

*(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 **MARINATED OLIVES (*V/VEGAN)**
- 7 **BRUSCHETTA (*V)**
- 4 **GARLIC BREAD (*V)**
- 2 **FOCACCIA ROSMARY & SEA SALT (*V)**
per portion

- 9 **CROSTINI'S** - one of each of the following
Wild mushrooms and goat's cheese Tomato and rocket
Pesto and prosciutto
- 11 **TRUFFLE ARRANCINI (*V)**
Crisp rice balls filled with mozzarella & truffle

ANTIPASTI FREDDI

- 14 **BURRATA CON POMODORI E CIABATTA (*V)**
Creamy burrata served with sweet cherry tomatoes, olive oil, oregano, basil, pine nuts and sweet balsamic, served with toasted ciabatta
- 13 **INSALATA TRI COLORE (*V)**
A salad of beef tomatoes served with buffalo mozzarella, sliced avocado, seasoned with fresh basil and olive oil
- 18 **LOBSTER MONTE CARLO**
Ripe avocado, served with smoked salmon, Lobster tail and baby prawns with a seafood dressing and fresh lemon
- 15 **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

- 16 **GAMBERON ALL'AGLIO**
King prawns pan seared with garlic, olive oil, seasoned with chopped parsley, fresh lemon and served with a white wine and butter
- 14 **COZZE ALLA PROVINCIALE**
Mussels steamed with chopped garlic, fresh tomato, white wine, oregano and fresh parsley
- 15 **CALAMARI CON ZUCCHINE FRITTE**
Fried crispy squid with courgette lightly dusted with sea salt and pepper served with fresh lime
- 17 **CAPELANTE CON PANCETTA E PUREA DI PISELLI**
Seared king scallops, served on a mint pea puree, topped with crisp bacon and parsnip crisps
- 15 **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

- 10 15 **SPAGHETTI CON RAGÙ E SCAMORZA**
Spaghetti served with a 24 hour braised rich beef Ragù sauce, topped with smoked mozzarella
- 16 24 **SPAGHETTI ALLA CREMA D'ARAGOSTA**
Spaghetti served with a rich lobster cream sauce tossed with lobster, braised fennel and topped with crisp root vegetable nest
- 12 17 **TORTELLONI AI FUNGHI SELVATICI (*V)**
Parcels of fresh pasta filled with ricotta and spinach served in a wild forest mushroom sauce, seasoned with fresh sage and hint of cream
- 13 19 **TORTELLONI DI MANZO BRASATA E TARTUFO NERO**
Fresh parcels of pasta filled with braised beef & black truffle, served in a rich tomato sauce with stewed onions, basil, marjoram and crisp smoked pancetta
- 10 16 **RAVIOLI CON POMODORO (*V/VEGAN)**
Vegan fresh parcels of pasta filled with beetroot & sweet potato, served in light tomato sauce with sundried tomatoes and fresh basil
- 16 24 **RAVIOLI NERI AL SALMONE**
Black pasta parcels served filled with salmon served with a light garlic cream sauce laced with baby prawns dill, tarragon and milled red pepper

STARTERS MAINS

- 10 16 **LASAGNE ALLA SICILIANA**
Fresh home-made Sicilian lasagne with salami, garden peas, ham, mozzarella, laced with tomato and chopped Parmesan
- 13 18 **FETTUCCINE AL SALMONE**
Ribbons of pasta, served with sliced smoked salmon, fresh salmon, seasoned with fresh dill, vodka, paprika and a hint of cream
- 9 14 **PENNE ALL'ARRABBIATA (*V/VEGAN)**
Penne pasta served with pan seared garlic, chopped chili pepper, seasoned with fresh basil and laced with tomato
- 10 15 **SPAGHETTI ALL'ORTOLANA**
Spaghetti served with roasted red peppers, crispy pancetta, thyme, chopped garlic, laced with tomato, saffron and a hint of cream
- 16 24 **LINGUINE ALLA PESCATORA**
Linguine served with a selection of king prawns, mussels, clams, scallops and Langoustine, seasoned with tomato, oregano and garlic
- 10 15 **ORECCHIETTE CON PESTO (*V)**
Orecchiette served in pesto sauce, touch of cream, sundried tomatoes, topped with crushed pistachio nuts
- 11 17 **RISOTTO AI PORCINI E TARTUFO (*V)**
A creamy risotto of porcini mushrooms, wild mushrooms and truffle, parmesan and parsley

(We have gluten free spaghetti & Penne pasta which can be served with a sauce of your choice.)

