

PER IL TAVOLO | FOR THE TABLE

MARINATED OLIVES (*V)	£ 3.50
BRUSCHETTA (*V)	£ 4.95
GARLIC BREAD (*V)	£ 3.50
FOCACCIA ROSMARY AND SEA SALT (*V) per portion.....	£ 1.50

ANTIPASTI FREDDI

BURRATA CON MELONE E PROSCIUTTO.....**£ 11.95**

Creamy burrata mozzarella served with sweet cantaloupe melon, prosciutto di San Daniele, toasted pistachio with mint and oregano dressing

INSALATA TRI COLORE (*V).....**£ 7.95**

A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil

LOBSTER MONTE CARLO.....**£ 15.00**

Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon

ANTIPASTO MISTO.....**£ 12.95**

A selection of Italian hams and Salami’s, served with rocket lettuce, laced with balsamic vinegar and topped shavings of parmesan, Mozzarella, Sun dried tomatoes, marinated artichokes and olives

INSALATA PANZANILLA CON MOZZARELLA DI BUFALA (*V).....**£ 8.95**

Salad of vine tomatoes served with sliced red onion, basil, crisp croutons and roasted black olives, buffalo mozzarella and dressed with extra virgin olive oil and raspberry wine vinegar

ANTIPASTI CALDI

GAMBERONI ALL'AGLIO.....**£ 9.90**

King prawns pan seared with garlic in olive oil seasoned with chopped parsley, fresh lemon and served with a white wine and butter sauce

COZZE CON SAMBUCA E PEPERONCINI.....**£ 8.10**

Mussels steamed with chopped garlic, hint of Sambuca liquor, lemon zest and chilli peppers

CALAMARI CON ZUCCHINE FRITTE.....**£ 8.95**

Fried crispy squid with courgette lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lemon

CAPESANTE CON PANCETTA E PUREA DI PISELLI.....**£ 11.95**

Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps

SALSICCIA PICCANTE CON LENTICCHIE.....**£ 7.25**

Spicy Italian Sausage, served with braised lentils and shavings of Parmesan cheese

ZUPPA

(Please ask your waiter)

ZUPPA DEL GIORNO.....**£ 6.50**

PASTE

SPAGHETTI CON RAGÙ E SCAMORZA.....**£ 6.90**.....**£ 11.80**

Spaghetti served with a 24 hour braised rich beef Ragu sauce, topped with smoked mozzarella

SPAGHETTI ALLA CREMA D’ARAGOSTA.....**£ 12.20**.....**£ 16.95**

Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest

GNOCCHI CON GORGONZOLA, ARANCIA E VODKA (*V).....**£ 7.70**.....**£ 11.90**

Gnocchi served with a Gorgonzola, chopped sage and vodka creamy sauce, infused with orange zest

TAGLIOLINI CON GRANCHIO & CAPESANTE.....**£ 10.20**.....**£ 15.50**

Thin fresh pasta served with seared scallops, fresh crabmeat, butter, seasoned with soft green peppercorns and fresh dill

TORTELLONI AI FUNGHI SELVATICI (*V).....**£ 9.20**.....**£ 13.85**

Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream

TORTELLONI DI ANATRA BRASATA.....**£ 11.50**.....**£ 16.10**

Fresh parcels of pasta filled with braised duck served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta

RAVIOLI CON PISELLI AL PROFUMO DI MENTA (*V).....**£ 9.20**.....**£ 14.85**

Fresh parcels of pasta filled with pea puree and shallots, served in light mint butter, with steamed asparagus and pea shoots

RAVIOLI NERI AL GRANCHIO.....**£ 11.50**.....**£ 16.50**

Back pasta parcels served filled with crab served with a light garlic cream sauce laced with baby prawns dill and milled red pepper

LASAGNE ALLA SICILIANA.....**£ 9.20**.....**£ 13.85**

Fresh home-made Sicilian lasagne with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan

FETTUCCINE AL SALMONE.....**£ 9.20**.....**£ 13.85**

Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream

PENNE ALL'ARRABBIATA (*V).....**£ 6.90**.....**£ 10.80**

Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato

PENNE ALL'ORTOLANA.....**£ 7.95**.....**£ 13.50**

Penne served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream

LINGUINE ALLA PESCATORA.....**£ 11.90**.....**£ 16.95**

Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic

LINGUINE CON PESTO (*V).....**£ 6.95**.....**£ 11.90**

Linguine served in a Pesto sauce, hint of cream

*** (V) = Vegetarian options**

Some ingredients may include soya and G M modified items

Please ask your waiter for advice on allergens. All prices are inclusive of VAT. Management reserve the right to refuse service without explanation. 12.5% discretionary service charge will be added to your bill.

