

Pane e antipasti

Breads & sharing starters

Marinated nocellara olives (v) £3.00

Freshly baked Tuscan & Focaccia breads (v) £3.00

Rustic 'tear & share', garlic butter, salsa verde (v) £4.00

Thin crust, garlic, tomato (v) £4.00

Thin crust, garlic, mozzarella cheese (v) £4.00

Primi e cicchetti

Starters & small dishes

Roast red & yellow pepper soup (v) £5.00

Tomato, basil & garlic bruschetta (v) £5.00

Calamari 'fritti', roast garlic mayonnaise, lemon £6.00

Mushroom bruschetta, goat's cheese, spinach, pesto (n) £6.50

Caesar salad, chargrilled chicken, cos lettuce, parmesan, garlic croutons, pancetta, anchovies (optional) £6.50

Grilled asparagus, poached egg, herb breadcrumbs (v) £7.00

King prawn bruschetta, chilli & garlic butter £7.50

Secondi

Main courses

Chicken valdostana, fontina cheese, ham, sweet peppers £14.50

Whole seabass, gremolata, lemon £16.00

Spiedini, king prawns, scallops & salmon in oregano, chilli & lemon £16.50

Roast lamb rump, gnocchi, peas, broad beans & mint £16.50

Fillet 8oz steak, simply grilled or with peppercorn sauce £22.00

Pasta e risotto

Pasta & risotto

Penne, goats cheese, mushrooms, spinach & pesto (n) £9.50

Trofiette, chicken, vegetables, parmesan cream, pine nuts (n) £10.00

Risotto, mushrooms, garlic & parsley (v) £10.00

Pizza

Thin crust pizza

Piccante, spicy sausage, tomato, pepper, mozzarella £8.50

Rustica, roast mediterranean vegetables, goats cheese, rocket, parmesan (n) £10.00

Contorni

Side dishes

Mash £3.00

Garlic & rosemary roasted potatoes £3.00

Hand cut chips £3.00

Courgette 'fritti' £3.00

Tender stem broccoli, chilli, garlic £3.00

Buttered spinach £3.50

Seasonal greens, basil butter £3.50

Parmesan, rocket salad £3.50

Mixed salad £3.50

PICCOLINO