

Antipasti

Zuppa del Giorno <i>Freshly made soup of the day</i>	£5.50	Vellutata d'Aragosta <i>Lobster bisque, cream and brandy</i>	£6.50
Sardine alla griglia <i>Fresh grilled sardines</i>	£7.50	Salmone di Scozia Affumicato <i>Smoked scotch salmon</i>	£9.95
Avocado Pera con Gamberetti <i>Avocado with prawns & smoked salmon garnish</i>	£8.50	Crostone di Gamberoni <i>Toasted garlic ciabatta bread topped with Pacific prawns, cooked in olive oil with fresh chilli, garlic and lemon sauce</i>	£10.50
Insalata Tricolore <i>Salad of avocado, mozzarella and tomato</i>	£7.50	Calamari Fritti <i>Deep fried squid served with tartare sauce</i>	£8.95
Insalata dei Cesari <i>Caesar salad with crispy bacon & avocado</i>	£7.50	Funghi e Caprino alla griglia <i>Grilled goats cheese & field mushroom on a bed of salad leaves with balsamic dressing</i>	£8.95
Prosciutto di Parma con Melone <i>Parma ham served wafer thin with melon</i>	£8.50	Bresaola con Rucola e Parmigiano <i>Cured beef, thinly sliced, served with rocket and parmesan shavings</i>	£9.50
Melone con Gamberetti <i>Half a melon, filled with prawns and Marie Rose sauce</i>	£8.95	Bruschetta al Pomodoro e Chorizo <i>Toasted ciabatta bread with fresh tomatoes, chorizo, olive oil, garlic & basil (vegetarian option without chorizo)</i>	£6.95

Pasta

Tagliatelle al Salmone <i>Flat ribbon egg pasta in a sauce of fresh smoked salmon, brandy, dill and cream</i>	£8.95	Penne Primavera <i>Pasta tubes with sun dried tomato, broccoli, olive oil, garlic, chilli and pine nuts</i>	£7.50
Spaghetti Gamberoni <i>Spaghetti with prawns, garlic, white wine, olive oil and parsley</i>	£9.95	Penne Meridiana <i>Pasta tubes, tomato and pesto, topped with rocket and parmesan shavings</i>	£7.50
Spaghetti alla Pescatora <i>Spaghetti with mixed seafood and tomato sauce.</i>	£10.95	Penne Amatriciana <i>Pasta tubes, tomato sauce, pancetta, onions and chilli peppers</i>	£7.50
Spaghetti Bolognese <i>Spaghetti with lean minced beef and tomato sauce</i>	£7.50	Ravioli al Granchio <i>Pasta filled with crab meat in a creamy lobster sauce</i>	£9.50
Lasagne al Forno <i>Layers of pasta with bolognese sauce and Parmesan cheese, baked in the oven</i>	£7.50	Risotto ai Funghi e Asparagi <i>Risotto with mushrooms and asparagus</i>	£8.50

Antipasti and Pasta as a Main Course £3.50 Extra

Minimum charge £13.50

Pesce

Sogliola di Dover alla Griglia <i>Grilled Dover Sole</i>	£27.95	Tonno alla Griglia <i>Grilled tuna steak served with tomato and black olive salsa & rocket garnish</i>	£18.95
Salmone al Forno <i>Oven baked salmon on a bed of asparagus with capers, lemon and saffron sauce</i>	£15.50	Gamberoni all'Aglio <i>King prawns cooked with garlic, white wine butter and lemon juice</i>	£20.95
Spigola Casa Mia <i>Whole sea-bass, filleted and pan-fried in white wine, fresh lime, rosemary, butter and parsley</i>	£18.50	Scampi Thermidor <i>Scampi with mustard, cream, tarragon, brandy and served with rice</i>	£20.95

Carne

Vitello Milanese <i>Escalope of veal breaded and shallow fried</i>	£15.50	Filetto alla Griglia <i>Grilled fillet steak</i>	£21.95
Vitello con Gamberoni <i>Escalopes of veal with king prawns in a tomato, garlic, parsley and white wine sauce</i>	£19.95	Filetto al Pepe Verde <i>Fillet steak in a brandy, cream and green peppercorn sauce</i>	£22.95
Saltimbocca alla Romana <i>Escalope of veal, topped with parma ham in a white wine and sage sauce</i>	£15.95	Medaglioni al Funghetto <i>Slices of fillet steak cooked with mushrooms, ham and red wine</i>	£22.95
Petto di Pollo alla Diavola <i>Breast of chicken in a red wine, garlic, rosemary and chilli sauce</i>	£12.95	Sella di Agnello al Forno <i>Roast rack of lamb with a red wine and rosemary sauce</i>	£19.95
Petto di Pollo ai Funghi di Bosco <i>Breast of chicken with wood mushrooms, cream and brandy sauce</i>	£12.95	Filetto di Maiale al Calvados <i>Fillet of pork with an apple, calvados and cream sauce</i>	£15.95
Petto di Pollo Valdostana <i>Breast of chicken topped with ham and cheese, tomato and basil coulis</i>	£12.95	Fegato con Pancetta <i>Grilled calves liver with crispy bacon and bubble and squeak</i>	£15.95
Anatra all'Arancia <i>Half duckling in an orange sauce and Grand Marnier</i>	£18.95	Fegato alla Salvia <i>Calves liver, white wine, butter and sage</i>	£15.95

Selection of fresh vegetables and potatoes £3.95

Choice of salads £4.50

Fried courgette £2.95

Spinach £2.95

The head chef Pino is happy to meet any requests when possible