RISOTTO AI PORCINI E TARTUFO (*V).....**£ 11.20**.....**£ 15.95**

A creamy risotto of porcini mushrooms, wild mushrooms and truffle, parmesan and parsley

RISOTTO DI SCAMPI E PISELLI.....**£ 11.20**.....**£ 15.95**

A creamy risotto served with scampi, ginger garden peas and chopped tomato, seasoned with a hint of tarragon

We have gluten free Penne & Spaghetti pasta which can be served with a sauce of your choice

GRIGLIA E SPECIALITÀ DI CARNE

CHATEAUBRIAND.....**£ 51.50**

Served with frits and béarnaise sauce (for two persons)

FILETTO DI MANZO 100Z.....**£ 24.50**

10oz Fillet steak char grilled

SIRLOIN 90Z.....**£ 19.95**

9oz Sirloin steak char grilled

STEAK ACCOMPLIMENTS.....**£ 3.50**

** Funghi, Rich Wild mushroom black truffle and porcini sauce*

** Peppercorn, Soft green peppercorn sauce*

** Béarnaise sauce*

FILETTO DI MANZO CON FUNGHI SELVATICI.....**£ 27.90**

Fillet of beef wrapped in Parma ham, topped with shavings of parmesan cheese and served with pan seared wild mushrooms, seasoned with fresh mint, garlic and dressed with white truffle oil

FIorentINA IN PADELLA.....**£ 26.45**

T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper

FEGATO IN PADELLA CON BURRO E SALVIA.....**£ 19.95**

Calves liver pan seared with fresh sage black butter, served with a spring onion mash

FEGATO ALLA VENEZIANA.....**£ 19.95**

Calves liver sautéed with braised onions, fresh sage, served in a white wine sauce

FILETTO D’AGNELLO AL PEPE.....**£ 18.35**

Rack of lamb coated in crushed black and red peppercorns, pistachio nuts and glazed with a hint of honey and balsamic reduction

BOCCONCINO CON GORGONZOLA E RUCOLA.....**£ 22.50**

Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan

TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO.....**£ 16.10**

Sliced breast of chicken, oven roasted with wild mushrooms, seasoned with crushed garlic, fresh rosemary, flamed with white wine and laced with a hint of cream

SALTIMBOCCA ALLA ROMANA.....**£ 15.50**

Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine

POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA.....**£ 15.95**

Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad

POLLO CON PANCETTA, LIMONE E TIMO.....**£ 16.95**

Breast of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash

PESCE

SALMONE E COZZE ALLO ZENZERO.....**£ 17.10**

Filet of scotch Salmon, served with a ginger cream sauce, mussels and tarragon

LOBSTER CON BURRO ALLE ERBE E AGLIO.....**£ Market Price**

Whole lobster served steamed, topped with a lime zest herb and garlic butter

CAPESANTE IN PADELLA CON SALVIA E CAPPERI.....**£ 24.10**

King scallops pan seared with fresh sage, caper berries and butter, served with rocket

BRANZINO CON BURRO AL CORIANDOLO.....**£ 21.95**

Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter

BRANZINO CON SALSA VERDE.....**£ 21.95**

Fillets of Sea bass pan seared, served in a fresh herb oil, on crushed new potatoes

