STARTERS

BRUSCHETTA ANATRA DUCK LEG AND NDUJA RAGU SERVED ON TOAST TOPPED WITH WITH MOZZARELLA CHEESE AND BAKED	8.50
BURRATA AND NDUJA DIP NDUJA AND CREAMY BURRATA CHEESE SERVED HOT WITH WARM BREAD	7.00
CAPRESE SALAD BUFFALO MOZZARELLA SERVED WITH VINE PLUM TOMATOES WITH OLIVE OIL, BASIL & BALSAMIC DRESSING	8.00
POLPETTE HOMEMADE MEATBALLS SERVED IN A SPICY NAPOLI SAUCE	8.00
FUNGHI CANCELLO MUSHROOMS IN A CREAMY, GARLIC AND WHITE WINE SAUCE, WITH A HINT OF CHILLI	7.50
GAMBERONI KING PRAWNS PAN FRIED WITH CHILLI, GARLIC, LEMON AND WHITE WINE. SERVED WITH TOASTED BREAD	9.00
COSTINE PORK RIBS SLOWLY BRAISED IN OUR TANGY BBQ SAUCE	9.00
BRUSCHETTA POMODORO (VG) TOASTED BREAD TOPPED WITH DICED TOMATOES, ONIONS, BASIL & OLIV	7.00 /E OIL
BRUSCHETTA AL SALMONE TOASTED BREAD TOPPED WITH LEMON & DILL CREME FRAICHE TOPPED WITH FRESH SMOKED SALMON	8.00
COZZE MARTINI FRESH MUSSELS STEAMED IN MARTINI BIANCO, GARLIC & CREAM SAUCE	9.00
CHICKEN LIVER PATE HOMEMADE CHICKEN LIVER PATE SERVED WITH TOASTED BREAD & A CLASSIC FRUIT CHUTNEY	7.50
MOZZARELLA FRITTO (V) MOZZARELLA IN BREADCRUMBS DEEP FRIED AND SERVED WITH TOMATO SALSA	7.50
ARANCINI DEEP FRIED RICE BALLS IN MUSHROOM & TRUFFLE SAUCE WITH SAFFRON MAYO	7.95
CALAMARI SQUID LIGHTLY COATED AND DEEP FRIED SERVED WITH CHIPOTLE MAYO	8.95
BREADS AND SHARERS	

BREAD AND OLIVES		6.00
FLAT BREAD WITH HUMMUS		6.00
GARLIC PIZZA BREAD		5.00
GARLIC PIZZA BREAD WITH TOM	NATO	6.00
GARLIC PIZZA BREAD WITH CHEE	ESE	6.00
GARLIC PIZZA BREAD HALF CHEE	ESE/HALF TOMATO	6.00

MAIN COURSES

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ľ	POLLO FUNGHI PAN SEARED CHICKEN BREAST WITH A CREAMY MUSHROOM SAUCE SERVED WITH POTATOES AND BROCCOLINI	23.00
	POLLO ROSMARINO PAN FRIED CHICKEN BREAST COOKED WITH ROSEMARY AND ROASTED PEPPERS IN A WHITE WINE & BUTTER SAUCE, SERVED WITH POTATOES AN BROCCOLINI	23.00
	POLLO MILANESE CHICKEN ESCAPLOPES IN BREADCRUMBS SERVED WITH SPAGHETTI NAPO	25.50 OLI
	STINCO DI AGNELLO LAMB SHANK WITH A PARMESAN MASH RED WINE,AND ROSEMARY SAUC	24.50 CE.
	AGNELLO SLOW ROASTED LAMB RUMP SERVED MEDIUM ON A BUTTERY PARMESAN MASH SERVED WITH ASPARAGUS AND A RICH DOLCELATTE SAUCE	24.50
	SALMON ROYALE PAN-ROASTED SALMON FILLET SERVED WITH MEDITERRANEAN VEGETAB IN A PROSECCO TOMATO CREAM SAUCE	24.50 LES
	BRANZINO GRILLED SEABASS SERVED ON A BED OF SLOWLY ROASTED TOMATO AND MIXED MEDITERRANEAN VEGETABLES	25.00
	LEMON SOLE GRILLED LEMON SOLE IN WHITE WINE SAUCE SERVED ON A BED OF WILD HERB RISOTTO	26.95
	FILLET ROSSINI FILLET STEAK TOPPED WITH PATE IN A RICH MARSALA RED WINE SAUCE SERVED ON TOASTED BREAD	33.95
	CAULIFLOWER STEAK ROASTED CAULIFLOWER STEAK SERVED WITH HUMMUS & CHIMICHURRI DRESSING.	22.95
	CHICKEN CAESAR SALAD FRESH GEM LETTUCE, CLASSIC CAESAR DRESSING, PARMESAN & ANCHOV SERVED WITH GARLIC CROUTONS	14.95 TES
	SALMON FILLET SALAD SMOKED SALMON & CRAYFISH, FRESH GEM LETTUCE TOSSED IN MARIE ROSE SAUCE SERVED WITH CROUTONS	18.95

