

Risotto & Pasta Dishes (Gluten free pasta available)

Spaghetti alla Bolognese £9.50

Classic dish made with a special tomato & beef sauce.

Pasta all' Amatriciana £12.50

Short pasta tossed in extra virgin olive oil with Pancetta (Guanciale), tomato sauce, garlic, fresh herbs, a touch of chilli & Pecorino cheese.

Classic Lasagne al Forno £10.50

Traditional lasagne with Bolognese, Béchamel and tomato sauce.

Linguine alla Marinara £14.50

(Seafood Pasta – shell free)

Linguine tossed in extra virgin olive oil with three varieties of prawns (King, Tiger and North Atlantic), flamed in Brandy, chilli, garlic, white wine, fresh herbs, tomato & cream sauce.

Chicken & Chorizo Risotto £10.50

(Chef speciality) Rice cooked in extra virgin olive oil with chopped shallots, garlic, diced chicken breast, Chorizo peppers and fresh herbs

Pasta Principessa (Princess) £12.50

Tossed in a sauce made with marinated, grilled fillets of chicken breast, Parma ham, Tuscan salami, white wine, petit pois, fresh tomatoes, garlic, basil and cream.

Spaghetti alla Carbonara £10.50

Spaghetti tossed in extra virgin olive oil with garlic, parsley, fresh ground black pepper, Pancetta, egg yolk, Parmesan cheese and cream.

Rigatoni delle Casa (House Speciality) £12.50

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. Quite spicy and tasty!

Risotto Mare £14.50

In a tomato-based sauce with prawns and squid with a hint of chilli.

Vegetarian Dishes

Crespelle (Crêpe) ✓ £9.50

Baked homemade crêpes filled with spinach & ricotta, topped with a tomato and cream sauce.

Penne Arrabbiata ✓ £9.50

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite Spicy!

Tortelloni della Casa ✓ £9.50

Fresh Pasta parcels filled with spinach & Ricotta cheese, sautéed in extra virgin olive oil, a hint of garlic. Parmesan cheese, tomato sauce and basil.

SIDE ORDERS

Vegetables

Broccoli	£3.00
Spinach	£3.00
Asparagus	£3.00
Italian Mixed Salad	£3.00
Cauliflower Cheese	£3.00
Green Beans	£3.00

Potatoes

Hand cut Chips	£3.00
Gourmet French Fries	£3.00
Sautéed Potatoes	£3.50
Lyonnais Potatoes	£3.50

Sauces

Béarnaise Sauce	£3.00
Peppercorn Sauce	£3.00
Arrabbiata Sauce	£3.00
Diane Sauce	£3.00
Garlic Butter Sauce	£3.00

For Desserts, please see the:

Dolci ~ Desserts & Recommended Dessert Wines List

All our prices are inclusive of VAT but a 10% service charge will be added to all parties of six & over.



Appetizers

Toasted Garlic Bread with Mozzarella	£4.50	Classic Bruschetta	£5.50
		<i>Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese</i>	
Bruschetta Parma Ham and Salami	£5.95	Garlic Bread	£3.50
<i>Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic & basil.</i>		Basket of Assorted Italian Bread for 2	£2.50
Focaccia Bread with Sea salt and Rosemary	£2.50		

