

## Antipasti

**V** Zuppa di verdure

Seasonal vegetable soup, basil & olive oil  
£4.95

**V** Zuppa del Giorno

Cream of winter vegetable soup with homemade pesto  
£4.95

Insalata di caponata con taleggio fritto

Deep fried Taleggio cheese with caponata and rocket salad  
£7.50

**\*V** Mozzarella di buffala con avocado e pomodori secchi

Buffalo mozzarella with avocado and sun dried tomato  
£8.50

Sgombro con crosta d'erbe con insalatina di rape rosse e mele

Grilled mackerel with fresh herbs, an apple and beetroot salad and crème fraîche  
£7.50

**\***Insalata d'anatra

Warm salad of honey roast duck breast with watercress, chestnut and cranberry salad  
£7.95

Salmone affumicato della casa

Smoked salmon with an egg and red onion salad, herb crème fraîche and potato pancake  
£7.50

**\***Fegatini di pollo all'aceto balsamico

Sautéed chicken livers with pine nuts, raisins and balsamic on toasted crostini  
£7.50

## Antipasti

Antipasti of cured Italian meats, rocket, tomato and basil bruschetta  
£8.50

Prosciutto melone e mango

Parma ham with seasonal melon and mango  
£7.95

## Primi

All our fresh pasta is made on the premises and cooked to order (please allow 15 mins)

Spaghetti al pomodoro

Spaghetti with a sauce of tomato & basil  
£6.95/ £10.95

Gnocchi al cinghiale

Homemade gnocchi with wild boar ragout; black truffle pecorino  
£7.75/£11.75

**\***Ravioli di ricotta e spinaci

Home-rolled ricotta and spinach ravioli with a tomato & mascarpone cream,  
rocket & shaved Parmesan  
£7.50/ £11.50

Linguine alle vongole

Linguine with white wine Venus clams and cherry tomatoes  
£7.50/ £11.50

Tortelli di fagiano

Pheasant tortelloni with Savoy cabbage rosemary gravy  
£8.50/ £12.50

**V** denotes vegetarian dishes

**\*** denotes dishes containing nuts or sesame oil

## Primi (cont)

Pennette granchio e gamberi

Pennette pasta, Cornish crab, tiger prawns, chilli, basil and rocket with a crab bisque sauce  
£9.75/£13.75

\* **V** Fedelini crudaiola

Extra fine spaghetti, fresh & sun blushed tomatoes, basil pesto, melted Buffalo mozzarella  
£7.25 / £11.50

**V** Risotto ai funghi

Wild mushroom risotto with chives, shaved Parmesan and truffle oil  
£7.95/ £11.95

## Pesce

Sogliola alla griglia

Grilled whole Lemon Sole with fat  
chips & tomato chutney

£17.50

Orata con mele patate e cipolle

Whole roast sea bream with  
Boulangère potatoes, apples and  
Calvados

£17.50

Gamberoni alla griglia

Char grilled tiger prawns, with  
beetroot puree, roast peppers,  
orange and pesto salad and garlic  
butter  
£18.50

*Please ask for availability of Dover  
Soles MP (you can pre order ANY  
FISH one day in advance)*

## Carne

Scaloppine di vitello alla Siciliana

Baby escallops of veal covered with aubergine,  
mozzarella and tomato fondue  
£14. 95

Milanese

Escalope of veal pan fried in breadcrumbs and butter  
£14. 50

Faraona con verza rossa

Roast guinea fowl with, braised red cabbage, roast  
potatoes and caramelized apples; Cider gravy  
£16. 50

Agnello con patate Dauphinoise

Roast rump of lamb with potato Dauphinoise, Savoy  
cabbage and mint gravy  
£17.50

Medaglioni di cervo con aceto balsamico

Medallions of venison with roast pumpkin, watercress  
salad and hazelnuts ; balsamic gravy and crema fritta  
£18.95

Fegato di vitello

Liver & kidneys with grain mustard gravy, button onions  
& wild mushrooms, puff pastry garnish  
£16.95

## Contorni (side dishes) £3.50

Patate saltate

Sauté potatoes

Spinaci

Fresh spinach with toasted  
garlic and olive oil

\* Broccoli con pinoli e  
grana

Broccoli with Parmesan &  
pine nuts

Zucchine fritte

Deep fried courgettes

Legumi assortiti

Vegetables of the day

Scelta di insalate

Salads of your choice

**V** denotes vegetarian dishes

\* denotes dishes containing nuts or sesame oil

All our produce is produced fresh daily so please be understanding if certain items are unavailable.

Please inform your waiter of any allergies

A discretionary 12.5% service charge will be added to your bill

Cover Charge to include bread, butter and olives @ £1 per person