

**PASTA FAGOLI 8.95**

*Robust soup with tubetti pasta with borlotti beans*

**AGNELLO TIBIA 14.95**

*Slowly braised lamb shank on the bone with wild mushrooms & sautéed spinach served on a bed of mashed potatoes*

**LINGUINE CON SCAMPI MARINATA 16.95**

*Marinated scampi with garlic olive oil chili & bay leaves finished with a cream of white wine & saffron sauce topped with a langoustine in its shell flat leaf parsley*

**FILLETO DI MANZO CON SAUTEED PATATE ET FUNGHI MISTI 21.95**

*Chargrilled fillet steak with a timbale of sautéed wild mushrooms and potato with shallots red wine chilli and flat leaf parsley*

**RISOTTO CON PEISELLE MENTA ET MONK FISH MARINATO 16.95**

*Creamy arborio rice with minted pea and marinated oven roasted monk fish wrapped in crispy Parma ham drizzled with fish jus*

**PAN FRIED BLACK COD 14.95**

*Fresh Marinated pan-fried cod in a lemon and cream saffron sauce served with wilted spinach and boiled baby new potatoes*