Starters

Classic Prawn Cocktail	£7.50	Mediterranean Antipasto 	£7.50
<i>Succulent Atlantic prawns served with homemade seafood sauce, fresh salad leaves, wholemeal bread and lemon wedge.</i>		<i>A selection of roasted peppers, mushrooms, artichokes, sundried tomatoes, zucchini and roasted onions, preserved in olive oil and served with fresh Mozzarella over Focaccia bread.</i>	
Terrine of Pâté (Smooth Pâté)	£7.50	Stuffed Mushrooms	£7.50
<i>Our homemade pâté is made with chicken, duck liver, with onions, garlic, fresh herbs, sherry, blended with cream. Served with warm toast and garnished with seasonal leaves.</i>		<i>Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.</i>	
Mussels alla Provinciale	£7.95	Seasonal Melon & Fruit 	£6.50
<i>Mussels cooked in onions, garlic, a hint of chilli, white wine, black pepper, tomatoes and parsley.</i>		Trio of Mushrooms, Mozzarella and Onion Rings 	£7.95
Melon, Parma ham & Mascarpone cheese	£7.50	<i>Mushrooms, Mozzarella cubes, onion rings and zucchini dressed in breadcrumbs, deep-fried, garnished with a crispy salad, served with garlic mayonnaise.</i>	
King Prawn & Scampi	£8.50	Scottish Smoked Salmon & Prawns	£8.95
<i>Deep fried king prawn & scampi in a tempura batter. Served with tartar sauce over little Gem salad leaves.</i>		<i>Served with rocket salad, lemon wedge and wholemeal bread.</i>	

Classic Italian Antipasto **£8.50**

AI "tagliere" (cut by hand) for 2 **£16.00**

A fine, assorted selection of Italian cured meats garnished with grilled vegetables.

Soups

Minestrone 	£5.50	Soup of the Day	£5.50
<i>The classic Italian vegetable soup. Served with bread.</i>		<i>Served with bread.</i>	



 Denote Vegetarian Dish

Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

Main Courses

Seafood Dishes

Fresh Lobster: ½ Lobster ~ Fully garnished ~ £27.50

*350 grams approx. Grilled or Thermidor *** ** **

Whole Lobster ~ Fully Garnished ~ £55.00

750 grams approx. Grilled or Thermidor ~ Ideal to share ~

Grilled Seafood Platter (Chef's Speciality) £27.50

Grilled scallops, King & Tiger prawns, mussels, single fillet of Sea Bass & fillet of Monkfish, then sautéed in onions, white wine, garlic, black pepper, parsley & saffron rice. Really Something Very Special !

Sea Bass	£18.50	Grilled Fillet of Lemon Sole	£20.50
<i>Fillet of Sea Bass grilled or baked with fresh rosemary, garlic, white wine, served over a mould of spinach and cream potatoes</i>		<i>Served with vegetables and potatoes. With basil, pesto, pine nuts and prawns.</i>	
		Grilled Fillet of Scottish Salmon	£18.50
		<i>Served with Béarnaise sauce, green beans and roast potatoes.</i>	

Veal Dishes

Veal alla Crema	£18.50	Escalope of Veal Milanese	£18.50
<i>Escalope of Veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs & cream. Served with green beans and sautéed potatoes.</i>		<i>Escalope of Veal dressed in breadcrumbs, pan-fried and served with pasta al pomodoro.</i>	

Chicken Dishes

Chicken alla Parmigiana	£15.50	Pollo al Pepe	£15.50
<i>Chicken breast in breadcrumbs topped with tomato sauce and Mozzarella. Served over Pasta al burro.</i>		<i>Escalope of chicken breast sautéed in extra virgin olive oil with white wine, demi-glace and peppercorn sauce and blended with cream. Served over boiled rice.</i>	

Beef Dishes

Grilled Scottish Sirloin Steak	£25.50	Grilled Scottish Fillet Steak	£28.50
<i>Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.</i>		<i>Fully garnished with grilled Mushrooms, tomatoes, onion rings and fries.</i>	
Choice of sauce: Pepper, Diane or Garlic butter -	£3.00	Choice of sauce: Pepper, Diane or Garlic butter -	£3.00
Classic Tournedos Rossini 8oz	£35.00	Chateaubriand for 2 persons	£59.50
<i>Fillet steak pan fried in butter, served on a crouton and topped with pâté and finished with a Madeira demi-glace sauce. Served with sautéed potatoes and cauliflower cheese.</i>		<i>Served with a rich red wine sauce. Fully garnished with Grilled mushrooms, asparagus and sautéed potatoes</i>	