

Pane

Pane fresco della casa (v) 2.95
Selection of freshly baked Italian breads served with Sicilian extra virgin olive oil

Pane all'aglio - Garlic pizza bread (v)
Garlic pizza bread

- Semplice - plain 3.50
- Con pomodoro - with tomato 3.95
- Con formaggio - with cheese 3.95
- Con rosmarino - with rosemary and sea salt 3.95

Antipasti

Olive (v) 2.75
Marinated mixed olives with chilli, garlic and herbs

Antipasto misto (n) 10.95
Italian cured ham, melon, artichokes, fennel salami, goats cheese and basil rice fritters, field mushroom and goats cheese bruschetta, pepperonata, vine ripened tomato and buffalo mozzarella, tuna peperoncini

Antipasto Primi (n) 12.95
King prawns, fried squid, fennel salami, field mushroom and goats cheese bruschetta, Italian cured ham, torn buffalo mozzarella and balsamic onions

Primi

Crostini assortiti (v) (n) 5.25
Buffalo mozzarella and vine ripened tomato, field mushroom and goats cheese, pepperonata

Bruschetta (v) 4.50
Chopped vine ripened tomatoes, fresh basil, garlic and Sicilian extra virgin olive oil on toasted Tuscan bread

Zuppa al pomodoro e basilico (v) 4.50
Vine tomato and basil soup

Prosciutto e melone 6.95
Italian cured ham and chilled melon

Funghi ripieni (v) (n) 6.25
Stuffed field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts

Crostini con fegato (n) 6.25
Sautéed chicken livers, grapes, marsala wine and pine nuts

Asparagi grigliati (v) 6.25
Grilled asparagus with a soft poached egg, pecorino cheese and parsley breadcrumbs

Gamberoni aglio e olio 7.95
Sautéed king prawns with garlic and chilli butter served on toasted Tuscan bread

Calamari fritti 6.25
Lightly fried squid with roasted garlic mayonnaise and lemon

Carpaccio 6.95
Thinly sliced beef fillet with rocket leaves and shaved parmesan

Insalate

Caprese (v) (n) 5.75/9.50
Vine ripened tomatoes with torn buffalo mozzarella, basil and Sicilian extra virgin olive oil

Tonno e Fagioli 5.75/9.50
Grilled tuna with roasted peppers and Italian bean salad

Cesare con pollo 5.75/9.50
Green lettuce with Caesar dressing, shaved parmesan and char grilled chicken

Spinaci e pancetta 5.75/9.50
Spinach leaves with avocado, Italian smoked bacon, grain mustard and honey dressing

Risotto

Risotto ai frutti di mare 5.50/9.25
King prawns, squid and mussels with saffron and parsley

Risotto caprino (v) 5.50/9.25
Grilled goats cheese with tomato and rosemary

Risotto ai funghi (v) 5.50/9.25
Wild mushrooms, garlic and parsley

Risotto di zucca 5.50/9.25
Roast pumpkin with Italian smoked bacon and gorgonzola cheese

Pasta

Farfalle al salmone 9.75
Smoked salmon, spring peas, asparagus, spinach leaves with lemon and herb mascarpone cheese

Linguine ai gamberetti 9.95
King prawns with garlic and chilli butter, courgette and parsley

Troffiette al pollo e asparagi (n) 9.75
Char grilled chicken with spring vegetables, parmesan cream and toasted pine nuts

Spaghetti al pomodoro e basilico (v) 5.25/8.50
Tomato sauce and basil

Penne alla genovese (n) (v) 8.95
Basil pesto, rocket leaves and cherry tomatoes

Rigatoni alle polpette (n) 8.95
Hand rolled Italian meatballs with tomato sauce

Spaghetti alla carbonara 8.95
Italian smoked bacon with parmesan cream sauce, soft poached egg and milled black pepper

Penne all'arrabbiata 8.95
Spicy sausage with roasted red pepper and tomato sauce

Lasagne al forno 8.75
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese

Spaghetti alla bolognese 5.50/8.95
Slow cooked beef and tomato ragu sauce

Tortelloni ai funghi (v) (n) 6.50/10.50
Artisan handmade pasta filled with wild mushrooms and ricotta cheese served with mascarpone, flat parsley and toasted pine nuts

Ravioli di crema di zucca (v) 6.50/9.50
Filled pasta with roast pumpkin and sage butter

