Antipasti

Funghi Fritti £4.95

Deep fried mushrooms served with tartare sauce

Melone Fresco £4.95

Chilled fresh melon

Insalata di Pomodoro e Cipolla £5.95

Sliced tomatoes and onion salad

Coppa di Gamberetti £5.95

Prawn cocktail

Insalata Mista o Verde £6.95

Mixed or green salad

Camembert Fritto £6.95

Deep fried camembert served with gooseberry conserve

Argentini Fritti £7.95

Deep fried white bait

Salmone Scozzese Affumicato £7.95

Smoked salmon

Avocado con Gamberetti e Salsa Rosa £7.95

Avocado with prawns and cocktail sauce

Gamberoni Piccanti £7.95

Prawns with garlic butter, chilli and mushroom sauce

Asparagi Freschi al Vapore con Burro Fuso o Salsa Olandese £7.95

Fresh asparagus served hot with butter or hollandaise sauce

Mozzarella Tricolore £7.95

Buffalo mozzarella with avocado and sliced beef tomatoes

Prosciutto e Melone £7.95

Serrano ham and fresh chilled melon

Crespoline ai Frutti di Mare "Crepes" £7.95

Delicious mixture of seafood rolled in a pancake grilled with cheese

Calamari Fritti £10.95

Deep-fried squid (calamari) served with tartare sauce

Zuppe

Minestrone Tradizionale £4.95

Fresh Italian style vegetable soup

Gazpacho della Andalucia £4.95

Cold andalusian soup

Zuppa al Granachio Fresco £6.50

Fresh crab soup – Chef's Special

Zuppa del Giorno £4.95

Paste all'Italiana

Penne all'Arrabbiata £9.95 With tomato sauce, garlic and chilli

Penne or Spaghetti Primavera £11.95

With mixed fresh vegetables sauce

Penne con Prosciutto e Asparagi £11.95

With Parma ham, asparagus, butter and a touch of cream

Spaghetti alla Bolognese £11.95

Traditional Italian meat and tomato sauce

Spaghetti al Crescione £11.95

With olive oil, garlic, chilli, spinach and breast of chicken

Tagliatelle "Lords" £11.95
With smoked salmon, asparagus tips and cream

Spaghetti alle Vongole £12.95

With fresh clams, olive oil, garlic, parsley and white wine (either white or red sauce)

Spaghetti Alla Marinara £12.95
With mixed seafood, garlic, tomato and a touch of chilli
Cannelloni di Vitello Gratinati £11.95
Home made cannelloni filled with minced veal and
gratinated with cheese

Lasagna Tradizionale £11.95

Traditional home made meat lasagne

Spaghetti Aglio, Olio e Peperoncino £9.95

Freshly prepared with garlic, olive oil and red chilli

Spaghetti alla Carbonara £11.95 With bacon, egg, cream and Parmesan cheese

Specialita di Pesce

Trancia di Salmone Fresco Fantasia £12.95
Salmon with white wine, cream, mustard & tarragon sauce

Merluzzo Fresco alla Mugnaia o Griglia £12.95

Fresh cod with meunière sauce or plain grilled

Branzino alla Fiorentina £12.95

Seabass on a bed of spinach, mornay sauce, white wine and bordered with mashed potatoes, glazed under the grill

Branzino al Finocchio Selvatico £13.95 Seabass baked in the oven with fresh fennel, pine kernel and virgin olive oil

Branzino Intero Grigliato £13.95 Whole grilled Seabass

Filetti di Sogliola "Goujons" £13.95 Deep-fried sole goujons Scampi alla Provenzale £12.95

Giant scampi with garlic, tomato and white wine served on a bed of rice

Scampi Fritti £12.95

Deep fried giant scampi

Scampi ai Funghetti £12.95
Scampi with mushrooms, white wine and demy-glace

Filetti di Sogliola "Veronique" £13.95

Poached fillet of sole served with a white wine sauce,
grapes and bordered with potatoes

Filetti di Sogliola "Bonne Femme" £13.95

Poached fillet of sole served with mushrooms, shallots,
white wine sauce, bordered with potatoes

Sogliola alla Griglia o Mugnaia £28.95

Dover sole plain grilled or meunière

Served with vegetables of the day

Pollo

Petto di Pollo alla Principessa £11.95
Pan-fried breast of chicken with béchamel and asparagus tips

Pollo Sorpresa "Kiev" £11.95

Breast of chicken stuffed with butter, garlic and parsley

Pollo ai Peperoni £11.95

Breast of chicken, white wine, garlic and red peppers

Pollo alla Valdostana £11.95 Chicken escalope topped with ham and cheese Petto di Pollo ai Funghi £11.95

Breast of chicken in white wine, mushroom and cream cheese sauce

Petto ti Pollo Fantasia £11.95

Breast of chicken in white wine, cream, mustard and tarragon sauce

Scaloppa di Pollo alla Milanese £11.95

Fried chicken escalope in breadcrumbs, served

with spaghetti in a tomato sauce

Served with vegetables of the day

Vitello

Scaloppine alla Pizzaiola £12.95
Slices of veal, garlic, anchovies, capers and tomato sauce

Scaloppine alla Marsala £12.95

Slices of veal in butter and marsala wine

Piccatina al Limone £12.95

Veal escalope, butter and lemon sauce

Piccatina alla Crema £12.95

Veal escalope in a mushroom and cream sauce

Scaloppa alla Milanese £13.95 Veal escalope in breadcrumbs served with spaghetti in a tomato sauce

Saltimboca alla Romana £14.95 Veal escalope in a wine sauce topped with ham and sage

Ossobuco Classico Chef's Speciality £18.95

Knuckle of veal served on a bed of saffron rice

Fegato Olandese £12.95

Calves liver, onions and wine sauce or plain grilled with sage

Specialita di Carne

Bistecca alla Griglia £14.95

Grilled Sirloin steak

Bistecca al Pepe Verde £15.95

Sirloin steak with green pepper sauce

Bistecca Bordolese £15.95

Entrecôte in red wine, mushrooms, pepper and onion sauce

Bistecca alla Pizzaiola £15.95

Entrecôte steak in tomato, garlic, anchovies and capers

Bistecca alla Boscaiola £15.95

Sirloin steak with mushrooms, demi-glace and red wine sauce

Bistecca al Pepe £15.95

Sirloin steak with pepper sauce flambéed with brandy

Agnello

Agnello Inglese alla Griglia £12.95

English lamb cutlets, lean and tender

Costolette d'Agnello ai Peperoni £13.95

English lamb in white wine, garlic and red peppers

Sella d'Agnello £15.95

Roast rack of English lamb (allow 20 minutes cooking time)

All main courses are served with vegetables of the day

Legume e Insalate

Zucchini Fritti £2.95 Fagiolini £2.00 Spinaci £2.00

Fried courgettes French beans Spinach

Funghi £2.00 Patate Novelle £2.00 Broccoli £2.00

Mushrooms

*New potatoes**

*Fresh broccoli**

Insalata di Pomodoro e Cipolla £4.95 Insalata Mista o Verde £4.95

Tomato and onion salad Mixed or green salad

Caesar Salad £8.95
With grilled chicken breast and Parmesan flakes