00
Grappa Gli Alberi	£8.00	Amaro Lucano	£6.20	Irish coffee	£7.00
Grappa di Moscato	£8.50	Sambuca	£6.20	Brandy coffee, Baileys coffee	£7.00
Aquavite di Uve	£9.00	FernetBranca	£6.50	Hot Chocolate with Galliano Liqueur	£7.00
Grappa di Barbera	£9.50	Jagermeister	£6.50	Amaretto coffee	£7.00

more spirits are available, ask staff for details

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