Pizza

Margherita (v) 5.95
Vine ripened tomato, buffalo mozzarella and torn basil

Piccante 7.95
Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil

Marinara 8.95
Mussels, prawns, squid, tomato sauce anchovies and lemon

Pollo Parmigiano 9.25
Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan

Quattro stagioni 8.95
Italian cured ham, wild mushrooms, roasted sweet peppers, buffalo mozzarella and vine ripened tomatoes

Ai funghi (v) 8.25
Wild mushrooms, buffalo mozzarella, fontina cheese, garlic butter and chopped fresh rosemary

Rustica (v) (n) 8.75
Roasted Mediterranean vegetables with goats cheese, rocket leaves, basil pesto and shaved parmesan

Secondi

Pesce

Branzino Siciliano 16.25
Baked sea bass with tomato, garlic, olives, capers & lemon

Pesce spada con caponata (n) 14.75
Grilled swordfish with Sicilian aubergine and pepper relish

Ippoglosso 'primavera' 18.25
Roast halibut with Amalfi lemon and spring vegetable risotto

Spiedini di gamberoni e capesante 16.95
Skewered king prawns and scallops with roasted sweet vine tomato salsa

Carne

Pollo ruspante con gnocchi e funghi 13.95
Roast cornfed chicken breast with gnocchi, wild mushrooms and garlic butter

Pollo alla valdostana 13.95
Baked breaded chicken filled with fontina cheese and ham served with roasted sweet peppers

Anatra arrosto 13.95
Crispy duck with honey roasted apples and Valpolicella red wine sauce

Vitello alla milanese 13.95
Lightly fried veal escalope with parmesan breadcrumbs served with lemon and torn parsley

Salsiccia 'Toscana' con fagioli (n) 11.95
Tuscan sausage with cannellini and borlotti beans, tomato sauce

Agnello ai ferri con piselli e prosciutto 15.95
Char grilled lamb cutlets with sautéed spring peas and Italian cured ham

Costata di Bue con patate 16.25
Char grilled marinated Boz rib-eye steak with roasted rosemary and garlic potatoes

Filetto alla griglia 18.25
Char grilled Boz fillet steak served plain or with peppercorn sauce, roasted plum tomatoes and field mushrooms

Fegato alla veneziana 14.95
Sautéed Calves liver with Italian smoked bacon, onions and sage

Contorni

Mash 2.95

Rosemary & garlic roasted new potatoes 2.95

Chips 2.95

Spinach 3.50

Seasonal greens with basil butter 2.95

Courgette fritti 2.95

Mixed salad 2.95

Green beans 2.95

Vine tomato & red onion salad 3.50

Rocket & parmesan 3.50

(n) denotes dishes which contain nuts or traces of nuts. (v) denotes dishes which are vegetarian. Due to the presence of nuts in our restaurants, there is a small possibility that nut traces may be found in any of our items.

All prices are in £ & inclusive of VAT. There is a 12.5% service charge.

Vini Bianchi

Grecanico Roccamora Italy, Sicily, 2006 175ml 3.65 250ml 4.85 btl 13.75
Pinot Grigio, Conviviale Italy, Lombardy, 2006 175ml 4.15 250ml 5.85 btl 16.95
Chardonnay, Terrazze della Luna Italy, Trentino, 2006 175ml 4.50 250ml 6.30 btl 17.95
Sauvignon Blanc, False Bay South Africa, Western Cape 2006/7 175ml 4.65 250ml 6.75 btl 19.50
Frascati Superiore, San Matteo Italy, Lazio, 2006 16.25
Soave Classico, Montresor Italy, Veneto, 2005 16.95
Pinot Grigio, Bottega Vinai Italy, Trentino, 2006 18.25
Verdicchio Classico, Coste del Molino Italy, Marche, 2006 18.25
Roero Arneis, Alasia Italy, Piedmont, 2006 19.25
Chablis, La Colombe France, Burgundy, 2005 24.00
Gavi di Gavi, Nuovo Quadro Italy, Piedmont, 2006 24.50

