

Starters

Bread and Olives (V)	£4.90
Pizza Garlic Bread with Mozzarella (V)	£11.50
Burrata Bruschetta (V) Grilled bread topped with roasted garlic, cherry tomatoes and creamy burrata cheese sprinkled with basil and balsaming dressing	£11.90
Arancini with Spinach and Mozzarella (V) Sicilian crispy risotto balls filled with mozzarella and spinach in parmesan creamy cheese sauce	£11.50
Polpette Homemade beef and pork meatballs in a rich tomato sauce topped with parmesan	£11.50
Melon and Prosciutto Salad Sweet melon, Prosciutto di Parma, and creamy mozzarella, served with fresh rocket, mint, and a drizzle of aged balsamic	£12.00
Octopus Salad Seared octopus tossed with potatoes and a vibrant herb dressing	£15.00
Caesar Salad Classic Caesar salad with in house made dressing Add Chicken or Prawns +£5.00	£9.90
King Prawns King prawns sautéed in a rich garlic and chilli butter sauce. Served with toasted sourdough bread	£13.50
Calamari Fritti Crispy fried calamari served with a side of creamy aioli	£12.90
Fritto Misto Crispy battered calamari and prawns, served with a smooth aioli dip	£15.00
Antipasto Italiano A selection of Italian cured meats and cheeses, served with olives and bread	£11.50

Risotto

Seafood Risotto Carnaroli rice with a mix of seafood	£22.00
Mushroom Risotto (V) Carnaroli rice with wild mushrooms and black truffle oil	£19.00
Risotto “Pollo e Funghi” Creamy risotto with mushrooms, chicken and a hint of onion	£20.00

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order, however we cannot fully guarantee that the food in these premises will be free from allergens.

Please Note

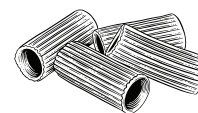
If you wish to make any additions to the set dishes these will be charged extra
We cater for Gluten free, Vegetarian and Vegan Diets, Please ask your waiter for details
We can also remove the meat/cheese in your dish depending

Pasta

CHOOSE YOUR PASTA



Spaghetti



Rigatoni



Tagliatelle

Creamy Spicy Lobster Two buttery lobster tails served over pasta, tossed in a cherry tomato cream sauce with garlic, thyme, chili flakes, white wine, and fresh basil	£39.00
Carbonara Pasta in a silky cheese sauce with egg yolk, guanciale, pecorino romano and black pepper	£18.50
Bolognese Original Bologna recipe. Pasta with a slow cooked beef ragu, and seasoned with herbs	£18.50
Creamy Prawn Pasta with creamed king prawns, cherry tomatoes and parsley	£21.00
Porcini Mushrooms (V) Pasta with a creamy mushroom sauce	£19.00
Vongole Pasta with fresh clams, white wine, vine ripened cherry tomatoes, garlic and chili	£19.00
Seafood pasta with a seafood selection, garlic, chili, cherry tomatoes and a hint of onion	£22.00
Lasagna al Forno A classic beef lasagna, layering fresh egg pasta sheets with minced beef, bechamel, tomato sauce and mozzarella	£19.00

Fish/Seafood

Sea Bass Fillet Pan-fried sea bass fillet with sautéed cherry tomatoes, olives, and fresh basil	£24.00
Tuscan Salmon Sautéed salmon fillet served in a rich, creamy sauce studded with sun-dried tomatoes and baby spinach. Served with steamed vegetables	£25.50
Black Cod Pan-fried cod fillet served with black rice and a zesty citrus butter sauce	£24.50
Octopus Grilled octopus served with mashed potatoes and a homemade sauce	£29.00

Meat

Rib-eye Steak Rib eye steak served with crushed potatoes, Padron pepers and peppercorn sauce	£29.00
Fillet Mignon Tender fillet steak served with creamy mashed potatoes, steamed green vegetables, and a homemade gravy	£30.00
Chicken Marsala Pan-seared chicken breast simmered in a rich Marsala wine sauce with sautéed mushrooms. Served with tagliatelle pasta	£22.00
Lamb Chops Grilled lamb chops steeped in a rosemary and garlic marinade. Served with creamy mashed potato, green vegetables and homemade gravy	£29.00
Meat Platter for Two A selection of grilled lamb chops, rib-eye steak, Iberian pork, and Italian sausages, all cooked to perfection and ideal for sharing	£65.00

Sides/Sauces

£6.50 Roasted rosemary potatoes (V) Mashed Potato (V) Potato Fries with Parmesan (V) Green Salad (V)	£3.50 Peppercorn Sauce Homemade Gravy
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Children’s Menu

Available for children up to 12 years of age

£9.50

Spaghetti al Pomodoro (V) Spaghetti alla Carbonara Spaghetti Bolognese	Pizza Margherita (V)/ Pepperoni / Prosciutto cotto
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Desserts

Italian Tiramisu Coffee-flavored Italian dessert
£8.50
Chocolate Profiteroles
£8.50
Ice Cream served with fruits
£6.95