From the Grill -

gonzola sauce 29.95 27.95 34.00
4.95
4.25
4.95
4.50
4.95

6.00

6.00

ROCKET SALAD Truffle and Parmesan Fries

SPINACHI (FRIED SPINACH TOSSED IN GARLIC, CHILLI & OLIVE OIL)

PIZZA

TELL	
MARGHERITA TRADITIONAL MARGHERITA WITH TOMATO, MOZZARELLA & BASIL LEAV	11.50 /ES
DIAVOLA MEANING "DEVILS PIZZA" WITH TOMATO, SPICY SALAMI, TENDER STRIPS OF BEEF & CHERRY TOMATOES DRIZZLED IN A CHILLI INFUSED	13.50 OLIVE OIL
CALABRESE TOMATO, MOZZARELLA, SPICY SAUSAGE AND NDUJA	13.00
RUSTICA Tomato, mozzarella, parma ham, rocket leaves and parmesan s	13.00 Shaving
CALZONE POLPETTE FOLDED PIZZA WITH HOMEMADE MEATBALLS IN SPICY NAPOLI SAUCE	14.00
ROSELLO CHICKEN, MUSHROOM AND DOLCELATTE BLUE CHEESE	14.00
VEGETARIANA TOMATO, MOZZARELLA, WITH ROAST MEDITERRANEAN VEGETABLES	14.00
SARDINIA mixed sea food chilli cherry tomato mozzarella	14.00
PASTA & RISOTTO	
FETTUCCINE BOLOGNESE SLOWLY COOKED MEAT RAGU SERVED WITH RIBBONS OF PASTA	14.00
FETTUCCINE CARBONARA TRADITIONAL ITALIAN CARBONARA WITH PANCETTA, BLACK PEPPER, PARMESAN, EGG YOLK WITH A SPLASH OF CREAM	14.00
FETTUCCINE GENOVESE FETTUCCINE TOSSED WITH OUR HOMEMADE PESTO OF BASIL, GARLIC, ROASTED PINENUTS & PARMESAN	13.00
RAVIOLI LOBSTER LOBSTER MEAT FILLED PASTA WITH A CRAYFISH, TOMATO AND SAFFRON SAUCE	16.00
LINGUINE GAMBERONI LINGUINE WITH KING PRAWNS, CHILLI, TOMATO, COURGETTES & PARSL	17.00
RIGATONI LUCA SLOW ROASTED DUCK MEAT WITH NDUJA PUREE FINISHED WITH CREAMY BURRATA CHEESE	16.00
LINGUINE AL SALMONE smoked salmon, cherry tomatoes, white wine and cream saud	16.00
LASAGNE CLASSIC ITALIAN LAYERED PASTA	15.50
RIGATONI FILLET STRIPS OF BEEF FILLET, ONIONS, MUSHROOMS IN A CREAMY BRANDY & PEPPERCORN SAUCE	17.00
RISOTTO GANDALFO PEAS, CHICKEN, PANCETTA AND PARMESAN RISOTTO.	16.00
SPAGHETTI MARE MIXED SEAFOOD, CHILLI AND NAPOLI SAUCE TOSSED IN SPAGHETTI.	17.00
RIGATONI ARRABBIATA (VG) PASTA SERVED IN SPICY TOMATO & CHILLI SAUCE ADD CHICKEN £3 ADD BEEF £3 ADD PRAWNS £3	14.00
GNOCCHI POTATO GNOCCHI WITH MUSHROOM AND TRUFFLE, IN A CREAMY PARMESAN SAUCE	15.00
SPAGHETTI VONGOLE SPAGHETTI WITH CLAMS, CHILLI, GARLIC IN WHITE WINE SAUCE	17.00
VEGETABLE LASAGNE MEDITERRANEAN ROAST VEGETABLES IN A CHEESE AND TOMATO SAUCE WITH LAYERED PASTA	14.50

