

*(V) = Vegetarian options / *(VEGAN). 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.

PER IL TAVOLO / FOR THE TABLE

4.00	MARINATED OLIVES (*V/VEGAN)	£2.00	FOCACCIA ROSMARY & SEA SALT (*V) per portion
5.95	BRUSCHETTA (*V)	£7.80	CROSTINI'S one of each of the following Wild mushrooms and goat's cheese Tomato and rocket Pesto and prosciutto
4.00	GARLIC BREAD (*V)		

ANTIPASTI FREDDI

13.95	BURRATA CON POMODORI E CIABATTA
	Creamy burrata served with sweet cherry tomatoes, olive oil, oregano, basil, pine nuts and sweet balsamic, served with toasted ciabatta
10.95	INSALATA TRI COLORE (*V)
	A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil
17.95	LOBSTER MONTE CARLO
	Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon
13.95	ANTIPASTO MISTO
	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

ANTIPASTI CALDI

14.95	GAMBERONI ALL'AGLIO
	King prawns pan seared with garlic in olive oil seasoned with chopped parsley, fresh lemon and served with a white wine and butter sauce
9.95	COZZE ALLA PROVINCIALE
	Mussels steamed with chopped garlic, fresh tomato, white wine, oregano and fresh parsley
9.95	CALAMARI CON ZUCCHINE FRITTE
	Fried crispy squid with courgette lightly dusted with garlic, sea salt and cayenne pepper, served with fresh lime
14.95	CAPESANTE CON PANCETTA E PUREA DI PISELLI
	Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps
9.95	SALSICCIA PICCANTE CON LENTICCHIE
	Spicy Italian Sausage, served with braised lentils and shavings of Parmesan cheese

ZUPPA (Please ask your waiter) ZUPPA DEL GIORNO(*V/VEGAN) 7.50

PASTE

STARTERS	MAINS	STARTERS	MAINS
6.90	11.80	9.20	13.85
	SPAGHETTI CON RAGÙ E SCAMORZA		LASAGNE ALLA SICILIANA
	Spaghetti served with a 24 hour braised rich beef Ragù sauce, topped with smoked mozzarella		Fresh home-made Sicilian lasagne with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan
14.20	19.95	10.20	15.50
	SPAGHETTI ALLA CREMA D'ARAGOSTA		FETTUCCINE AL SALMONE
	Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest		Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream
7.70	12.90	6.90	11.80
	GNOCCHI CON GORGONZOLA, ARANCIA E VODKA (*V)		PENNE ALL'ARRABBIATA (*V/VEGAN)
	Gnocchi served with a Gorgonzola, chopped sage and vodka creamy sauce, infused with orange zest		Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato
11.20	18.50	7.95	14.00
	TAGLIOLINI CON GRANCHIO & CAPESANTE		SPAGHETTI ALL'ORTOLANA
	Thin fresh pasta served with seared scallops, fresh crabmeat, butter, seasoned with soft green peppercorns and fresh dill		Spaghetti served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream
9.20	14.85	14.20	19.95
	TORTELLONI AI FUNGHI SELVATICI (*V)		LINGUINE ALLA PESCATORA
	Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream		Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic
11.50	17.95	7.95	12.90
	TORTELLONI DI ANATRA BRASATA		ORECCHIETTE CON PESTO (*V)
	Fresh parcels of pasta filled with braised duck served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta		Orecchiette served in pesto sauce, touch of cream, sundried tomatoes, topped with crushed pistachio nuts
9.20	14.95	11.20	15.95
	RAVIOLI CON POMODORO (*V/VEGAN)		RISOTTO AI PORCINI E TARTUFO (*V)
	Vegan fresh parcels of pasta filled with pea puree and shallots, served in light tomato sauce with sundried tomatoes and fresh basil		A creamy risotto of porcini mushrooms, wild mushrooms and truffle, parmesan and parsley
14.20	19.95	11.20	15.95
	RAVIOLI NERI AL GRANCHIO		RISOTTO DI SCAMPI E PISELLI
	Black pasta parcels served filled with crab served with a light garlic cream sauce laced with baby prawns dill and milled red pepper		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

57.50	CHATEAUBRIAND
	Served with frits and béarnaise sauce (for two persons)
31.50	FILETTO DI MANZO 10OZ
	10oz Fillet steak char grilled
26.95	SIRLOIN 9OZ
	9oz Sirloin steak char grilled
3.50	STEAK ACCOMPLIMENTS
	*Funghi, Rich Wild mushroom black truffle and porcini sauce *Peppercorn, Soft green peppercorn sauce *Béarnaise sauce
34.50	FILETTO DI MANZO CON FUNGHI SELVATICI
	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
34.50	FIorentina IN PADELLA
	T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper
21.00	FEGATO IN PADELLA CON BURRO E SALVIA
	Calves liver pan seared with fresh sage black butter, served with a spring onion mash
21.00	FEGATO ALLA VENEZIANA
	Calves liver sautéed with braised onions, fresh sage, served in a white wine sauce
24.95	FILETTO D'AGNELLO AL PEPE
	Rack of lamb coated in crushed black and red peppercorns, pistachio nuts and glazed with a hint of honey and balsamic reduction
25.50	BOCCONCINO CON GORGONZOLA E RUCOLA
	Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan
18.10	TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO
	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
16.50	SALTIMBOCCA ALLA ROMANA
	Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine
17.95	POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA
	Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad
17.95	POLLO CON PANCETTA, LIMONE E TIMO
	Breast of chicken, wrapped in bacon and oven roasted with lemon and thyme, served with a pesto mash



