



Antipasti Freddi/Cold Appetizers

Bruschetta con Pomodorini Toasted Tuscan bread wth Garlic & Cherry tomatoes	£4.00
Gamberoni a vapore con salsa di maionese piccante & zenzero selvatico Steamed Mediterranean Prawns served with a mayonnaise dip of garlic, chillies, lemongrass a ginger	£7.50
Prosciutto & Melone San Daniele's Prosciutto with Carpaccio of honey melon	£6.50
Tagliere di Affettati Misti all'Italiana Sardinian wild Boar ham, Bresaola, Parma ham & mozzarella	£9.00
Tartara di Tonno Finely chopped raw Ahi-Tuna-Loin, tossed in an emulsion of wassabi & sake wine	£10.50
Carpaccio di Manzo con Rucola e Pecorino Sardo Beef Carpaccio with rocket Leaves & Sardinian hard Cheese	£9.50
Insalata Tricolore Salad of Avocado, Buffalo mozzarella, cherry tomatoes & crispy lettuce	£5.50
Insalata di Spinaci con avocado e Pancetta croccante Spinach & Avocado salad with crispy Pancetta	£5.50
Insalata Cesare Classica con filettini di pollo Classic Caesar salad Parmigiano with Croutons & grilled Chicken	£7.50

Chef: Piero La Barbera

Please note that a discretionary service charge of 12.5% will be added



Antipasti Caldi/Hot Appetizers

Pane all'aglio con Parmigiano Garlic Bread & Parmesan Cheese	£4.00
Portobello fungo con fonduta di Brie Lava of Brie Cheese on grilled Portobello mushroom and fresh spinach	£5.95
Halloumi con Pesto Piccante Almonds- encrusted & grilled Halloumi Cheese with Cos lettuce; drizzled with Chilli oil,Pesto sauce	£6.95
Asparagi Parmigiana Fresh asparagus roasted with parmesan and drizzled with aged balsamic vinegar	£6.00
Melanzane con Spuma di Porri & Scamorza Baked aubergines with a mousse of leeks, smoked mozzarella & aged parmigiano	£5.50
Calamari & Zucchini Fritti Crispy Squid & Courgettes served with a hot spicy dip	£8.50
Grigliata di Calamari e Verdure Fresche Fresh Grilled Squids with Courgettes and lemon pesto dressing	£8.50
Sardine Dorate Butterfly & boneless pan fried sardines served with marmalade of balsamic onion sauce	£6.95
Side Salads:	
Rocket leaves with shaved Parmigiano	£6.50
Green Salad	£5.00
Tomato & Onions	£5.00
Mixed Salad	£5.00

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Primi (Pasta & Risotto)

Risotto agli Asparagi e Gamberi Carnaroli Rice Risotto stirred with Tiger Prawns & Asparagus	£15.50
Rigatoni alla Matriciana con Parmigiano Tube-shaped pasta with Italian bacon, onions, tomato sauce and best parmesan cheese.	£9.50
Lasagna Classica Italiana Layers of pasta baked with our own home-made Beef ragu and cheese sauce	£10.50
Pappardelle con Funghi & straccetti di manzo alla Montanara Home-made wide noodles tossed with mushrooms, Angus Fillet steak stirred in a creamy sauce	£13.50
Crespoline di Fior di latte e Spinaci al forno con Pomodoro & Basilico Pancakes filled with Spinach, Ricotta, mozzarella & pine nuts, baked with tomato sauce & fresh basil	£10.50
Spaghettoni con Vongole Veraci & Piccanti Spaghetti with fresh baby Clams, in a tomato, garlic and chilli sauce	£13.95
Spaghetti all'Astice A whole Lobster sautéed with spaghetti, cherry tomatoes & garlic sauce	£25.00
Spaghetti Carbonara Spaghetti tossed with Italian Bacon and cream (optional)	£9.50
Gnocchi con Funduta di Formaggi Potato dumplings in a melted fondue of mixed Italian cheese	£9.50

**** For any dietary reason you wish us to omit any ingredients, please do so by informing your waiter
Gluten free pasta is availablefeel the difference!!!!**

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Pesce / Fish

Involtini di Coda di Rospo & Pancetta con ragu di Porcini £15.00
Monkfish wrapped in best Italian Pancetta and braised with Porcini

Trancia di Salmone Speziato £13.50
Charcoal fired fillet of Scottish Salmon with our own blended spices

Filetto di Branzino all'Erbette con Pomodorini secchi £14.50
Herb-cruste Sea Bass served with sundried tomato & sambuca sauce
or plain grilled

Gamberoni all'Aglio £15.00
King prawns with a garlic, white Wine and Worcestershire sauce served on
a bed of Angel Hair pasta

Grigliata Saporita di Pesce misto £24.90
Grilled seafood platter; Seabass, Lobster, Prawns & Tuna
enhanced with the aroma of the Mediterranean

Filetto di Tonno Arrostito con Semi di Papaveri e Pepe Nero £15.50
Black Pepper & Sesame-cruste Ahi Tuna loin in a Citrus sauce

**** All the above dishes are served with fresh vegetables of the day**

Side Orders:

Sautéed Spinach
French Fries £4.00
Zucchine Fritte £3.00
Mixed grilled vegetables £3.50
Selection of mixed sautéed vegetables £3.50
£4.00

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Carne / Meat

Pollo San Daniele Corn-fed breast of Chicken served with Italian prosciutto, mozzarella cheese in fresh sage and wine sauce	£13.50
Pollo Regina Breaded chicken breast, pan-fried, topped with fresh asparagus and parmigiano in a delicious Pino Noir sauce served with vegies	£13.50
Scaloppina di Vitello Milanese Breaded Veal Escalope, pan-fried and served with spaghetti Bolo or fresh veggies	£15.50
Paillard di Vitello ai ferri con Spinaci Very thin sliced and grilled Veal Paillard with sautéed spinach	£15.50
Scaloppine di Vitello gratinate con Mozzarella e Melanzane Veal Scaloppine pan baked with mozzarella and aubergines in a Mrsala wine sauce	£16.50
Rosette d'Agnello BBQ Barbecued glazed Flavourful loin of Lamb with Sicilian cous cous	£16.50
Burger all'Italiana con Salsa Piccante (con focaccetta o senza) Beef burger Chillissimo!!! Best Angus steak burger with spicy sauce & Chips with bun or w/out	£9.50
Tagliata Fiorentina con Rucola & Parmigiano Tender and flavourful Rib Eye Steak with rocket leaves & parmigiano tomatoes	£18.50
Filetto di Manzo al Pepe o ai ferri Fillet of aged Angus pan roasted in peppercorn sauce or plain grilled	£21.50

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