NIBBLES

CESTINO DI PANE CON OLIO E BALSAMICO (v)

bread basket with olive and balsamic 5.50

OLIVE MARINATE (v) spicy marinated olives **5.50**

ANTIPASTI – STARTERS

FUNGHI FRITTI (v)

deep fried breaded mushrooms filled with gorgonzola cheese, served with cranberry sauce 8.90

MELANZANE ALLA PARMIGIANA

baked aubergine with tomato, mozzarella cheese, basil and parmesan 10.95

BURRATA CON INSALATA DI POMODORINI (v)

burrata cheese served with cherry tomato salad 14.95

PROSCIUTTO DI PARMA E BUFALA

Parma ham and buffalo mozzarella cheese 16.95

ARANCINI CON ZAFFERANO, PISELLI E RAGU DI MANZO

deep fried breaded rice ball 'arancini' with saffron, peas and beef ragu 9.50

ANTIPASTO ENOTECA TO SHARE

selection of fine cured meats, bruschetta, vegetables in oil and buffalo mozzarella cheese 29.90

(price is for two persons)

CARPACCIO DI MANZO CON RUCOLA PARMIGIANO E OLIO AL TARTUFO

beef carpaccio with rocket and parmesan dressed with truffle oil 16.50

GAMBERONI IN TEMPURA

deep fried king prawns in tempura with sweet chilli dip 13.90

CALAMARI FRITTI

fried squid with tartare sauce 13.95

CARPACCIO DI POLIPO

octopus carpaccio with rocket salad and lemon dressing 15.50

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LE PASTE – PASTA

RAVIOLI CON RICOTTA E MELANZANE AL BURRO E SALVIA (v)

homemade ravioli filled with ricotta and aubergine, in butter and sage sauce 15.95

RISOTTO CON SALSICCIA E VINO ROSSO

risotto with red wine and Italian sausage 16.95

TAGLIATELLE BOLOGNESE

homemade tagliatelle with Bolognese sauce 13.95

PENNE CON RAGU DI MANZO

penne pasta with strips of beef and ragu sauce 15.90

TAGLIATELLE CON SALSICCIA E PORCINI

tagliatelle with Italian sausage, porcini mushrooms, chilli and tomato sauce 17.50

LINGUINE ALLA PESCATORA

linguine with mixed seafood and cherry tomato sauce 19.95

LINGUINE ALL'ASTICE

linguine with fresh lobster and cherry tomato sauce 31.90

SECONDI – MAIN COURSE

ALL MAINS ARE SERVED WITH POTATOES AND VEGETABLES OF THE DAY

POLLO AL PEPE VERDE

chicken breast with green peppercorn sauce 19.95

POLLO ALLA MILANESE

breaded chicken breast with spaghetti Napoli or potatoes and vegetables 19.95

INVOLTINI DI VITELLO CON PROSCIUTTO E MOZZARELLA IN SALSA DI VINO BIANCO, FUNGHI E POMODORO rolled veal escalopes filled with Parma ham and mozzarella, served with white wine, mushroom and tomato sauce **22.90**

VITELLO ALFUNGHI

veal escalopes with cream and mushroom sauce 22.90

SCALOPPA MILANESE

breaded veal escalope served with spaghetti Napoli or potatoes and vegetables 22.90

MEDAGLIONI DI CERVO AL VINO ROSSO

medallions of venison with red wine sauce (cooked medium rare) 23.90

COSTOLETTE D'AGNELLO IN CROSTA

lamb cutlets coated in breaded herbs with red wine reduction, (cooked medium) 26.90

BISTECCA AL PIACERE

30-day aged Scotch beef sirloin steak served grilled or with mushroom sauce 24.95

FILETTO DI MANZO AL PEPE

Scotch fillet steak with peppercorn sauce 34.90

BISTECCA ALLA FIORENTINA

16 Ounce grilled Scotch T-Bone steak 36.90

FILETTO DI SPIGOLA FARCITO CON CALAMARI E GAMBERI IN SALSA AI CROSTACEI

baked fillets of seabass rolled and filled with squid and prawns, topped with tiger prawn 24.90

CONTORNI – EXTRA SIDES 5.95 each

spinach | broccoli with garlic & chilli | sauté potatoes | French beans | mix leaf salad | chips | rocket and parmesan salad

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