

*Primi*

<b>Minestrone</b>	£5.95
<i>homemade with fresh vegetables and noodles</i>	
<b>Caprino a la griglia</b>	£6.95
<i>grilled goat's cheese with seared peppers and rocket salad</i>	
<b>Cornetti di salmone affumicato</b>	£7.50
<i>cornets of Scottish smoked salmon filled with prawn and potato crème fraiche</i>	
<b>Antipasto misto</b>	£7.95
<i>hors d'œuvres selection</i>	
<b>Funghi ripieni</b>	£6.75
<i>baked breaded mushrooms filled with mozzarella and vegetables</i>	
<b>Crespoline ricotta e spinacci</b>	£6.95
<i>baked crepes filled with ricotta and spinach with tomato sauce and cheese</i>	

*Pasta*

<b>Spaghetti alla carbonara</b>	£9.95
<i>with fresh cream, crispy bacon, parmesan and parsley</i>	
<b>Tagliatelle alla Bolognese</b>	£9.95
<i>with fresh minced beef</i>	
<b>Tagliatelle porcini</b>	£10.95
<i>ribbon pasta with cherry tomatoes, porcini mushrooms and olive oil</i>	
<b>Tortelloni ricotta e spinacci</b>	£9.95
<i>pasta parcels filled with ricotta and spinach in a creamy prawn and asparagus sauce</i>	
<b>Gnocchi Boscaiola</b>	£9.95
<i>potato dumplings in a meat sauce with peas and mushrooms</i>	
<b>Penne Siciliana</b>	£9.75
<i>quill pasta with spicy tomato and vegetables</i>	
<b>Tagliatelle pasticciate</b>	£9.95
<i>ribbon pasta with peas and meat sauce</i>	
<b>Ravioli mozzarella e pomodoro</b>	£8.95
<i>pasta parcels filled with mozzarella, tomato and basil served in a creamy tomato sauce</i>	
<b>Linguine alle vongole</b>	£12.50
<i>linguine pasta with baby clams, courgettes, cherry tomatoes and white wine</i>	

## *Pesce*

<b>Lemon Sole Mornay</b>	£14.95
<i>fresh lemon sole with prawns, fresh cream and parsley served with ratatouille</i>	
<b>Pesce Spada alla griglia</b>	£14.95
<i>grilled fresh swordfish served with mixed salad</i>	
<b>Poached Salmon</b>	£13.50
<i>with spring onions and balsamic vinegar served with carrot batons</i>	
<b>Gamberoni agliati</b>	£15.50
<i>king prawns panfried with garlic and cherry tomatoes served with riso zafferano</i>	
<b>Fresh Cod</b>	£13.95
<i>cooked in wine sauce with cherry tomatoes and spinach served with fine beans</i>	
<b>Orata a la Meunière</b>	£15.90
<i>fresh fillet of seabream cooked in butter, with lemon juice &amp; parsley</i>	

## *Carne*

<b>Filetto al pepe nero</b>	£18.95
<i>fillet of scotch beef panfried with brandy, cream and black pepper sauce served with fine beans</i>	
<b>Bistecca al Barolo</b>	£16.95
<i>prime scotch sirloin panfried with red wine served with ratatouille</i>	
<b>Petto d'anitra a l'agrodolce</b>	£14.95
<i>lean breast of duck panfried with raisins, honey and port wine served with carrot batons</i>	
<b>Grilled Lamb cutlets</b>	£14.95
<i>in red wine sauce with crusty herbs served with fresh steamed broccoli</i>	
<b>Scaloppa Valdostana</b>	£14.95
<i>grilled scallop of veal topped with ham and cheese served with courgette batons</i>	
<b>Pollo sorpresa</b>	£13.95
<i>deep fried breaded breast of chicken with garlic and parsley butter served with fine beans</i>	
<b>Pollo con funghi e crema</b>	£12.95
<i>panfried breast of chicken on the bone with cream, white wine and mushroom</i>	
<b>Bangers and mash</b>	£12.95
<i>cumberland sausages with mashed potatoes and gravy</i>	

*Our meats, fish and vegetables are all sourced from local markets and cooked fresh to order*

*Pretheatre Set Menu and Lunch Menu also available*

*A discretionary service charge of 12 1/2 % will be added to the final bill*

## *Dolci* £5.75

### *tiramisu*

a traditional and popular dessert of sponge fingers soaked in liqueur coffee with whipped mascarpone and chocolate

### *sticky toffee pudding*

a moist toffee flavoured sponge pudding covered in a rich toffee sauce

### *chocolate fondant*

baked chocolate filled with a soft chocolate served with italian crema ice cream

### *cheesecake monterosa*

a light, delicate melt in your mouth cheesecake, sponge layered and made with mascarpone and ricotta. Served with vanilla pod ice cream and strawberry coulis.

### *chantilly & chocolate profiteroles*

choux pastry filled with chantilly cream covered with chocolate and served with fresh cream or ice cream

### *macedonia di frutta caramellata*

seasonal and tropical fruit marinated in fruit juices with caramel and liqueur served with nocciola ice cream

### *nutty apple crumble*

light shortcrust pastry filled with juicy apple served hot or cold with fresh cream

### *selezione gelati d'italia*

a selection of Italian ice creams with chocolate sauce and nuts. Please ask your server for available flavours

§§§§§

### *selezioni formaggi* £7.65

a selection of italian and european cheeses served with biscuits and crackers

~~~~~

*Although every effort is made to ensure that the descriptions are accurate we cannot guarantee that these desserts, or their derivatives, are 100% free of nuts.*