

## ANTIPASTI

**Asparagi Gratinati al Parmigiano V £13.50**  
Asparagus served hot with Melted Butter and Parmesan

**Insalata Tricolore V £12.50**  
Tomato, Avocado and Buffalo Mozzarella Salad

**Grigliata di Vegetali al Taleggio V £12.00**  
Grilled Vegetables with Taleggio Cheese

**Melanzane alla Parmigiana V £12.00**  
Aubergines baked in a Tomato Sauce with Mozzarella

**Uova Gratinata Fiorentina V £12.00**  
Baked Eggs, Spinach with Béchamel and Parmesan

**Insalata di Mare £14.50**  
Homemade Seafood Salad with Lemon, Olive Oil and Garlic

**Calamari Luciana £13.50**  
Squid in a Tomato sauce with Peas and Black Olives

**Tartare di Tonno Fresco £14.00**  
Yellow Fin Tuna Fish Tartare

**Mozzarella in Carrozza £13.00**  
Crispy Fried Breaded Mozzarella with an Anchovy and Garlic Sauce, Tomato Salsa

**Calamari Fritti £15.00**  
Crispy Fried Squid with Homemade Tartare Sauce

**Salmone Affumicato £15.50**  
Scottish Smoked Salmon

**Cocktail Di Granchio con Avocado £16.50**  
Fresh Cornish Crab on a bed of Avocado with a Crab Mayonnaise

**Prosciutto con Melone £14.50**  
Parma Ham with Melon

**Carpaccio alla Rucola £17.50**  
Scotch Beef Carpaccio with Rocket and Parmesan served with Olive Oil and Lemon

**Paté Fatto in Casa £11.50**  
Homemade Smooth Chicken Liver and Pork Paté

**Bresaola, Ricotta Aromatizzata £13.50**  
Dry Cured Beef with Ricotta Cheese Flavoured with Herbs

## ZUPPE

**Pasta e Fagioli V £9.50**  
Robust Bean Soup with Ditalini Pasta

**Stracciatella Sale e Pepe £9.00**  
Chicken Broth with Beaten Egg, Chopped Spinach and Parmesan Cheese

**Zuppa di Pesce £10.50**  
Freshly made Crustaceous Fish Soup

**Minestrone Casalinga V £9.00**  
Homemade Minestrone

## PASTA

**Spaghetti alla Carbonara £14.00**  
Spaghetti with Pancetta Bacon, Egg Yolk and Parmesan Cheese

**Orecchiette, Broccoli e Salsicce £14.50**  
Orecchiette Pasta with Italian Sausages, Broccoli and Sun Dried Tomatoes

**Ravioli di Vitello £14.50**  
Braised Veal Ravioli in a Tomato and Basil Sauce

**Rigatoni ai Quattro Formaggi V £13.50**  
Rigatoni with a rich Cheese Sauce

**Risotto ai Frutti di Mare £17.00**  
Risotto with a Selection of Seafood

**Gnocchi alla Sorrentina V £13.00**  
Gnocchi with a Tomato Sauce, Mozzarella and Fresh Basil

**Lasagna Bolognese £14.50**  
Home made Beef Lasagna

**Taglierini al Granchio £17.50**  
Taglierini with Fresh Crab, Cherry Tomatoes, Rocket and a Hint of Mild Chilli Peppers

**Linguine alla Vongole £18.50**  
Linguine sautéed with Fresh Clams, Garlic and Parsley

**Fettuccine Alfredo V £13.50**  
Fettuccine with Mushrooms, Cream and Parmesan

**Penne Arrabbiata V £13**  
Penne in a Spicy Tomato Sauce

**Risotto ai Funghi Misti, Aroma al Tartufo £16.50**  
Mixed Mushroom Risotto with Truffle Oil

**Quadroni di Magro Salsa Rosa V £13.50**  
Ricotta and Spinach Ravioli in a tomato sauce with a dash of cream

## PESCE

**Sogliola alla Griglia o Mugnaia £38.00**  
Dover Sole served Grilled or Meunière

**Coda di Rospo all'Acqua Pazza £24.50**  
Monkfish with Cherry Tomatoes, Fresh Basil and Oregano

**Scampi Delizia o Funghetto £22.50**  
Scampi with Peppers in a Cream Sauce or in a Tomato, Mushroom and Garlic Sauce served with Rice