VEGETALI E INSALATE

VEGETALI DEL GIORNO.....**£ 4.10**

A selection of fresh seasonal garden vegetables

SAUTÉ.....**£ 3.10**

FRENCH FRIES.....**£ 3.10**

TRUFFEL AND PARMESAN FRIES.....**£ 4.95**

BAKED ROSEMARY MASH.....**£ 3.35**

BLUE CHEESE MASH.....**£ 3.35**

BLACK TRUFFLE MASH.....**£ 4.95**

SPINACH.....**£ 3.10**

BROCCOLI.....**£ 3.00**

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MANGETOUT.....**£ 3.00**

RUCOLA E PARMIGIANO (*V).....**£ 4.95**

Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese

TOMATO AND RED ONION SALAD (*V).....**£ 4.45**

With basil, olive oil and balsamic vinegar

MIXED SALAD (*V).....**£ 4.10**

Dressed with olive oil and white wine vinegar

GREEN SALAD (*V).....**£ 4.10**

Dressed with olive oil and white wine vinegar

DESSERT MENU

PERA IN VIN SANTO / Pear pouched in Italian dessert wine infused with lemon, vanilla pod served with a Sicilian ice cream laced with candies fruit	£ 6.95
PANNA COTTA / Set cooked cream infused with a hint of Strega, served with seasonal fruits and raspberry coulis	£ 6.10
CANNOLI SICILIANI / Crisp pastry shell filled with ricotta cream laced with candied fruit served with a shot of cassata ice cream	£ 6.15
CREME BRULEE INFUSED WITH ELDERFLOWER / A classic cream dessert, infused with vanilla pod and topped with a crisp caramel.....	£ 6.95
AFFOGATO / Vanilla ice cream served with crushed almond cookies and hot espresso coffee	£ 5.55
RUM BABAS / Yeasty fruit buns soaked in rum syrup and topped with vanilla ice cream with whipped double cream	£ 6.95
CHOCOLATE BROWNIE WITH TOASTED ALMONDS AND FRANGELICO	£ 6.95
<i>A light Chocolate Brownie, topped with toasted almonds and drizzled with a Hazelnut Liquer, served with vanilla ice cream</i>	
CHOCOLATE PROFITEROLES / Profiteroles covered in a rich chocolate sauce	£ 5.95
LEMON AND LIME CHEESECAKE / A light mascarpone cream infused with lemon and zest served on a biscuit base	£ 6.95
FRESH STRAWBERRIES / Served with either ice cream of your choice or cream or Italian style with lemon, sugar, a hint of pepper and Brandy	£ 6.95
MACEDONIA DI FRUTTA / This Italian fruit salad is a medley of fruits combined together	£ 6.50
PAVLOVA / A crisp meringue base, topped with strawberry ice cream, whipped cream, wild berries and raspberry coulis	£ 7.95
ITALIAN ICE CREAMS AND SORBET	£ 4.95
TIRAMISU / The Italian Classic	£ 6.95
ITALIAN CHEESE BOARD	£ 7.95

DESSERT WINE

MOSCATO	glass 100ml. . .	£ 8.00
VIN SANTO DEL CHIANTI CLASSICO	glass 100ml. .	£ 12.90

CHAMPAGNE

MOUTARD BRUT, Grande Cuvée glass 175ml.£ 10

PROSECCO

NERELLO MASCALESE, Pink Prosecco	glass 175ml. .	£ 7.95
PROSECCO BRUT, Favola	glass 175ml. .	£ 7.90

ROSÉ

ITALIAN, Rosé - Terre Siciliane	glass 175ml. .	£ 6.55	large glass 250ml. .	£ 9.30
FRENCH LA BELLE ETOILE CELESTIALE ROSE GRENACHE	glass 175ml. .	£ 6.55	large glass 250ml. .	£ 9.30

ITALIAN WHITE WINES

AMERIGO HOUSE, GREGANICHO	glass 175ml. .	£ 4.90	large glass 250ml. .	£ 6.70
GUERRIERI RIZZARDI, Soave Classico	glass 175ml. .	£ 7.65	large glass 250ml. .	£ 10.15
PINOT GRIGIO, Friuli - Tenuta Ca’ Bolani, DOC	glass 175ml. .	£ 6.95	large glass 250ml. .	£ 9.95
SAUVIGNON, Friuli - Tenuta Ca’ Bolani, DOC	glass 175ml. .	£ 6.95	large glass 250ml. .	£ 9.95
GAVI, San Silvestro, DOCG	glass 175ml. .	£ 8.95	large glass 250ml. .	£ 12.80
VERNACCIA DI SAN GIMIGNANO	glass 175ml. .	£ 6.35	large glass 250ml. .	£ 8.55
CHARDONNAY, Friuli - Tenuta Ca’ Bolani, DOC	glass 175ml. .	£ 6.25	large glass 250ml. .	£ 8.45

ITALIAN RED WINES

AMERIGO HOUSE, Nero d’Avola	glass 175ml. .	£ 4.90	large glass 250ml. .	£ 6.70
TRASTULLO, Vino rosso	glass 175ml. .	£ 6.10	large glass 250ml. .	£ 7.95
BARBERA D’ASTI, Castello del Poggio, DOC	glass 175ml. .	£ 6.50	large glass 250ml. .	£ 8.50
MERLOT, Friuli - Tenuta Ca’ Bolani, DOC	glass 175ml. .	£ 8.25	large glass 250ml. .	£ 11.40
SALICE SALENTINO, Puglia, DOC	glass 175ml. .	£ 6.95	large glass 250ml. .	£ 8.80
TRASTULLO CHIANTI	glass 175ml. .	£ 7.60	large glass 250ml. .	£ 9.95
CHIANTI RISERVA, Cantina Bunacchi	glass 175ml. .	£ 9.75	large glass 250ml. .	£ 13.10
SASSEO PRIMITIVO DELLA PUGLIA	glass 175ml. .	£ 6.70	large glass 250ml. .	£ 8.90
CABERNET SAUVIGNON “PRINCIPI DI BUTERA”	glass 175ml. .	£ 9.10	large glass 250ml. .	£ 12.20

