

ANTIPASTI

Salmone Affumicato £9.80
thin slices of locally smoked salmon served with a fennel salad and rocket dressing

Soufflé di Granchio £8.90
light crab soufflé served on a langoustine bisque

Piccola Parmigiana £7.90
slices of aubergine stuffed with buffalo mozzarella, tomato and pesto with a cherry tomato coulis

Impepata di Cozze £6.90
steamed peppered mussels with white wine, garlic and parsley

Salumi Misti della Campania £9.50
mixed hams and salami from the Campania region with buffalo mozzarella and marinated artichokes

Verdure in Agro Dolce £8.50
sweet and sour mixed vegetables topped with grilled Tomino cheese from Piemonte and drizzled with balsamic reduction

Zuppa del Giorno £4.90
fresh soup of the day

PRIMI

Risotto allo Zafferano £8.50
creamy saffron risotto with Pecorino mousse and speck crisp

Spaghetti con Pesto di Pistacchio £6.80
homemade guitar string spaghetti tossed in pistachio pesto and finished with cured ricotta shavings

Paccheri con Gamberi e Scampi £8.50
large tubular pasta tossed with prawns, scampi, garlic, cherry tomatoes and a hint of chilli

Ravioli di Funghi Misti £8.90
homemade wild mushroom ravioli served on a parmesan and black truffle fondue

Tagliolini ai Frutti di Mare £11.90
homemade tagliolini tossed with fresh seafood of the day, garlic, chilli and a touch of tomato

**ALL OF OUR PASTA DISHES ARE
STARTER PORTIONS**

SECONDI

Pesce del Giorno P.O.A
fresh fish of the day

Grigliata Mista from £19.50
mixed platter of grilled fish of the day in a garlic butter sauce

Pollo con Salsa di Basilico £14.90
chicken breast stuffed with sun dried tomato and smoked mozzarella, in a basil sauce with asparagus spears wrapped in pancetta

Vitello con Funghi Champignon £16.90
pan fried veal escallops stuffed with parma ham and fontal cheese in a sage sauce, served on a bed of sautéed champignon mushroom and red pepper

Agnello in Crosta £18.90
lamb cutlets pan fried in a mint and lemon crust served with a brunoise of mixed vegetables and sweet chilli dip

Filetto con Porto e Timo £28.90
local fillet of beef on a bed of warm baby potatoes and baby leaf spinach in a port and thyme sauce

SIDE ORDERS

Saute Potatoes £2.50
potato discs sautéed in butter

Peas £3.00
sautéed with spring onion and smoked pancetta

Spinach £4.00
baby spinach tossed in extra virgin olive oil

Rocket Salad £3.70
with parmesan, croutons and balsamic dressing

Baby New Potatoes £3.20
pan fried baby new potatoes with rosemary

Mixed Salad £3.00
served with cherry tomatoes and red onions

**IF ANY CUSTOMERS HAVE ANY ALLERGIES,
PLEASE INFORM THE HEAD WAITER**

DOLCI

Creme Brûlée al Frutti di Bosco £8.50
mixed berry creme brûlée with white chocolate sorbet and Italian shortbread

Mousse di Limoncello £7.50
limoncello mousse with Italian meringue crumble and cocoa tuile

Torta di Mascarpone £7.20
chocolate and mascarpone tart with grappa ice cream and pistachio caramel

Carpaccio di Ananas £6.50
thins slices of pineapple with earl grey syrup and coconut ice cream

Gelati e Sorbetti £5.90
homemade ice creams and sorbets

Formaggi Misti £9.50
mixed selection of Italian and Scottish cheeses with homemade crackers

GRAPPA

For our grappa lovers we have a lovely selection to indulge in. Please ask a waiter for the full grappa selection
25ml from £4.00

VINO DA DOLCE

Recioto di Soave (Rocca Sveva) 2009
intense fruit of raisins, apricot, apple, vanilla and honey. Smooth with a lengthy finish of toasted almonds
50cl £33.50 Per glass £6.50

Torcolato (Maculan) 2009
intense aromas of honey, flowers, vanilla and a touch of wood spices. Sweet, full bodied with excellent balance between acidity and sugar.
375ml £36.90 Per glass £8.50

Melizie (Mastroberadino) 2010
fragrances of light tobacco, white truffle, dried fruit and honey. Sweet, intense and well balanced with hints of toasted hazelnuts and almonds.
375ml £33.90 Per glass £7.50

COFFEE / TEA

Espresso	£2.50
Double Espresso	£4.00
Regular Black	£2.50
Cappuccino	£3.00
Latte	£3.00
Naughty Coffee	£6.50
Tea	£2.00

english breakfast, peppermint, earl grey, green and camomile