

NIBBLES & APERITIVES

Prosecco Gls	£5.95
Campari Soda	£5.95
Aperol Spritz	£5.95
Kyr Royal	£6.45
Bloody Mary	£5.95
Virgin Mary	£3.45
Spirits (25ml) & Mixer	£5.95
White Wine Spritzer	£5.45
Cestino di Pane	(V) £2.95
Mixed bread basket with olive oil and balsamic dip	
Olive Verdi Di Nocellara	(V) £2.95
Sicilian juicy green olives	

PASTE

Penne Arrabbiata	(V) £9.95
<i>Penne with tomato sauce, chilli, garlic parsley and olive oil</i>	
Spaghetti Carbonara	£10.45
<i>Spaghetti pasta with eggs, shallots, pancetta, black pepper and parmesan cheese</i>	
Linguine Calamari & Capperi	£10.95
<i>Linguine pasta with calamari, cherry tomatoes, garlic, parsley capers, almonds and white wine</i>	
Pappardelle al Cinghiale	(New) £13.95
<i>Flat pasta with wild boar, braised with peas, onions, red wine and dark chocolate sauce</i>	
Gnocchi Bufala	(V) £12.95
<i>Home made potato dumplings, buffalo mozzarella, Napoli tomato sauce and Parmesan gratin</i>	
Scialatielli Affumicati	(V) £12.95
<i>Fresh long semolina pasta with aubergines, smoked mozzarella, tomato sauce, basil and parmesan</i>	
Tagliatelle Bosco	£13.45
<i>Home made long flat pasta, beef meatballs cooked in tomato sauce, topped with pan fried wild mushrooms</i>	
Scialatielli Rucoletta	£13.95
<i>Fresh long semolina pasta with clams, tiger prawns, squid, mussels, cherry tomatoes and white wine</i>	

STARTERS

Zuppa del Giorno <i>Soup of the day</i>	(V) £4.95
Halibut Affumicato <i>Smoked Halibut with pistachio nuts, mint, frisee salad and pomegranate dressing</i>	£8.45
Polpette di Vitello <i>Veal, parmesan and thyme meatballs cooked in plum tomato sauce and served with watercress and crispy Jerusalem artichoke.</i>	(NEW) £8.95
Parmigiana Affumicata <i>Oven baked layers of aubergines, tomato sauce, smoked mozzarella, parmesan cheese & basil</i>	(V) £7.95
L`Affettato <i>Selection of Italian cured meats with bresaola, Parma ham, buffalo mozzarella, sundried tomatoes rocket and melon</i>	(NEW) £8.95
Fritturina di Mare <i>Deep fried parsley semolina dusted squid, haddock and salmon, served with wholegrain mustard and tabasco mayo.</i>	(NEW) £8.95

MAIN COURSES

Spezzatino di Cervo <i>Diced venison braised with mirepoix, Barolo and tomato pure, served with a parmesan basket, filled with a sauté of pulse and spicy sausage</i>	(New) £16.95
Fegato al Porto <i>Pan fried calves' liver served with onions, thyme and Porto sauce, served with parsley, saffron and lemon mashed potatoes</i>	£16.95
Stinco D`Agnello al Marsala <i>Oven roasted lamb shank, served with parmesan mash potatoes, crispy leeks, raisins, chestnuts and marsala sauce</i>	(New) £18.45
Branzino e Pancetta <i>Pan fried sea bass with sautéed new potatoes, smoked pancetta, spring onions and Mediterranean salad</i>	£17.95
Nasello e Vongole <i>Pan fried hake served in clams, spinach, cherry tomatoes mint bisque juce and garlic bread</i>	(New) £18.95

SIDE ORDERS

Patate al Rosmarino <i>Deep fried potatoes and rosemary</i>	(V)£3.95
Insalata Mista <i>Mixed leaf salad, carrots, French beans and cherry tomatoes</i>	(V)£3.95
Spinaci al Parmigiano <i>Butter and Parmesan spinach</i>	(V)£3.95
Broccoli in Padella <i>Sautéed broccoli with olive oil, garlic and chilli</i>	(V)£3.95

Prices are inclusive of V.A.T. A discretionary 12.5% service charge will be added to your bill. Due to the presence of nuts in our restaurant, there is a small possibility that nut traces may be found in any of our item