

ANTIPASTI

ZUPPA DEL GIORNO (v) Soup of the Day	5.50
FUNGHI RIPIENO Oven baked mushrooms filled with a Mediterranean stuffing and topped with crispy Parma ham	6.95
CROSTINO DI CAPRA (v) Goat's cheese and caramelised red onion crostino served with a red pepper coulis and balsamic glaze	6.95
ANTIPASTO MISTO Slices of Parma ham, mortadella, salami, parmesan cheese and salad. served with our unique homemade Crescentina bread from Bologna	8.95
MOZZARELLA IN CARROZZA (v) Slices of mozzarella cheese, bread crumbed, deep fried and served with a sweet chilli tomato sauce	6.95
FRITTO MISTO DI PESCE Tiger prawns, squid and mussels, deep fried, tossed with chilli flakes and rock salt, served with a homemade tartar sauce	7.95
ARANCINI DI RISO Traditional Sicilian rice balls stuffed with lamb, peppers, red onion, a hint of chilli, garlic, deep fried then finished in the oven and served with a port wine reduction	7.95
COZZE AL POMODORO Fresh mussels cooked with onion, garlic, white wine, a hint of chilli and tomato sauce	7.95
COZZE ALLA CREAMA Fresh mussels cooked with onion, garlic, white wine and cream	7.95
TORRE DI GRANCHIO A tower of white crab meat mixed with mascarpone, cucumber and lime served on a crostino with a saffron mayonnaise	8.50
GAMBERONI ALL'AGLIO King prawns cooked in garlic, white wine, chilli and a hint of tomato	10.95

If there is a particular dish that you like that you don't see here. Please let us know and we will try our best to prepare it

Please notify your waiter of any allergies
10% Service charge will be applied to parties of 6 or more
All prices are inclusive of V.A.T. of 20%

PASTA

TAGLIATELLE ALLA BOLOGNESE	13.00
Homemade tagliatelle egg pasta tossed with the original Bolognian ragú recipe that dates back over 100 years	
GARGANELLI CON AGNELLO E PEPERONCINO	13.50
Pasta tubes tossed with shredded lamb, garlic, red peppers, red onion and a hint of chilli	
RAVIOLI AL GRANCHIO (v)	14.00
Homemade ravioli filled with spinach, white crab meat and lemon zest. Served with a prawn and lobster sauce	
RISOTTO PANCETTA E PATATE	13.00
Traditional Italian risotto cooked with pancetta, diced potato, asparagus and finished with truffle oil	
RISOTTO AI FUNGHI SELVATICI	13.00
Traditional Italian risotto cooked with wild mushrooms, thyme and finished with crumbled goat cheese	
TAGLIATELLE VILLA ROMANA	14.95
Homemade tagliatelle tossed with diced fillet steak, wild mushrooms, truffle oil and cream	
GNOCCHI PRIMAVERA	13.50
Homemade potato gnocchi served with crumbled goat cheese, butternut squash, rocket and Parma ham Finished with a white wine and cream sauce	
GARGANELLI AMATRICIANA	13.00
Pasta tubes tossed with pancetta, mushrooms, red onion, red peppers, garlic and tomato sauce	
LINGUINE FRUTTI DI MARE	14.50
Linguine tossed with fresh seafood, white wine, garlic, chopped tomatoes, basil, a hint of chilli and olive oil	
LINGUINE AI GAMBERI	13.50
Linguine tossed with fresh tiger prawns, cherry tomatoes, white wine and a shellfish reduction	
TAGLIATELLE CON GRANCHIO E ARAGOSTA	14.95
Homemade tagliatelle tossed with tiger prawns and white crab meat flambé with Champagne Finished with asparagus, fresh tomatoes and a lobster reduction	

If there is a particular dish that you like that you don't see here. Please let us know and will try our best to prepare it

Please notify your waiter of any allergies
10% Service charge will be applied to parties of 6 or more
All prices are inclusive of V.A.T. of 20%

SECONDI DI CARNE

POLLO MILANESE	17.95
Chicken breast bread crumbed, shallow fried, topped with tomato and melted mozzarella. Served with butter and sage pasta	
POLLO CACCIATORA	17.95
Braised corn fed chicken supreme with black olives, peppers, onions, mushrooms, garlic and tomato sauce	
MAIALE AL FORNO	16.95
Slowly roasted pork belly served with mustard, fennel, apple and a calvados sauce	
ANATRA CON CIPOLLE BALSAMICHE	19.95
Grilled breast of duck with honey glazed parsnips served with a caramelised red onion and balsamic sauce	
SPALLA DI AGNELLO AL PORTO	25.95
Slowly roasted shoulder of lamb with rosemary. Served with a rich port sauce	
MEDAGLIONI PICCANTI	25.95
Medallions of fillet steak cooked with garlic, chilli, onion, mushrooms, peppers and a tomato sauce	
FILETTO	25.95
8oz fresh fillet steak cooked to your liking, served with a choice of the following sauces:	
MANZO	Grilled with olive oil and rosemary
FUNGHI	Wild Mushrooms, brandy and mascarpone cream sauce
DOLCELATTE	Julienne of Parma ham, served with a creamy Dolcelatte cheese sauce
PEPE VERDE	Green peppercorns, brandy and cream
Blue: Just Seared, warm inside 100% red centre	Rare: 75% red centre
Medium Rare: 50% red centre	Medium: 25% red centre pink
Medium Well: cooked through no pink	

All main courses come with potatoes and vegetables of the day

If there is a particular dish that you like that you don't see here. Please let us know and we will try our best to prepare it

Please notify your waiter of any allergies
10% Service charge will be applied to parties of 6 or more
All prices are inclusive of V.A.T. of 20%

SECONDI DI PESCE

SALMONE CON SALSA	19.95
Oven baked salmon served on a bed of sautéed asparagus served with a Mediterranean salsa	
SALMONE AI PEPERONI E MOSTARDA	19.95
Honey mustard glazed salmon served with asparagus tips and finished with a roasted red pepper coulis	
COZZE AL POMODORO	15.95
Fresh mussels cooked with onion, garlic, white wine, tomato sauce and hint of chilli	
COZZE ALLA CREAMA	15.95
Fresh mussels cooked with onion, garlic, white wine and cream	
GAMBERONI ALL' AGLIO	20.95
King prawns cooked in garlic, white wine, chilli and a hint of tomato	
FRITTO MISTO DI PESCE	17.95
Tiger prawns, squid and mussels deep fried, tossed with chilli flakes and rock salt, served with homemade tartar sauce	
BRANZINO AL FORNO	20.95
Seabass fillets oven baked, topped with mashed potato and cherry tomatoes. Finished with a Mediterranean herb crust	
BRANZINO CON CROSTACEI	20.95
Fresh sea bass pan fried served with a prawn, white crab meat, spinach, asparagus and a fresh fish velloutee'	

All main courses come with potatoes and vegetables of the day
Some of the fish might contain bones

CONTORNI

GARLIC BREAD or BREAD BASKET or BRUSCHETTA	2.50
INSALATA DI RUCOLA (fresh rocket, tomato and parmesan cheese salad)	4.00
MIXED SALAD or TOMATO & ONION SALAD	3.50
ASPARAGI SALTATI (Sautéed Asparagus in butter)	4.00
SPINACI SALTATI (Fresh spinach sautéed with butter)	3.50

Please notify your waiter of any allergies
10% Service charge will be applied to parties of 6 or more
All prices are inclusive of V.A.T. of 20%