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PESCE

£ 24.90	SALMONE E COZZE ALLO ZENZERO
	Fillet of scotch Salmon, served with a ginger cream sauce, mussels and tarragon
	(Market Price) LOBSTER CON BURRO ALLE ERBE E AGLIO
£ 27.50	CAPESANTE IN PADELLA CON SALVIA E CAPPERI
	King scallops pan seared with fresh sage, caper berries and butter, served with rocket
£ 25.50	BRANZINO CON BURRO AL CORIANDOLO
	Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter
£ 25.50	BRANZINO CON SALSIA VERDE
	Fillets of Sea bass pan seared, served in a fresh herb oil, on crushed new potatoes

VEGETALI E INSALATE

4.95	VEGETALI DEL GIORNO
	A selection of fresh seasonal garden vegetables
4.95	SAUTÉ
4.95	FRENCH FRIES
5.50	TRUFFEL AND PARMESAN FRIES
4.95	BAKED ROSEMARY MASH
4.95	BLUE CHEESE MASH
5.95	BLACK TRUFFLE MASH
3.95	SPINACH
3.95	BROCCOLI
3.95	MANGETOUT
4.95	RUCOLA E PARMIGIANO (*V)
	Rocket lettuce, laced with balsamic vinegar, olive oil, topped with shavings of Parmesan cheese
5.95	TOMATO AND RED ONION SALAD (*V)
	With basil, olive oil and balsamic vinegar
4.95	MIXED SALAD (*V)
	Dressed with olive oil and white wine vinegar
4.95	GREEN SALAD (*V)
	Dressed with olive oil and white wine vinegar

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PROSECCO

7.95	30.95	NERELLO MASCALESE, Pink Prosecco
7.90	30.95	PROSECCO BRUT, Favola

ROSÉ

7.05	9.80	28.50	ITALIAN, ROSÉ - Terre Siciliane
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ITALIAN WHITE WINES

5.10	6.90	18.00	AMERIGO HOUSE
7.45	10.95	28.50	PINOT GRIGIO, Friuli - Tenuta Ca' Bolani, DOC
		27.50	PINOT GRIGIO, Blush, DOC
7.45	10.95	28.50	SAUVIGNON, Friuli - Tenuta Ca' Bolani, DOC
9.45	13.30	37.00	GAVI, San Silvestro, DOCG
6.85	9.05	28.00	PECORINO, LE CASTE, ABRUZZO
		30.00	VERMENTINO, Maremma Toscana - Calasole
7.45	10.95	28.50	CHARDONNAY, Friuli - Tenuta Ca' Bolani, DOC
		36.50	CHARDONNAY "PRINCIPI DI BUTERA"

ITALIAN RED WINES

5.10	6.90	18.00	AMERIGO HOUSE
		37.95	RIPASSO VALPOLICELLA SUPERIORE, ZoniN
		59.95	AMARONE CLASSICO, Veneto - Zonin, DOC
7.00	9.00	28.95	BARBERA D'ASTI, Castello del Poggio, DOC
		34.00	PINOT NOIR, Tenuta il Bosco
8.75	11.90	35.00	MERLOT, Friuli - Tenuta Ca' Bolani, DOC
		49.95	BAROLO, DOCG
7.45	9.30	29.50	SALICE SALENTINO, Puglia, DOC
10.25	13.60	40.00	CHIANTI RISERVA, Cantina Bunacchi
		70.00	BRUNELLO DI MONTALCINO, Carpineto
		34.50	NEGROAMARO SALENTO
7.20	9.40	29.35	SASSEO PRIMITIVO DELLA PUGLIA
9.60	12.80	37.00	CABERNET SAUVIGNON "PRINCIPI DI BUTERA"
		37.00	NERO D'AVOLA "PRINCIPI DI BUTERA"
		35.00	MONTEPULCIANO D'ABRUZZO LA PIETRAJA
		33.95	CANNONAU DI SARDEGNA, DOC

FRENCH WINES

36.90	SANCERRE TRADITION
52.90	CHATEAUNEUF-DU-PAPE
	Rhone Valley - Domaine de la Solitude

SPANISH

38.50	RIOJA RESERVA ONDARRE
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NEW WORLD WINES

7.00	9.30	28.90	SAUVIGNON BLANC TIERRA ANTICA, Chile
		27.65	SHIRAZ, WILLIAM ROBERTSON
		31.00	MALBEC PRETTY

DESSERT WINES

8.50	36.50	MOSCATO D'ASTI 75cl.
13.40	63.00	VIN SANTO DEL CHIANTI CLASSICO 500ml.

