

Festive Season À La Carte Menu

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

Primi Piatti - Starters

Minestrone soup served with toasted Italian bread (v)(gf without bread)	6	Fregola salad with grilled aubergine & zucchini, sun-dried tomatoes & rosemary oil (v)	7 / 12
Mushroom arancini stuffed with fontina cheese served with cucumber yoghurt	8	Deep fried crispy squid served with our homemade sweet chilli & ginger relish, rocket & lemon	8
Duck pate served with toasted Italian bread & our homemade sweet red onion relish	8		

Pasta e Risotti - Pasta & Risotto

Gnocchi with mixed vegetables in a Napoli sauce garnished with fresh basil & buffalo mozzarella (v)	12	Green bean, mange tout & courgette risotto with mint & lemon zest (v/gf)	12
Rigatoni alla mamma - with beef, lamb, pork & tomato ragu	12	Smoked salmon & crayfish risotto with lemon zest & spinach (gf)	14
Butternut squash & garden pea risotto with toasted almonds garnished with sun-dried tomato & sage (v/gf)	12		

Secondi Piatti - Main Course

Baked turkey escalope stuffed with sausage meat & dates served with rosemary new potatoes, mange tout & gravy	16	Grilled rump steak (12oz) served with hand-cut chips & marinated cherry vine tomatoes	24
Rump of lamb served with roasted butternut squash puree, green beans wrapped in smoked pancetta with a blueberry & blackberry balsamic reduction	22	Grilled sirloin steak (8oz) served with hand-cut chips & marinated cherry vine tomatoes	24
Roasted pistachio & hazelnut salmon served on a bed of roasted Mediterranean vegetables & sautéed new potatoes.	16	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