

Starters

Hot - Cold - Salads

<p>Parmigiana di Melanzane ▼ £ 10.50 Aubergines with tomato, mozzarella and parmesan, avon fish asparagus au graten ▼ £ 10.50 asparagus with melted parmesan e butter</p> <p>Porcini trifolati £ 10.00 Italian wild mushroom saute in olive oil and garlic ▼</p>	<p>Antipasto misto Montpeliano £ 12.50 Cured meats, mozzarella, melon, veg, sea food</p> <p>Antipasto all' Italiana £ 11.00 Salami, sun dried tomato & artichokes</p> <p>Avocado with crab or prawns £ 13.50</p> <p>Smoked salmon O £ 12.00</p> <p>Parma Ham & melon Air D £ 12.50</p> <p>Bresaola con avocado Air D £ 12.50 (Mountain dried cured beef)</p> <p>Carpaccio di manzo £ 13.50 raw beef, rocket & parmesan</p>	<p>Mozzarella di bufala Air D - PO £ 12.00 (mozzarella, tomatoes & basil)</p> <p>Mozzarella tricolore Air D - PO £ 12.50 (with tomatoes & avocado)</p> <p>Wild Boar ham & paw-paw £ 12.50</p> <p>Crudite Piedmontaise £ 10.00</p> <p>Rocket salad with parmesan ▼ £ 9.50</p> <p>Caesar salad £ 10.00 Iceberg lettuce, bread croutons, hard boiled egg, vinegrette & parmesan cheese with strips of chicken</p>
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Pasta

Fresh & Home Made !

Italian Slow Dried

<p>Tagliatelle Salmon and spinach £12,50</p> <p>Fettuccine Montpeliano ▼ Butter and parmesan £</p> <p>Tortellini verdi al Pesto ▼ basil, peanuts o.,oil £11.00</p> <p>Paglia e fieno ham, peas, mushrooms & cream £ 11.50</p> <p>Ravioli di ricotta Rose' ▼ tomato & cream £</p> <p>Casejelloni Montpeliano meat filling £ 12.50</p>	<p>Spaghetti or Linguini Lobster £ 22.50</p> <p>Spaghetti Clams (with or without tomato sauce) £ 15.50</p> <p>Penne arrabbiata (tomato and chily) ▼ £</p> <p>Cappellini (thin spaghetti) with fresh crab £ 16.50</p>
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Soups & Risotti

<p>Crab Soup £ 6.50</p> <p>Minestrone ▼ O £ 5.90</p>	<p>Risotto pollo e spinaci £ 11.50</p> <p>Risotto ai porcini ▼ £ 15.50 Chep's mushrooms, garlic & spring onion</p>
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Fish

Shell Fish

whole or portion fish

<p>Fresh cold crab salad £ 23.50</p> <p>Fresh crab Mornay £ 23.50</p> <p>Grilled tiger prawns in garlic and butter £ 26.50</p> <p>Whole lobster (grilled, thermidor, catalana) £ 33.50</p> <p>Mixed grilled fish CATCH OF THE DAY £ 23.50</p>	<p>Grilled tuna £ 21.50 balsamic vinaigrette and spring onion</p> <p>Sea food salad £ 21.50</p> <p>Whole sea bass (on-off the bone) £ 20.00 grilled or baked with rosemary sauce</p> <p>Fillets of sea bass raw tomatoes and basil £ 20.00</p> <p>Escalope of salmon to your liking O £ 20.00</p> <p>Monk fish tomatoes, mussels and clams sauce £ 21.50</p> <p>Calamari fritti £ 16.50</p> <p>Dover sole (on-off the bone) PO £ 28.50</p>
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Meats

Chicken (FR)

Lamb

<p>Chichen breast in lemon sauce £ 17.50</p> <p>Chicken Supreme Valdostana (ham & cheese) £ 17.90</p> <p>Baby Chicken Grilled or Diavola £ 18.50</p>	<p>Spring Lamb cutlets £ 19.90</p>
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Veal

Beef

<p>Veal Montpeliano £ 19.50 escalope filled with mozzarella, mushrooms, tomato sauce</p> <p>Veal Piccata Lemon or Pizzaiola £ 18.50</p> <p>Veal Cutlet Milanese £ 22.50</p> <p>Veal Chop in butter & sage £ 21.50</p> <p>Calf's liver £ 19.50 Grilled with bacon or butter & sage</p>	<p>Beef grilled Sirloin Steak £ 21.50</p> <p>Filet steak Grilled or Rossini £ 22.50</p> <p>Filet strips Stroganoff £ 17.50</p> <p>Medaglioni al pepe verde £ 21.90 Small Beef filets with green pepper sauce</p> <p>Grilled T. Bone Steak £ 33.50</p> <p>Ossobuco Milanese £ 19.90</p>
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ALL MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

Home made Desserts

In House Patisserie !

Fresh fruit

Desserts

Mixed fruit platter O (strawberry sauce optional)	£ 6.50	Crepe Montpeliano ice cream choko chips filling	£ 6.50
Fresh mango/ papaya O	£ 7.50	Crème carmel	£ 4.50
Fresh fruit salad O	£ 5.50	Crème brule	£ 5.50
Marron glace & vanilla ice cream	£ 7.50	Tiramisu	£ 5.50
Mixed ice cream or sorbet large selection	£ 4.50	Zabaglione egg yolk, white wine & marsala	£ 7.00
		Profiteroles al cioccolato	£ 5.50
		Cassata ice cream A Sicilian Speciality	£ 5.50

Cheese

Mix platter of specially sourced and selected Italian cheeses, served with fruit & jams	£ 7,50
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V = vegetarian O= Organic * FR=Free range PO =Place of Origin Air D =Flown in –direct import
p.n.: some dishes may contain lactose or nuts

We are open 7 days a week, from 12,15 noon to 12,00 midnight including Bank Holidays

Please note: cover charge £2,00 - an optional 13,5% service charge will be added to your bill