

Pane

Pane fresco della casa (v) Selection of freshly baked focaccia and Tuscan bread from our woodstone oven served with extra virgin olive oil	3.50
Pane all'aglio - Garlic pizza bread (v) Semplice - plain	4.00
Con pomodoro - with tomato	4.50
Con formaggio - with cheese	4.50

Antipasti

Antipasto misto (n) (to share) Fennel salami, bolognese arancini with pepperonata, melon and Parma ham, caprese salad, field mushrooms with goats cheese and spinach on toasted bruschetta	15.00
Olives (v)	3.35
Bruschetta (v) vine ripened tomatoes, basil and garlic	5.00
Ribbolita (v) Tuscan bean and cabbage soup	5.00
Prosciutto Parma ham and melon	7.50
Funghi (n) (v) Roasted field mushrooms with garlic spinach, goats cheese and pesto	6.95
Asparagi (v) Grilled asparagus with a free range poached egg and pecorino cheese	7.25
Fritto misto Fried squid, king prawn, asparagus, roasted garlic mayonnaise	7.25/11.00
Gamberoni King prawns with garlic and chilli butter	7.95
Cozze Steamed mussels with white wine, garlic and parsley cream	7.75/10.75
Carpaccio Thinly sliced peppered fillet with rocket and parmesan	8.95
Fegato (n) Sautéed chicken livers, grapes, Marsala wine and pine nuts	7.00
Parmigiana di melanzane Baked aubergine with tomato, mozzarella, basil and parmesan	6.95

Insalate

Caprese Vine ripened tomatoes with buffalo mozzarella, basil	7.00/11.00
Cesare con pollo Gem lettuce, Caesar dressing, shaved parmesan and char grilled chicken	6.75/10.50

Risotto

Frutti di mare King prawns, squid, mussels and saffron	6.50/10.00
Funghi (v) Mushrooms, garlic and parsley	6.50/10.00
Salsiccia Italian sausage with braised fennel and tarragon	6.50/10.00
Zucca Roast pumpkin with Italian smoked bacon and Gorgonzola cheese	6.50/10.00

Pasta

Fusilli Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone	11.00
Linguine King prawns with garlic, chilli and courgettes	11.50
Troffiette (n) Chicken, seasonal vegetables, parmesan cream and pine nuts	10.50
Spaghetti carbonara Italian smoked bacon with parmesan cream, soft poached free range egg	9.50
Spaghettoni alle vongole Clams, white wine, chilli, garlic and parsley	11.50
Rigatoni (n) Braised beef meatballs with tomato sauce	9.50
Penne all'arrabiata Spicy sausage with roasted red pepper and tomato sauce	9.75
Penne (n) (v) Goats cheese, mushrooms, pine nuts, spinach and pesto	10.00
Tagliatelle alla Bolognese Slow cooked beef and tomato ragu	9.50

Pizza

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

Al Forno

Woodstone oven

Pesce del giorno Fish of the day	market price
Ippoglosso Baked halibut with clams, tender stem broccoli, chilli and fennel bread crumbs	18.95
Branzino Sea bass with flat parsley, garlic and lemon dressing	17.00
Pollo alla Valdostana Chicken with fontina cheese and ham, roasted sweet peppers	15.00
Anatra Crispy duck with honey roasted apples and Valpolicella red wine sauce	14.75
Agnello Slow cooked lamb shank with tomato, herbs and wild mushrooms	17.25
Cannelloni (n) (v) Roast butternut squash with garlic spinach and goats cheese	10.00
Lasagne Baked layered pasta with beef and tomato ragu, parmesan cheese sauce	10.00

Ai ferri e padella

Charcoal grill and pan

Pesce spada (n) Swordfish with caponata	16.50
Spiedini (n) Skewered King prawns, scallops and swordfish with raisin and pine nut rice	18.00
Salsiccia (n) Tuscan sausage with cannellini and borlotti beans, tomato sauce	14.95
Pollo Chicken with gnocchi, wild mushrooms and garlic butter	15.25
Vitello alla Milanese Veal escalope, lightly breaded with spaghetti and tomato	17.25
Vitello ai funghi Veal escalope with chestnut mushrooms and Marsala sauce	17.50

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

Tagliata di manzo 10oz rib-eye steak, rocket, roast vine tomato, parmesan and balsamic vinegar	19.75
Filetto 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