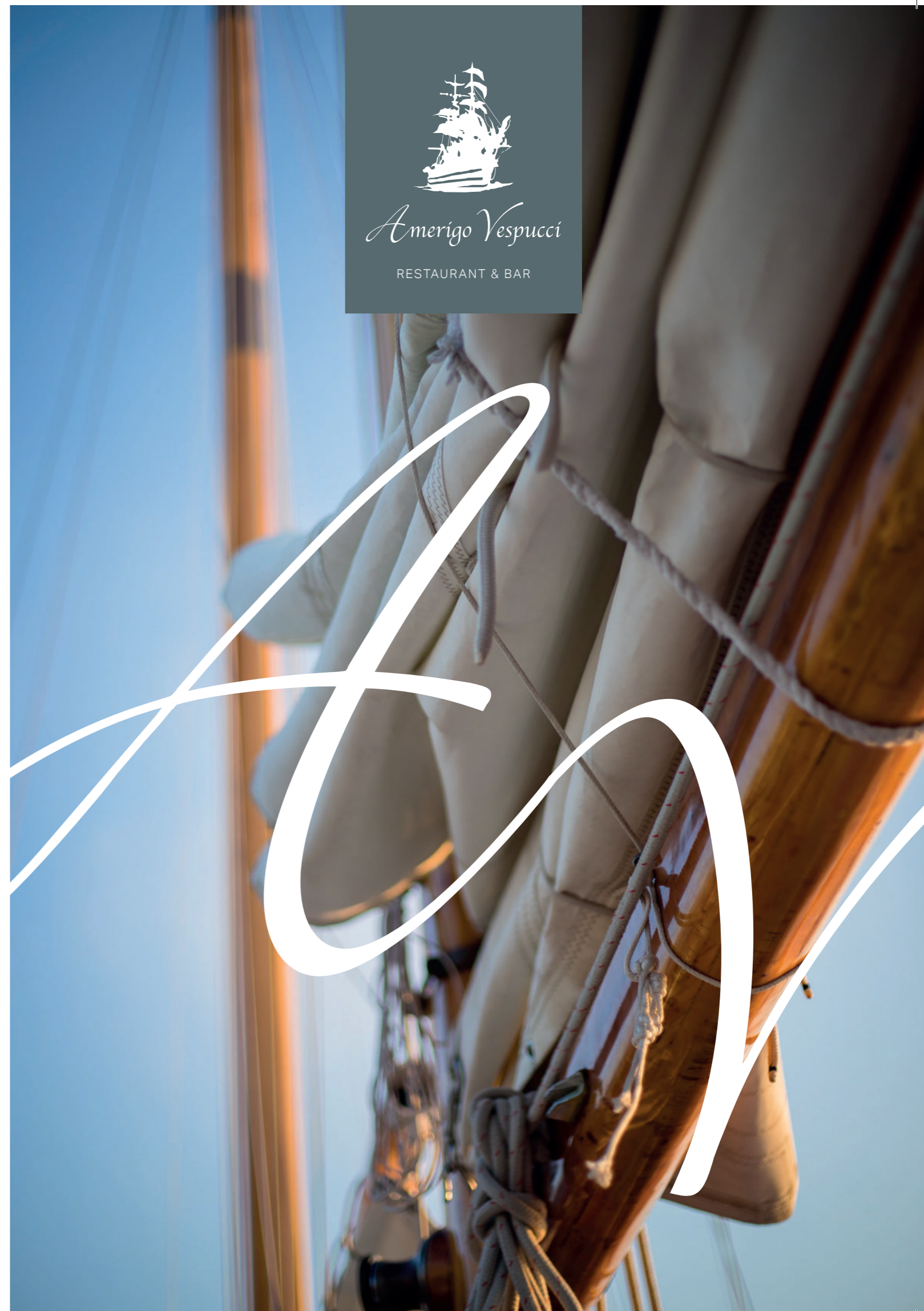
CHAMPAGNE

14.95	63.00	TAITTINGER, Brut Reserve
	73.00	TAITTINGER, Prestige Rose
	86.00	LAURENT PERRIER, Cuvée Rosé
	220.00	DOM PERIGNON, Cuvée Moet




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RESTAURANT & BAR



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175ml	250ml	Bottle

PROSECCO

7.95	30.95	NERELLO MASCALESE, Pink Prosecco
7.90	30.95	PROSECCO BRUT, Favola

ROSÉ

7.05	9.80	28.50	ITALIAN, ROSÉ - Terre Siciliane
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7.45	10.95	28.50	CHARDONNAY, Friuli - Tenuta Ca' Bolani, DOC
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		70.00	BRUNELLO DI MONTALCINO, Carpineto
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DESSERT WINES

8.50	36.50	MOSCATO D'ASTI 75cl.
13.40	63.00	VIN SANTO DEL CHIANTI CLASSICO 500ml.

CHAMPAGNE

14.95	63.00	TAITTINGER, Brut Reserve
	73.00	TAITTINGER, Prestige Rose
	86.00	LAURENT PERRIER, Cuvée Rosé
	220.00	DOM PERIGNON, Cuvée Moet



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