

À LA CARTE MENU

STARTER

BRESAOLA £10.90

Thinly sliced cured beef served with rocket salad and Grana Padano shavings

CRUDO E MELONE £8.00

Cured ham and melon

AVOCADO E PANCETTA £8.50

Avocado with crispy bacon and balsamic vinegar

L'IMPEPATA DI COZZE £7.50

Steamed mussels with spring onion, white wine and garlic

GAMBERI ALLA CANTINA £9.50

Lightly fried prawns with garlic, spring onions, tomatoes and white wine

CALAMARI £9.00

Deep fried squid served with homemade tartar sauce

SARDINES AL BALSAMICO £7.50

Butterfly sardines with herb crust olive oil and balsamic vinegar

ASPARAGI GRATINATI £9.00

Steam green asparagus with gratinated cheese

TRICOLORE £10.00

Buffalo mozzarella, avocado and tomato salad

CAPRINO £9.50

Warm goat's cheese, asparagus, beetroot and walnuts

ZUPPA DEL GIORNO £7.50

Chef's soup of the day

PASTA E RISOTTO

FETTUCCINE DELLO CHEF £8.70 (Main Course £11.70)

Fettuccine pasta with chicken, green asparagus with creamy dolce latte sauce

RISOTTO PORCINI E TARTUFO £9.50 (Main Course £12.50)

Wild mushrooms risotto with truffle oil

SAPORI DI MARE £10.20 (Main Course £13.20)

Spaghetti with mussels, clams and prawns

LINGUINE AL NERO DE SEPIA E CODA DI ROSPO £9.50 (Main Course £12.50)

Black ink linguine with monkfish, cherry tomato and white wine

LASAGNA DE MELANZANA £8.50 (Main Course £11.50)

Baked lasagna pasta with aubergine, tomato and cheese

PENNE MARE E MONTI £8.50 (Main Course £11.50)

Creamy penne pasta with mushrooms, courgettes, prawns and cherry tomato

MAIN COURSE

VITELLO AL LIMONE £16.90

Pan-fried veal escalope with white wine and lemon juice

VITELLO ALLA CANTINA £17.00

Pan-fried veal escalope with ham, mozzarella and tomato sauce

ANATRA AL MIELE £16.90

Roasted half duck with orange, honey and brandy

STINCO D'AGNELLO £16.00

Braised shank of lamb served with mash potato

FEGATO AL BURRO E SALVIA £17.00

Thinly sliced calf's liver pan-fried with butter and sage

POLLO SALTIMBOCA £14.50

Breast of chicken with prosciutto, white wine and sage

TAGLIATA PICCANTE £18.90

Grilled sliced sirloin steak with garlic and chillies, served on bed of rocket salad

MEDAGLIONI DI MANZO £22.00

Medallions of beef with black cherry sauce

FILETTO AL FUNGHI £25.00

Fillet of prime beef with mushrooms and rich Madeira wine

SPIGOLA ALLE VONGOLE £17.50

Grilled fillet of sea bass with clams, and cherry tomato

SALMONE £16.50

Grilled salmon with dill and Prosecco sauce

INVOLTINO DEL PESCATOTE £17.50

Bacon wrapped pan-fried monkfish with white wine and lemon juice

Selection of fresh vegetables and sautéed potatoes £3.50 per portion

Spinach £4.00

Mash potato £3.00

Zucchini- Fried Courgettes £4.00

Mix or Green Salad £3.80

Chips £3.00

New potatoes £3.00

Tomato onion Salad £3.80

Sautéed Mushrooms £3.50

The specials of the day are based on Market Prices

Please, inform us of any allergies

Prices inclusive of V.A.T.

Optional 10% service charge will be added