



Mozzarella con avocado, pomodoro e basilico
Mozzarella with avocado, tomatoes and basil

Zuppa di verdure
Vegetable soup

Verdure in pastella con salsa al yougurt
Mixed vegetables in butter and served with yoghurt salsa

Carpaccio di manzo in crosta d'erbe con rucola, finocchio e parmigiano
Beef carpaccio in herb crust, rocket, fennel and parmesan cheese

Cozze alla marinara
Sautéed mussels in white wine, shallots and parsley

Spaghettoni alla carbonara
Spaghettoni with egg yolk, cream, parmesan and pancetta

Risotto ai funghi
Risotto with field mushrooms

Fusilli con pesto genovese
Fusilli with pesto of basil, French beans and new potatoes

Tagliatelle con ragù
Tagliatelle with hand cut lean beef ragout and porcini mushrooms

Ravioli ripieni di zucca, burro e salvia
Ravioli filled with pumpkin, butter and sage

Pollo alla griglia con spinaci e patate
Grilled paillard of chicken breast served with spinach and rosemary potatoes

Spezzatino di cinghiale con verdure
Wild boar stew and vegetables

Sgombro alla griglia con fagiolini e patate
Grilled filleted fresh mackerel with new potatoes and string beans

Parmigiana di melanzane
Baked aubergines with fresh tomato and basil

Frittelle di salmone con salsa al zafferano e piselli al pomodoro
Roasted salmon fish cake served with peas in tomato

Including a basket of mixed bread

Selezione di formaggi italiani con pane alle noci (Supp. £3.00)*
Selection of Italian cheese with homemade walnut bread

Tiramisu!!!!

Panna cotta al caramello
Panna cotta scented with caramel

Pere bollite e salsa al cioccolato
Pear in green tea and chocolate sauce

1 course £11.50

2 course £13.90

3 course £16.00

*All prices are inclusive of VAT
A suggested 12.5% gratuity will be added to your bill.
*Note some of our dishes may contain nuts**