GRIGLIA E SPECIALITÀ DI CARNE

- 60 **CHATEAUBRIAND**
Served with frits and béarnaise sauce (for two persons)
- 35 **FILETTO DI MANZO 10OZ**
10oz Fillet steak char grilled
- 32 **RIB-EYE STEAK 12OZ**
12oz Rib-eye Steak char grilled
- 4 **STEAK ACCOMPLIMENTS**
*Funghi, Rich Wild mushroom black truffle and porcini sauce
*Peppercorn, Soft green peppercorn sauce
*Béarnaise sauce
- 38 **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
- 39 **FIorentina IN PADELLA**
T bone steak, served pan seared with fresh sage, sliced garlic and milled black pepper
- 24 **FEGATO IN PADELLA CON BURRO E SALVIA**
Calves liver pan seared with fresh sage black butter, served with a spring onion mash
- 28 **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
- 29 **BOCCONCINO CON GORGONZOLA E RUCOLA**
Sliced beef in a sauce of garlic, rosemary, Gorgonzola, served with rocket and shavings of Parmesan
- 21 **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
- 19 **SALTIMBOCCA ALLA ROMANA**
Medallions of veal, topped with Parma ham, pan fried with butter, fresh sage and flamed with white wine
- 21 **POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA**
Breast of chicken coated in breadcrumbs, served with a fennel, lemon and rocket salad

PESCE

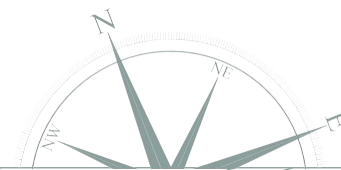
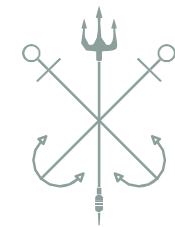
- 29 **SALMONE E COZZE ALLO ZENZERO**
Filet of scotch Salmon, served with a ginger cream sauce, mussels and tarragon
- (Market Price) **LOBSTER CON BURRO ALLE ERBE E AGLIO**
- 29 **BRANZINO CON BURRO AL CORIANDOLO**
Fillets of Sea bass pan seared, served on mash potato, topped with a coriander butter
- 30 **GAMBERONI ALLA GRAN CARUSSO**
King Prawns pan served with fresh tarragon, shallots, dill, mushrooms, dijon mustard & hint of cream topped with parmesan cheese and lightly grilled, served with mustard mash



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VEGETALI E INSALATE

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



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PROSECCO

11		35	NERELLO MASCALESE, Pink Prosecco
11		35	PROSECCO BRUT, Favola

ROSÉ

10	14	32	SYROSA MAREMMA ROSE
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WHITE WINES

8	10	24	AMERIGO HOUSE
10	14	32	PINOT GRIGIO, Friuli - Tenuta Ca' Bolani, DOC
		32	PINOT GRIGIO, Blush, DOC
10	14	32	SAUVIGNON, Friuli - Tenuta Ca' Bolani, DOC
12	15	37	GAVI, San Silvestro, DOCG
9	11	30	PECORINO, LE CASTE, ABRUZZO
		32	VERMENTINO, Maremma Toscana - Calasole
10	14	32	CHARDONNAY, Friuli - Tenuta Ca' Bolani, DOC
		39	CHARDONNAY "PRINCIPI DI BUTERA
		40	SANCERRE TRADITION

RED WINES

8	10	24	AMERIGO HOUSE
		41	RIPASSO VALPOLICELLA SUPERIORE, Zonin
		64	AMARONE CLASSICO, Veneto - Zonin, DOC
12	15	34	BARBERA D'ASTI, Castello del Poggio, DOC
		36	PINOT NOIR, Tenuta il Bosco
11	14	36	MERLOT, Friuli - Tenuta Ca' Bolani, DOC
		50	BAROLO, DOCG
13	16	41	CHIANTI RISERVA, Cantina Bunacchi
		70	BRUNELLO DI MONTALCINO, Carpineto
12	15	36	SASSEO PRIMITIVO DELLA PUGLIA
10	14	39	CABERNET SAUVIGNON "PRINCIPI DI BUTERA"
		39	NERO D'AVOLA "PRINCIPI DI BUTERA"
		35	MONTEPULCIANO D'ABRUZZO LA PIETRAJA
		38	CANNONAU DI SARDEGNA, DOC
		53	CHATEAUNEUF-DU-PAPE Rhone Valley - Domaine de la Solitude
		39	RIOJA RESERVA ONDARRE
		30	MALBEC PRETTY

DESSERT WINES

10		38	MOSCATO D'ASTI 75cl.
16		65	VIN SANTO DEL CHIANTI CLASSICO 500ml

CHAMPAGNE

16		52	FRANCOISE MONAY BRUT CHAMPAGNE
		74	LAURENT PERRIER BRUT CHAMPAGNE
		90	LAURENT PERRIER, Cuvée Rosé
		230	DOM PERIGNON, Cuvée Moet