Vini Bianchi

Grecanico, Roccamora
Italy, Sicily, 2008

125ml 2.65 500ml Carafe 10.20 btl 14.25

Frascati Superiore, Monte Porzio Catone
Italy, Lazio, 2007

125ml 2.85 500ml Carafe 10.55 btl 15.95

Pinot Grigio, Garganega
Italy, Venezia, 2008/09

125ml 3.20 500ml Carafe 11.70 btl 16.50

Chardonnay, Terrazze della Luna
Italy, Trentino, 2008

125ml 3.45 500ml Carafe 12.00 btl 17.95

Organic Sauvignon Blanc, Adobe
Chile, Emiliana, 2009

125ml 3.70 500ml Carafe 12.50 btl 19.00

'By the Glass or Carafe'

Vini Rossi

Sangiovese, Roccamora
Italy, Sicily, 2008

125ml 2.65 500ml Carafe 10.75 btl 14.25

Montepulciano d'Abruzzo, Ancora
Italy, Abruzzo, 2008

125ml 3.20 500ml Carafe 11.70 btl 16.50

Rioja, Zarabanda
Spain, Rioja, 2007

125ml 3.45 500ml Carafe 11.70 btl 16.95

Merlot, Terrazze della Luna
Italy, Trentino, 2007/08

125ml 3.45 500ml Carafe 12.00 btl 17.50

Organic Cabernet Sauvignon, Adobe
Chile, Emiliana, 2008

125ml 3.70 500ml Carafe 12.50 btl 19.00

Vini Rosati

Sanvigilio Pinot Grigio Blush, Cavit
Italy, Trentino, 2008

125ml 3.45 500ml Carafe 12.55 btl 17.50

Bardolino Chiaretto, Brolo Alto
Italy, Veneto, 2008

125ml 3.95 500ml Carafe 14.55 btl 21.20

Circumstance Cape Coral
South Africa, Stellenbosch, 2009

125ml 4.95 500ml Carafe 18.50 btl 28.50

Chateau Minuty Rose Reserve, Cotes de Provence
France, 2007/08

125ml 5.20 500ml Carafe 20.50 btl 30.00

Sauvignon Blanc, False Bay
South Africa, Western Cape, 2009

btl 21.75

Soave Classico, Montesor
Italy, Veneto, 2008

btl 19.50

Verdicchio Classico, Coste del Molino
Italy, Marche, 2008

btl 20.50

Vermentino, Tenuta Perolla
Italy, Tuscany, 2008

btl 22.00

Pinot Grigio, Bottega Vinai
Italy, Trentino, 2008

btl 22.50

Gavi di Gavi, Nuovo Quadro
Italy, Piedmont, 2008

btl 28.75

Chablis, La Colombe
France, Burgundy, 2007/08

btl 29.75

Riesling, Poderi Colla
Italy, Piedmont, 2008

btl 30.75

Soave Classico, Staforte
Italy, Veneto, 2007

btl 40.00

Shiraz, False Bay

South Africa, Western Cape, 2008

btl 21.75

Chianti Rufina, Prunatelli
Italy, Tuscany, 2007

btl 20.50

Rive Barbera d'Asti
Italy, Piedmont, 2007

btl 25.25

Valpolicella 'Ripasso' Capitel della Crosara
Italy, Veneto, 2007

btl 25.75

Pinot Noir, Fonty's Pool
Australia, Pemberton, 2008

btl 28.75

Chianti Classico, Riserva Villa La Pagliaia
Italy, Tuscany, 2005/06

btl 30.75

Barolo, Patrizi

Italy, Piedmont, 2005

btl 47.50

Chianti Classico, Riserva il Grigio, San Felice

Italy, Tuscany, 2005

btl 49.50

Amarone Classico 'La Colombaia' Montesor

Italy, Veneto, 2004/05

btl 51.75

Brunello di Montalcino, Castiglion del Bosco
Italy, Montalcino, 2003

btl 68.75

Champagne & Prosecco

Prosecco Lunetta, Cavit
Italy, Veneto

125ml 6.00 btl 27.50

Lallier Grand Cru Grande Reserve nv

125ml 7.75 btl 37.00

Berlucchi Rose Cuvee Imperiale Max

125ml 8.50 btl 42.25

Charles Heidsieck Brut Reserve nv

btl 50.00

Veuve Clicquot Yellow Label Brut nv

btl 52.50

Charles Heidsieck Rose Reserve nv

btl 70.00

Veuve Clicquot Rose nv

btl 90.00

Dom Perignon Reserve 2000

btl 135.00

Louis Roederer Cristal 2000

btl 295.00