



ANTIPASTI

Melanzane alla Parmigiana £14.00 V
Aubergines baked in a Tomato Sauce with Mozzarella

Carpaccio alla Rucola £19.50
Scotch Beef Carpaccio with Rocket and Parmesan
served with Olive Oil and Lemon

Mozzarella in Carrozza £14.00
Crispy Fried Breaded Mozzarella, Anchovy and Garlic
Sauce, Tomato Salsa

Calamari Fritti £16.50 / £23.50
Crispy Fried Squid, Homemade Tartare Sauce

Burrata Caprese £15.50 V
Creamy Mozzarella, Rocket, Baby Plum Tomatoes

Asparagi Gratinati al Parmigiano £14.50 V
Asparagus served hot with Melted Butter and Parmesan

Gamberi Rossi e Calamari Frá Diavolo £18.50
Atlantic Red Prawns, Squid, Spicy Tomato Sauce

Bresaola, Ricotta Aromatizzata £15.50
Dry Cured Beef, Aromatic Ricotta Cheese

Salmone Affumicato £17.50
Argyll Smoked Salmon

Cocktail Di Granchio con Avocado £18.00
Fresh Cornish Crab, Avocado, Crab Mayonnaise

Prosciutto con Melone £16.50
24 Months Aged Parma Ham with Melon

ZUPPE

Pasta e Fagioli £10.50 V
Robust Bean Soup, Ditalini Pasta

Stracciatella Sale e Pepe £10.50
Chicken Broth, Beaten Egg, Chopped Spinach, Parmesan
Cheese

Zuppa di Pesce £12.50
Freshly made Crustaceous Fish Soup

Minestrone Casalinga £10.50 V
Homemade Minestrone

PASTE

Penne Arrabbiata £14.50 V
Penne, Spicy Tomato Sauce

Spaghetti alla Carbonara £15.50
Spaghetti, Pancetta Bacon, Egg Yolk, Parmesan Cheese

Fettuccine Alfredo £15.50 V
Fettuccine, Mushrooms, Cream, Parmesan

**Spaghetti al Pomodoro o Bolognese
£14.50 V * / £16.50**
Spaghetti with Homemade Tomato Sauce or Bolognese

**Risotto ai Funghi Misti, Aroma al Tartufo
£18.00 V**
Mixed Mushroom Risotto, Truffle Oil

Spaghetti Aragosta £29.50
Spaghetti, Fresh Lobster, Tomato Sauce

Lasagna Bolognese £16.50
Homemade Beef Lasagna

Quadroni di Magro Salsa Rosa £15.00 V
Ricotta and Spinach Ravioli, Tomato Sauce, Dash of
Cream

Orecchiette, Broccoli e Salsicce £15.50
Orecchiette, Broccoli, Sausages, Sun Dried Tomatoes

Ravioli di Vitello £15.50
Braised Veal Ravioli in a Tomato and Basil Sauce

Linguine alla Vongole £19.50
Linguine sautéed with Fresh Clams, Garlic and Parsley

Taglierini al Granchio £18.50
Taglierini with Fresh Crab, Cherry Tomatoes, Rocket and
a Hint of Chilli Peppers



SECONDI

Costoletta di Vitello Burro e Rosmarino o Milanese £34.00

Veal Cutlet cooked with Rosemary or Milanese

Pollastrino Alla Griglia o Diavola £18.50

Whole Grilled Baby Chicken with Rosemary or with a Spicy Sauce

Fegato Burro e Salvia £20.00

Pan Fried Calves' Liver with Butter and Fresh Sage

Scaloppine di Vitello Certosina £19.50

Veal Escalopes, Cream, Brandy, Mushrooms

Filetto alla Griglia £33.00

Grilled Prime Scotch Fillet Steak

Petto di Pollo Parma o Milanese £17.00

Chicken Breast cooked with Ham, Mozzarella and Tomato Sauce or Pan Fried in Breadcrumbs

Spigola alla Griglia o Aglio e Olio £25.00

Fillet of Sea Bass, Grilled or Garlic and Olive Oil

Gamberoni alla Sant'Ambrogio £34.00

Wild King Prawns sautéed in Oil, Garlic, Parsley and Chilli

Fiorentina di Manzo Scozzese £38.00

Grilled Prime Scotch T-Bone Steak (500g)

Agnello Burro e Rosmarino £21.50

Lamb Cutlets cooked with Butter and Fresh Rosemary

Piccatine al Limone £19.50

Veal Escalopes Sautéed in Butter and Lemon

Petto di Pollo Sale e Pepe £19.00

Breast of Chicken Filled with Butter and Garlic, Golden Fried

Milanese di Vitello £20.50

Veal Escalope Pan Fried in Breadcrumbs

Fegato alla Veneziana £20.00

Thinly sliced Calves' Liver sautéed with Onions and White Wine

Coda di Rospo all'Acqua Pazza £27.00

Monkfish with Cherry Tomatoes, Fresh Basil and Oregano

Sogliola alla Griglia o Mugnaia £42.00

Dover Sole served Grilled or Meunière

CONTORNI - £4.50

Crispy Fried Zucchini

Homemade Chips

Spinach in Butter

Frise Green Beans

Broccoli with X V Olive Oil

Sautéed Potatoes

Rocket, Cherry Tomato Salad with Olive Oil, Balsamic and Parmesan Shavings

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

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Cover charge £2.00

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A discretionary service charge of 12.5% will be added to the final bill