

Antipasti - Pre Starter

A selection of rustic Italian breads served with extra virgin olive oil & balsamic vinegar (v)	4	Kalamata & boscaiola olives marinated in virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf)	4
Antipasto misto - sharing plate with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf)	14	Vegetarian antipasto - roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf)	11
Mixed cured meat board - Parma ham, coppa, Napoli salami, chorizo, mortadella with rocket, parmesan, toasted Italian bread & homemade pickled vegetables	8		

Primi Piatti - Starters

Homemade soup of the day served with Italian bread	6	Classic tomato & basil bruschetta - plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)	6
Insalata caprese - buffalo mozzarella, plum tomatoes & basil served with rocket & pesto (gf)	8	Steamed mussels with parsley, tomatoes & white wine (gf)	8
Chorizo arancini stuffed with fontina cheese served with a cucumber yoghurt	8	Roasted beetroot & goats cheese salad with caramelised red onion & sun-dried tomatoes (v/gf)	7/12
Homemade duck pate served with toasted Italian bread & sweet onion relish	8	Deep fried crispy squid served with our handmade sweet chilli & ginger relish, rocket & lemon	8

Pasta e Risotti - Pasta & Risotto

Handmade ravioli stuffed with goat's cheese & shallots with sage butter topped with caramelised red onions (v)	16	Linguine with shrimp, crayfish, garlic, fresh tomato & parsley in a rich Napoli sauce	15
Rigatoni alla mamma - with beef, lamb, pork & tomato ragu	12	Gnocchi served with mixed roast vegetables in a Napoli sauce garnished with basil & buffalo mozzarella (v)	13
Linguine ai frutti di mare - mussels, clams, prawns, squid with chilli, garlic, white wine & fresh tomato served with a whole king prawn	16	Green bean, mange tout & courgette risotto with mint & lemon zest (v/gf)	12
Tagliatelle with pancetta, chorizo & shallots in a creamy white wine sauce finished with coriander	12	King prawn & swordfish risotto with baby spinach & chilli butter (gf)	15

Secondi Piatti - Main Course

Chicken breast stuffed with mushrooms & mozzarella served with rosemary sautéed new potatoes & green beans topped with a lemon cream sauce	16	Oven baked fillet of salmon with a pistachio & honey crust served with mange tout & sautéed new potatoes	16
Lamb rump served with hand-cut roasted butternut squash chips, green beans wrapped in smoked pancetta with a blueberry & blackberry balsamic reduction	22	Grilled rump steak (12oz) served with hand-cut chips & marinated cherry vine tomatoes	24
Pork fillet wrapped in Parma ham stuffed with smoked mozzarella, pancetta & shallots in a white wine & sage butter sauce served with mashed potato garnished with deep fried onions	20	Grilled sirloin steak (8oz) served with hand-cut chips & marinated cherry vine tomatoes	24
		Prime beef fillet (9oz) served on a bed of marinated cherry vine tomatoes served with hand-cut chips	30
		<i>All steaks are served with a choice of peppercorn sauce, gorgonzola sauce or garlic butter</i>	

Contorni - Sides

Rocket & parmesan salad with balsamic reduction (gf)	4	Hand-cut thick chips (v)	4
Sautéed new potatoes (v)	4	Sautéed green vegetables with garlic (v/gf)	4
Mixed leaf salad (v/gf)	4	Hand-cut roasted butternut squash chips (v)	4