

## STARTERS

<b>ZUPPA DEL GIORNO (v)</b>	4.95
Soup of the Day	
<b>FUNGHI ALL CREMA D'AGLIO (v)</b>	6.50
Fresh mushrooms cooked in a garlic cream sauce	
<b>POLPETTONE BOLOGNESE</b>	6.95
Traditional oven baked rolled minced beef stuffed with ham, spinach, cheese, served with a balsamic glaze	
<b>POLENTA CON SALSICCIA E FUNGHI</b>	6.95
Grilled Polenta served with sautéed wild mushrooms, Italian sausage Ragu and cream sauce	
<b>SFORMATINO DI PROSCIUTTO E ASPARAGI</b>	6.95
Delicate asparagus and ham potato flan, served warm with a delicious parmesan cheese sauce	
<b>ANTIPASTO MISTO CON CRESCENTINE DI BOLOGNA</b>	7.95
Slices of Parma ham and salami, sun blush tomato, Taleggio cheese and served with Crescentine bread	
<b>MOZZARELLA IN CARROZZA (v)</b>	6.95
Buffalo mozzarella cheese, bread crumbed and shallow fried and served with a sweet chilli tomato sauce	
<b>FRITTO MISTO DI PESCE</b>	6.95
Baby squid, king prawns, mussels and whitebait shallow fried and served with homemade tartar sauce	
<b>SARDINE ALLA GRIGLIA</b>	6.95
Grilled sardines with a sprinkle of paprika, wine and garlic oil and finished with an herb gratin	
<b>COZZE ALLA <u>MARINARA</u> or ALLA <u>FRANCESE</u></b>	6.95
Fresh mussels cooked with ( <u>onion, garlic, white wine &amp; tomato</u> ) or ( <u>cream, onion, garlic &amp; white wine sauce</u> )	
<b>TRIO DI PESCE</b>	7.95
Smoked salmon with olive oil toast, crayfish with Mary Rose sauce, white crab meat and diced peppers	
<b>GAMBERONI ALL'AGLIO</b>	8.50
King prawns cooked in garlic, white wine, paprika, sweet chilli and a hint of tomato	

## PASTA

<b>PASTA AL FORNO</b>	11.95
Penne tossed with chicken, mushrooms, asparagus, sun blushed tomatoes and cream, then oven baked	
<b>PENNE ALL`AMATRICIANA</b>	11.95
Penne tossed with bacon, garlic, red onion, peppers, mushrooms and tomato sauce	
<b>TAGLIATELLE CON AGNELLO E PEPERONCINO</b>	12.95
Tagliatelle tossed with shredded lamb, garlic, red peppers, red onion and a hint of chilli	
<b>GNOCCHI 4 FORMAGGI (v)</b>	11.95
Homemade potato Gnocchi tossed with a flavoursome four cheese creamy sauce	
<b>RISOTTO AI FUNGHI SELVATICI</b>	11.95
Traditional Italian risotto cooked with wild mushrooms, finished with truffle oil and parmesan shavings	
<b>RISOTTO PRIMAVERA</b>	11.95
Traditional Italian risotto cooked with a mix of al dente fresh vegetables	
<b>PENNE SALMONE E VODKA</b>	11.95
Penne tossed with fresh and smoked salmon, flambé with vodka, finished with cream and hint of tomato	
<b>GRAMIGNA SALSICCIA E PISELLI</b>	11.95
Short pasta tubes tossed with homemade Italian sausages, peas and cream sauce	
<b>TAGLIATELLE FRUTTI DI MARE</b>	12.95
Tagliatelle pasta tossed with fresh seafood, onion, white wine and hint of tomato	
<b>RAVIOLI DI VITELLO</b>	12.95
Homemade spinach ravioli stuffed with shredded veal tossed with a parmesan cheese and cream sauce	
<b>TAGLIATELLE COZZE E GAMBERONI</b>	13.95
Tagliatelle tossed with king prawns, mussels, white wine, saffron and cream sauce	

