

AUTUMN/WINTER MENU

STARTERS/ ANTIPASTI – from £5.65

ZUPPA DEL GIORNO

Soup of the day

CAPPE SANTE CON PORCINI E ASPARAGI

Seared king diver scallops with porcini mushrooms and fresh asparagus

SALMONE MARINATO ALL' ANETO

Marinated salmon with yoghurt and dill sauce

MELANZANE ALLA PARMIGIANA

Layers of aubergine with mozzarella cheese, tomato, basil and grated parmesan cheese

VEGETALI MARINATI CON POLENTA

Grilled vegetables with corn maize meal cake and balsamic vinegar dressing

BRESAOLA CON CARCIOFINI E PECORINO TOSCANO

Thinly sliced beef with roasted artichokes and pecorino cheese

PIATTO BUONGUSTAIO

House speciality. A selection platter of grilled vegetables, fish, meat, cheese and bruschetta

CALAMARI GRIGLIATI CON RUGOLA E LENTICCHIE

Grilled squid served with rocket and lentils

PASTA/ RISOTTI- These dishes can be ordered as a starter (from £5.90) or as a main course (from £8.90).

RISOTTO AL FUNGHI SELVATICI

Carnaroli rice with wild mushroom sauce

PAPPARDELLE CON RAGU DI CERVO

Wide ribbon pasta with diced venison ragu

RISOTTO CON ASPARAGI E GAMBERI

Carnaroli rice with asparagus and pan fried king prawns

AGNOLOTTI DI FARAONA CON TALEGGIO

Home made ravioli of guinea fowl with talaggio sauce

RAVIOLI DI SPINACI E RICOTTA CON SALSA POMODORO

Home made ravioli stuffed with ricotta and spinach and topped with a tomato sauce

GNOCCHI ALLO ZAFFERANO CON SALSICCIA E PISELLI

Home made potato dumplings with saffron, sausage and peas

LINGUINE CON VONGOLE VERACI E GAMBERONI

Thin ribbon pasta with fresh clams, tiger prawns and cherry tomatoes

MAIN COURSE/ SECONDI- from £11.50

FILLETTO DI MERLUZZO CON PORRI E PATATE

Pan fried cod served with leek and potato broth

SELLINA D'AGNELLO CON MENTA FRESCA

Roast rack of lamb served with fresh mint sauce and new potatoes

BISTECCA DI MANZO CON RUCOLA

Grilled sirloin steak with red salad, rocket, parmesan cheese and balsamic vinegar

COTOLETTA DI VITELLO MILANESE

Traditional bread-crumbed veal escalope served with thin ribbon pasta in a cherry tomato sauce

RANA PESCATRICE IN PASTA SFOGLIA

Medallion of monk fish wrapped in puff pastry with wilted spinach and pepper sauce

FEGATO CON CIPOLLE MISTE E SPECK

Grilled calves liver, pan fried mixed onions, smoked shoulder of ham served with butter and sage sauce

PICCATINE DI CERVO CON SALSIA MIRTILLI

Venison escalope, with potato cake and wild berry sauce

GRIGLIA MISTA DI PESCE BUONGUSTAIO

The chef's selection of mixed, grilled fish – sea bass, swordfish, calamari, tiger prawns, scallops and sardines served with a mixed leaf salad

ALL VEGETABLE AND SALAD SIDE DISHES ARE £2.95

DESSERTS

A large selection of mouthwatering desserts also available.