

Pane

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

Insalate

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

Risotto

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

Pasta

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

Pizza

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

Ai Forno

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

Ai ferri e padella

Charcoal grill and pan

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

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

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

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

'By the Glass or Carafe'

Vini Bianchi

Greco, 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, Venetia, 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

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, Montresor

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'
Montresor**

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