Vini Rossi

Sangiovese Roccamora Italy, Sicily, 2006 175ml 3.65 250ml 4.85 btl 13.75
Montepulciano d'Abruzzo Ancora Italy, Abruzzo, 2003 175ml 4.15 250ml 5.85 btl 16.95
Merlot, Terrazze della Luna Italy, Trentino, 2005 175ml 4.50 250ml 6.30 btl 17.95
Shiraz, False Bay South Africa, Western Cape, 2006 175ml 4.75 250ml 6.75 btl 19.50
Rioja Vega del Rayo Seleccionada Spain, Rioja, 2005 17.50
Chianti Rufina, Prunatelli Italy, Tuscany, 2004/05 17.50
Rosso Conero Conti Cortesi Italy, Marche, 2003 17.95
Primitivo del Salento, Conviviale Italy, Puglia, 2005 18.25
Valpolicella 'Ripasso' Capitel della Crosara Italy, Veneto, 2004/05 19.25
Rive Barbera d'Asti Italy, Piedmont, 2005 22.50
Pinot Noir Balgownie Estate Australia, Bendigo, 2005/6 25.50
Chianti Classico Riserva Villa La Pagliaia Italy, Tuscany, 2003 26.50
Barolo Patrizi Italy, Piedmont, 2002/3 39.00

Vini Rosati

Pinot Grigio Rose, Ancora Italy, Lombardy 2006 175ml 4.50 250ml 6.30 btl 17.95
Bardolino Chiaretto, Brolo Alto Italy, Veneto, 2006 175ml 4.80 250ml 6.70 btl 19.50
Domaine de Rimavesq, Cotes de Provence Cru Classe France, Provence 2005 btl 26.00
Champagne & Prosecco
Prosecco di Valdobbiadene nv Italy, Veneto btl 25.50 150ml 5.65
De Venoge Cordon Bleu Brut nv btl 32.50 150ml 6.50
Berlucchi Rose Cuvee Imperiale Max btl 37.00 150ml 7.50
Veuve Clicquot Yellow Label Brut nv btl 49.00
Taittinger, Prestige Rose nv btl 57.00
Bollinger Special Cuvee nv btl 57.00
Veuve Clicquot Rose n.v. btl 90.00
Dom Perignon Reserve 1996 btl 119.00
Louis Roederer Cristal 1997 btl 250.00

"We truly believe that all the wines on our list are outstanding examples of their type and origin. We have highlighted a small selection of fine wines which we particularly recommend."

Riesling, Poderi Colla Italy, Piedmont, 2004/05 26.50 A rare and impressive example of Riesling from a tiny vineyard in the Alba area of Piedmont. Fresh and zesty with intense citrus fruit characters.
Soave Classico Staforte Italy, Veneto, 2004/5 35.00 A very special selection from Giraziano Pra, one of Soave's top estates. Ripe and full flavoured, it combines rich, peachy fruit with delicately floral aromas.
Chardonnay, Marchesi di Gresy Italy, Piedmont, 2001 38.00 A fine barrel fermented Chardonnay from one of Northern Italy's top wine estates in the Barbaresco region. Rich and complex with great length.

Amarone Classico Montresor Italy, Veneto, 2002/03 45.00 Amarone is one of Italy's wine treasures - a big red made from a blend of local grapes cultivated in Montresor's vineyards. The late harvested grapes are dried out for four months and then crushed before ageing in oak barrels.
Chianti Classico Riserva Poggio Rosso Italy, Tuscany, 2000 45.00 A superb, mature single vineyard Chianti Classico from the renowned San Felice estate. A rich, velvety wine, the 2000 vintage was given the coveted 'Tre Bicchieri' (3 glasses) award, the Italian wine equivalent of the Oscars.
Graticciaia Italy, Puglia, 2000/1 60.00 One of southern Italy's most sought after red wines, produced, like Amarone from semi-dried grapes and only in outstanding vintages, rich, full bodied with aromas of black cherry, tobacco, and chocolate.

Brunello di Montalcino, Campo del Drago Italy, Tuscany, 2000 70.00 Produced from Sangiovese grapes sourced from a careful selection on vineyards in the 'Capanna' area of Castiglion del Bosco's estate in Montalcino. An incredibly fine wine with great personality, superb structure and a long, rich finish.
Barbaresco Camp Gros Italy, Piedmont, 1998 95.00 An exceptional example of one of Italy's most prestigious red wines and another 'Tre Bicchieri' winner. Camp Gros comes from a tiny parcel of the very best vines of the Marchesi di Gresy, one of Piedmont's star producers.

All wine vintages subject to availability.
All prices in £ & inclusive of VAT