

A LA CARTE MENU

~~~~~ ZUPPE ~~~~~

MINISTRONE di VERDURE O ZUPPA del GIORNO £ 4.60
Mixed vegetables soup or Soup of the day

~~~~~ ANTIPASTI ~~~~~

PATE' della CASA £ 5.90
Home made chicken liver pate' served with red onion marmalade

COCCARDA £ 6.20
Mozzarella cheese, tomato & rocket salad

INSALATA CREOLA £ 6.20
Fresh raw baby spinach, avocado, tomato & crispy bacon

CAMEMBERT alla PUNTO £ 6.50
Deep fried camembert and mozzarella cheese, served with strawberry sauce

SALMONE AFFUMICATO £ 7.50
Smoked salmon , served with brown bread

PROSCIUTTO e MELONE £ 7.90
Parma ham and melon

CALAMARI FRITTI e ZUCCHINI £ 7.90
Deep fried squids and courgette served with tartare sauce

FUNGHI alla PUNTO £ 7.90
Deep fried mushrooms filled with tiger prawns & spinach, served with garlic and butter

INSALATA di GRANCHIO £ 8.50
Dressed crab salad

INSALATA 5 GUSTI £ 8.50
Parma ham, mozzarella cheese, tomato, avocado & prawns

CAPELANTE con GAMBERI £ 8.90
Scallops & tiger prawns in garlic, shallots butter sauce, served with rocket & shaved parmesan cheese

~~~~~ PASTE ~~~~~

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| SPAGHETTI alla CARBONARA<br><i>Spaghetti with cream, egg and bacon</i>                                                                      | £ 6.50  |
| PENNE con POLLO<br><i>Penne with diced chicken with mix mushroom, cream and touch of tomato</i>                                             | £ 7.50  |
| TORTELLI ripieni di RICOTTA e SPINACI<br><i>Tortelli filled with ricotta cheese and spinach, served with light tomato sauce &amp; basil</i> | £ 7.90  |
| PENNE con CARNE<br><i>Penne with chopped prime beef, tomato sauce and touch of chilli</i>                                                   | £ 9.50  |
| TAGLIATELLE con GRANCHIO<br><i>Noodles with fresh crab, olive oil, cherry tomato &amp; asparagus</i>                                        | £ 9.50  |
| LINGUINE ai FRUTTI di MARE<br><i>Linguine with mixed seafood in a tomato sauce &amp; touch of chilli</i>                                    | £ 8.90  |
| RISOTTO del GIORNO (please allow 10 minutes)<br><i>Risotto of the day</i>                                                                   | £ 8.90  |
| SPAGHETTI con ARAGOSTA<br><i>Spaghetti with lobster, garlic, touch of chilly, tossed in tomato sauce</i>                                    | £ 18.90 |

-ALL TRADITIONAL PASTA SAUCE AVAILABLE –

( ALL PASTA AS MAIN COURSE ADD £ 2.00 )

~~~~~ PESCE ~~~~~

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| PORTAFOGLIO di SALMONE
<i>Salmon steak filled with courgette puree & served with light pesto sauce</i> | £ 13.90 |
| BRANZINO alla GRIGLIA
<i>Garnished grilled Sea Bass served with cannellini beans salad</i> | £ 14.90 |
| GAMBERONI del PACIFICO
<i>King Prawns cooked in butter with garlic and parsley</i> | £ 16.90 |
| ARAGOSTA BELVEDERE
<i>Fresh Lobster salad</i> | £ 18.90 |

-FRESH DAILY FISH AVAILABLE FROM THE BLACKBOARD –

~~~~~ CARNI ~~~~~

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| SUPREMA di POLLO PRINCIPESSA                                                                          | £ 10.80 |
| <i>Chicken supreme in a white wine sauce with asparagus, mushrooms and finished with cream</i>        |         |
| SUPREMA di POLLO PARMIGIANA                                                                           | £ 10.90 |
| <i>Chicken supreme filled with aubergine &amp; mozzarella cheese gratin and touch of tomato sauce</i> |         |
| PICCATINA di VITELLO al TARTUFO                                                                       | £ 12.90 |
| <i>Thin slices of veal in a paste truffles sauce &amp; mushrooms</i>                                  |         |
| SCALOPPA di VITELLO alla MILANESE                                                                     | £ 14.90 |
| <i>Classic breaded veal escalope pan fried, served with spaghetti in tomato sauce</i>                 |         |
| FEGATO di VITELLO BURRO e SALVIA o ALLA GRIGLIA                                                       | £ 12.90 |
| <i>Calves liver with butter and sage or grilled garnished with mash potato</i>                        |         |
| ANITRA all'ARANCIA                                                                                    | £ 12.90 |
| <i>Breast of duck with orange and balsamic sauce</i>                                                  |         |
| AGNELLO al ROSMARINO                                                                                  | £ 13.90 |
| <i>Rack of lamb in wine sauce with garlic and rosemary</i>                                            |         |
| BISTECCA alla GRIGLIA                                                                                 | £ 15.90 |
| <i>Rib- eye steak grilled</i>                                                                         |         |
| FILETTO di MANZO alla GRIGLIA o al PEPE                                                               | £ 18.90 |
| <i>Fillet of beef with green peppercorn and brandy sauce or -grilled</i>                              |         |

~~~~~ **VEGETABLES OF THE DAY AND POTATOES** £ 3.00 ~~~~~

EXTRA VEGETABLES AVAILABLE at £2.00 each
Courgettes – Mushrooms – Broccoli – Spinach – Fine green beans

MIXED OR GREEN SALAD £ 2.90

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CHOICE OF DESSERT from £ 4.50

VARIOUS ICE CREAMS £ 3.50

CAFFE' ESPRESSO £ 1.80 – CAPPUCCINO £ 1.80 – LIQUER COFFE £ 4.90

*Service and gratuities are left at customer discretion  
10% service will be added to final bill for parties of 5 People or more*