**Grigliata di Pesce Misto £25.50**  
Selection of Fresh Grilled Fish

**Calamari Fritti £21.50**  
Crispy Fried Squid with Tartare Sauce

**Capesante alla Coppola £23.50**  
Sautéed Scallops with Garlic, Zucchini and Smoked Pancetta Bacon on a bed of Baby Spinach

**Spigola alla Griglia o Aglio e Olio £24.00**  
Fillet of Sea Bass, Grilled or with Garlic and Olive Oil

**Gamberoni alla Sant'Ambrogio £29.00**  
Wild King Prawns sautéed in Oil, Garlic, Parsley and Chilli

## CARNE E POLLI

**Cotoletta di Vitello Burro e Rosmarino o Milanese £31.00**  
Veal Cutlet cooked with Rosemary or Milanese

**Minuta di Manzo Forestiere £27.50**  
Thin Fillet of Scotch Beef with Mushrooms, Bacon and Garlic in a Red Wine Sauce

**Petto di Pollo Sale e Pepe £18.00**  
Breast of Chicken Filled with Butter and Garlic then Deep Fried

**Fiorentina di Manzo Scozzese £35.00**  
Grilled Prime Scotch T-Bone Steak (500g)

**Fegato Burro e Salvia £19.00**  
Pan Fried Calves' Liver with Butter and Fresh Sage

**Rognoncini Trifolati £18.50**  
Calves Kidneys sautéed in Wine Sauce with Sliced Mushrooms, served with Rice

**Agnello alla Monteverde £20.00**  
Lamb Cutlets pan fried in Parmesan flavoured Breadcrumbs and Fresh Mixed Herbs

**Fegato alla Veneziana £19.00**  
Thinly sliced Calves' Liver sautéed with Onions and White Wine

**Scaloppine di Vitello Certosina £18.50**  
Veal Escalopes cooked with Cream, Brandy and Mushrooms

**Pollastrino Alla Griglia o Diavola £18.00**  
Whole Grilled Baby Chicken with Rosemary or with a Spicy Sauce

**Scaloppa di Vitello alla Milanese £19.50**  
Veal Escalope fried in Breadcrumbs

**Piccatine al Limone £18.50**  
Veal Escalopes cooked in Butter and Lemon

**Petto di Pollo Parma £17.00**  
Chicken Breast cooked with Ham, Mozzarella and Tomato Sauce

**Filetto alla Griglia £31.00**  
Grilled Prime Scotch Fillet Steak

**Tagliata di Anatra All'Arancio £18.00**  
Breast of Banbury Duck with an Orange Sauce

## DOLCI

**Frutti di Bosco con Gelato**  
Mixed Berries with Vanilla Ice Cream

**Semifreddo al Cioccolato**  
Homemade Sponge Cake layered with Zabaglione and Chocolate Ice Cream

**Pannacotta**  
Pannacotta with a Coulis of Fresh Berries

**Profiteroles al Cioccolato**  
Profiteroles in a Chocolate Sauce

**Torta al Limone**  
Homemade Lemon Tart

**Tronchetto al Cioccolato**  
Chocolate Brownie with Vanilla Ice Cream and Chocolate Sauce

**Assortimenti di Gelati e Sorbetti**  
Selection of Ice Cream and Sorbet

**Dolce del Giorno**  
Dessert of the day

**All Desserts are £7.50**

**Selezione di Formaggi £10.00**

3 Cheeses from a selection of: Goats's, Dolcelatte, Pecorino, Gorgonzola Piccante, Provolone Piccante, Taleggio, Parmigiano and Bufalina

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Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

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A discretionary service charge of 12.5% will be added to the final bill