NEW WORLD WINES

SAUVIGNON BLANC TIERRA ANTICA, Chile	glass 175ml. .	£ 6.50	large glass 250ml. .	£ 8.80
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CHAMPAGNE

MOUTARD BRUT, Grande Cuvée	£ 45.00
TAITTINGER, Brut Reserve	£ 59.00
TAITTINGER, Prestige Rose	£ 69.50
LAURENT PERRIER, Cuvée Rosé	£ 83.00
DOM PERIGNON, Cuvée Moet	£ 210.00

LOUIS ROEDERER CRISTAL	£ 310.00
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PROSECCO

NERELLO MASCALESE, Pink Prosecco	£ 28.95
PROSECCO BRUT, Favola	£ 28.95

ROSÉ

ITALIAN, ROSÉ - Terre Siciliane	£ 26.50
FRENCH LA BELLE ETOILE CELESTIALE ROSE GRENACHE	£ 25.50

ITALIAN WHITE WINES

AMERIGO HOUSE, Greganicho	£ 17.00
GUERRIERI RIZZARDI, Soave Classico	£ 29.90
PINOT GRIGIO, Friuli - Tenuta Ca’ Bolani, DOC	£ 27.50
PINOT GRIGIO, Blush, DOC	£ 25.50
SAUVIGNON, Friuli - Tenuta Ca’ Bolani, DOC	£ 27.50
GAVI, San Silvestro, DOCG	£ 34.00
VERNACCIA DI SAN GIMIGNANO	£ 25.50
VERMENTINO, Maremma Toscana - Calasole	£ 28.00
CHARDONNAY, Friuli - Tenuta Ca’ Bolani, DOC	£ 24.50
CHARDONNAY “PRINCIPI DI BUTERA”	£ 34.50

ITALIAN RED WINES

AMERIGO HOUSE, Nero d’Avola	£ 17.00
RIPASSO VALPOLICELLA SUPERIORE, Zonin	£ 32.95
TRASTULLO, Vino rosso	£ 23.50
AMARONE CLASSICO, Veneto - Zonin, DOC	£ 55.95
BARBERA D’ASTI, Castello del Poggio, DOC	£ 25.50
PINOT NOIR, Tenuta il Bosco	£ 31.00
MERLOT, Friuli - Tenuta Ca’ Bolani, DOC	£ 33.00
BAROLO, DOCG	£ 46.90
SALICE SALENTINO, Puglia, DOC	£ 26.50
TRASTULLO CHIANTI	£ 29.90
CHIANTI RISERVA, Cantina Bunacchi	£ 39.00
BRUNELLO DI MONTALCINO, Carpineto	£ 69.00
NEGROAMARO SALENTO	£ 32.50
SASSEO PRIMITIVO DELLA PUGLIA	£ 26.35
CABERNET SAUVIGNON “PRINCIPI DI BUTERA”	£ 36.00
NERO D’AVOLA “PRINCIPI DI BUTERA”	£ 36.00
SYRAH SICILIA	£ 36.00
CANNONAU DI SARDEGNA, DOC	£ 29.95

FRENCH WINES

CHABLIS DOM D’ELISE	£ 35.90
T’AIR D’C SYRAH	£ 25.00
CHATEAUNEUF-DU-PAPE, Rhone Valley - Domaine de la Solitude	£ 51.90
CHATEAU LA CROIX DE GREZARD	£ 42.10

SPANISH / PORTUGESE WINES

RIOJA RESERVA ONDARRE	£ 33.50
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NEW WORLD WINES

CHENIN BLANC, Leeuwenkuil	£ 25.50
MAIN DIVIDE SAUVIGNON BLANC	£ 32.90
ALPHA DOMUS THE COLLECTION CHARDONNAY	£ 36.90
SAUVIGNON BLANC TIERRA ANTICA, Chile	£ 25.90
SHIRAZ, WILLIAM ROBERTSON	£ 26.65
CASA MONTES AMPAKAMA MALBEC	£ 28.90

DESSERT WINES

MOSCATO D’ASTI 75cl.	£ 34.50
VIN SANTO DEL CHIANTI CLASSICO 500ml	£ 62.00