## SECONDI DI CARNE

<b>POLLO ALLA MILANESE</b>	15.95
Chicken breast escalope, bread crumbed and shallow fried, complemented with lemon aioli	
<b>PEZZETTI DI POLLO AI FUNGHI</b>	14.95
Strips of chicken breast cooked in a mushroom, paprika and cream sauce	
<b>FILETTO</b>	21.95
Fresh Scotch fillet steak served with a choice of the following sauces:	
MANZO	Grilled with olive oil and rosemary
DIANA	Mushrooms, onion, mustard, brandy and cream sauce
DOLCELATTE	Crispy julienne of Parma ham, served with a delicate, creamy Dolcelatte cheese sauce
PEPE VERDE	Green peppercorns, brandy and cream
<b>MEDAGLIONI PICCANTI</b>	20.95
Medallions of fillet steak with a garlic, onion, mushrooms, pepper, tomato and red wine sauce	
<b>SPALLA DI AGNELLO AL PORTO</b>	20.95
Shoulder of lamb slowly roasted with herbs for several hours then served with a rich port sauce	
<b>STUFATO DI MANZO</b>	16.95
Traditional Northern Italian beef casserole, slowly cooked in the oven and served with croutons	
<b>ANATRA AI MIRTILLI</b>	16.95
Grilled breast of duck served pink on a parsnip puree with a blueberry port sauce	
<b>MAIALE AL CALVADOS</b>	15.95
Fillet of pork served with crispy pancetta and a delicate apple and Calvados brandy sauce	
<b>INVOLTINO DI VITELLO AL MARSALA</b>	17.95
Veal escalope rolled and stuffed with wild mushrooms and spinach, served with a Marsala wine sauce	
<b>VITELLO ALLA PIZZAIOLA</b>	17.95
Veal escalope served with a black olives, capers, basil and fresh tomato ratatouille	

## SECONDI DI PESCE

<b>SALMONE ALLA GRIGLIA</b>	16.95
Fresh grilled salmon on a sun blush tomato & black olives risotto, finished with a balsamic glaze	
<b>COZZE ALLA <u>MARINARA</u> or <u>ALLA FRANCESE</u></b>	15.95
Fresh mussels cooked with (onion, garlic, white wine & tomato) or (cream, onion, garlic & white wine sauce)	
<b>GAMBERONI ALL' AGLIO</b>	18.95
King prawns cooked in garlic, white wine, paprika, sweet chilli and a hint of tomato	
<b>FRITTO MISTO DI PESCE</b>	17.95
Baby squid, king prawns, mussels and whitebait shallow fried and served with homemade tartar sauce	
<b>BRANZINO AL CARTOCCIO</b>	17.95
Whole Sea Bass slowly cooked in the oven <u>Al Cartoccio</u> style, wrapped in silver foil with cherry tomatoes, garlic, white wine onion, herbs, courgettes and diced potatoes	

## SIDE ORDERS

<b>BREAD BASKET</b>	2.00
<b>GARLIC BREAD</b>	2.00
<b>BRUSCHETTA</b>	3.25
<b>MIXED SALAD / GREEN SALAD / TOMATO &amp; ONION SALAD</b>	3.50
<b>ASPARAGI SALTATI</b>	(Sautéed Asparagus in butter) 3.50
<b>PURE DI PATATE</b>	(Homemade parmesan mash potato) 3.00
<b>SPINACI SALTATI</b>	(Fresh spinach sautéed with butter) 3.00

Please notify your waiter of any allergies  
10% Service charge will be applied to parties of 6 or more

## DESSERTS

<b>TIRAMISU'</b> Italian traditional tiramisu'	5.50
<b>TORTINO AL CIOCCOLATO</b> Our own delicate warm chocolate cake, served with a milk chocolate sauce and vanilla ice cream	5.50
<b>TORTA DI MASCARPONE</b> Family recipe Mascarpone cheesecake, with topping of the day	5.50
<b>TORTA AL LIMONE</b> Lemon tart served with a lemon sorbet	5.50
<b>SEMIFREDDO AI FRUTTI DI BOSCO</b> Traditional Italian fruits of the forest Semifreddo ( 1/2 ice-cream and 1/2 mousse),served with a Crème Anglaise	5.50
<b>COPPA DI GELATO</b> A selection of Italian ice-creams	5.00
<b>FORMAGGI MISTI</b> A selection of cheese and biscuits	5.50

All our desserts are homemade

## COFFEE

<b>CAPPUCCINO</b>	2.10
<b>ESPRESSO</b>	2.10
<b>DOUBLE ESPRESSO</b>	2.10
<b>CAFÉ LATTE</b>	2.10
<b>FILTER COFFEE</b>	2.10
<b>DECAFFEINATED COFFEE</b>	2.10
<b>LIQUOR COFFEE</b>	4.95
<b>LIQUORS</b>	3.50
<b>COGNAC OR BRANDY</b>	4.00
<b>REMI-MARTIN V.S.</b>	5.00
<b>REMI-MARTIN V.S.O.P.</b>	7.00
<b>ARMAGNAC</b>	6.00