

## Pane

<b>Pane fresco della casa (v)</b> Selection of freshly baked focaccia and Tuscan bread served with extra virgin olive oil	3.50
<b>Pane all'aglio - Garlic bread (v)</b> Con rosmarino - rustic with salsa verde	4.00
Con pomodoro - with tomato	4.50
Con formaggio - with cheese	4.50

## Antipasti

<b>Antipasto misto (n) (to share)</b> Fennel salami, bolognese arancini with pepperonata, melon and Parma ham, caprese salad, field mushrooms with goats cheese and spinach on toasted bruschetta	15.00
<b>Olives (v)</b> Marinated nocellara olives with chilli and garlic	3.35
<b>Bruschetta (v)</b> vine ripened tomatoes, basil and garlic	5.00
<b>Zuppa</b> Spring pea and ham soup	5.00
<b>Prosciutto</b> Parma ham and melon	7.50
<b>Funghi (n) (v)</b> Roasted field mushrooms with garlic spinach, goats cheese and pesto	6.95
<b>Asparagi (v)</b> Grilled asparagus with a free range poached egg and herb bread crumbs	7.25
<b>Fritto misto</b> Fried squid, king prawn, asparagus, roasted garlic mayonnaise	7.25/11.00
<b>Gamberoni</b> King prawns with garlic and chilli butter	7.95
<b>Carpaccio</b> Thinly sliced peppered fillet with rocket and parmesan	8.95
<b>Fegato (n)</b> Sautéed chicken livers, grapes, Marsala wine and pine nuts	7.00
<b>Parmigiana di melanzane</b> Baked aubergine with tomato, mozzarella, basil and parmesan	6.95

## Insalate

<b>Caprese</b> Vine ripened tomatoes with buffalo mozzarella, basil	7.00/11.00
<b>Cesare con pollo</b> Char grilled chicken with cos lettuce, Caesar dressing, shaved parmesan, crispy croutons, crispy bacon and anchovies (optional)	6.75/10.50

## Risotto

<b>Frutti di mare</b> King prawns, squid, mussels and saffron	6.50/10.00
<b>Funghi (v)</b> Mushrooms, garlic and parsley	6.50/10.00
<b>Piselli e prosciutto</b> Spring pea and parma ham	6.50/10.00

## Pasta Fatta in casa

Pasta made in house from the finest organic durum wheat and free range eggs

<b>Fusilli</b> Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone	11.00
<b>Rigatoni (n)</b> Beef meatballs with tomato sauce	9.50
<b>Penne all'arrabiata</b> Spicy sausage with roasted red pepper and tomato sauce	9.75
<b>Penne (n) (v)</b> Goats cheese, mushrooms, pine nuts, spinach and pesto	10.00
<b>Casarecci (n)</b> Chicken, seasonal vegetables, parmesan cream and pine nuts	10.50
<b>Conchiglie (n) (v)</b> Roast tomato, mascarpone cheese, basil and pine nuts	9.00

## Pasta lunga

Long pasta

<b>Spaghetti carbonara</b> Italian smoked bacon with parmesan cream, soft poached free range egg	9.50
<b>Tagliatelle alla Bolognese</b> Slow cooked beef and tomato ragu	9.50
<b>Linguine</b> King prawns with garlic, chilli and courgettes	11.50

## Pizza fina

Light, thin crust

<b>Margherita (v)</b> Tomato, mozzarella, oregano and basil	6.95
<b>Piccante</b> Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil	8.50
<b>Pollo parmigiano</b> Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan	10.00
<b>Quattro stagioni</b> Italian cured ham, wild mushrooms, roasted sweet peppers, buffalo mozzarella and vine ripened tomatoes	9.50
<b>Rustica (n)</b> Roast Mediterranean vegetables and goats cheese with rocket and parmesan	10.00
<b>Calzone</b> Spicy sausage, roast red pepper and mozzarella	9.00

## Al Forno

<b>Pesce del giorno</b> Fish of the day	market price
<b>Orata</b> Roast sea bream with fennel, tomatoes and olives	16.50
<b>Branzino</b> Sea bass with flat parsley, garlic and lemon dressing	17.00
<b>Pollo alla Valdostana</b> Chicken with fontina cheese and ham, roasted sweet peppers	15.00
<b>Anatra</b> Crispy duck with honey roasted apples and Valpolicella red wine sauce	14.75
<b>Agnello</b> Roast rump of spring lamb with gnocchi, broad beans, peas and mint	16.50
<b>Cannelloni (n) (v)</b> Spinach and ricotta with toasted pine nuts	10.00
<b>Lasagne</b> Baked layered pasta with beef and tomato ragu, parmesan cheese sauce	10.00

## Ai ferri e padella

Charcoal grill and pan

<b>Merluzzo</b> Cod with purple sprouting broccoli, spicy sausage, chilli and garlic	17.50
<b>Spiedini</b> Marinated king prawns, scallops and salmon skewers with fennel, oregano, chilli and lemon	17.50
<b>Fegato alla veneziana</b> Sautéed calves liver with crispy pancetta and Venetian onions	16.50
<b>Pollo</b> Chicken with gnocchi, wild mushrooms and garlic butter	15.25
<b>Vitello alla Milanese</b> Veal escalope, lightly breaded with spaghetti and tomato	17.25
<b>Vitello ai funghi</b> Veal escalope with chestnut mushrooms and Marsala sauce	17.50

All our beef is naturally reared on selected farms and carefully matured for a minimum of 21 days

<b>Tagliata di manzo</b> 10oz rib-eye steak, rocket, roast vine tomato, parmesan and balsamic vinegar	19.75
<b>Filetto</b> 8oz fillet steak simply grilled or with peppercorn sauce	22.75

## Contorni

Mash	3.35
Garlic and rosemary roast potatoes	3.35
Hand cut chips	3.35
Spinach	3.75
Seasonal greens with basil butter	3.75
Courgette fritti	3.35
Parmesan and rocket	3.75
Mixed salad	3.75

All meat weights denoted are pre-cooked.  
(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 discretionary 10% service charge for parties of 6 or more.