

## Pane

<b>Pane fresco della casa (v)</b> Selection of freshly baked focaccia and Tuscan bread from our woodstone oven served with extra virgin olive oil	4.00
<b>Pane all'aglio - Garlic pizza bread (v)</b> Semplice - plain	4.50
Con pomodoro - with tomato	5.25
Con formaggio - with cheese	5.25

## Antipasti

<b>Antipasto misto (n) (to share)</b> Fennel salami, bolognese arancini with peperonata, melon and Parma ham, caprese salad, field mushrooms with goats cheese and spinach on toasted bruschetta	16.10
<b>Olives (v)</b>	3.65
<b>Bruschetta (v)</b> vine ripened tomatoes, basil and garlic	5.25
<b>Ribbolita (v)</b> Tuscan bean and cabbage soup	5.50
<b>Prosciutto</b> Parma ham and melon	8.00
<b>Funghi (n) (v)</b> Roasted field mushrooms with garlic spinach, goats cheese and pesto	7.80
<b>Asparagi (v)</b> Grilled asparagus with a free range poached egg and pecorino cheese	8.10
<b>Fritto misto</b> Fried squid, king prawn, asparagus, roasted garlic mayonnaise	8.10/12.00
<b>Gamberoni</b> King prawns with garlic and chilli butter	8.95
<b>Cozze</b> Steamed mussels with white wine, garlic and parsley cream	8.35/11.25
<b>Carpaccio</b> Thinly sliced peppered fillet with rocket and parmesan	9.95
<b>Fegato (n)</b> Sautéed chicken livers, grapes, Marsala wine and pine nuts	7.30
<b>Parmigiana di melanzane</b> Baked aubergine with tomato, mozzarella, basil and parmesan	7.50

## Insalate

<b>Caprese</b> Vine ripened tomatoes with buffalo mozzarella, basil	7.85/12.00
<b>Cesare con pollo</b> Gem lettuce, Caesar dressing, shaved parmesan and char grilled chicken	7.35/11.55
<b>Frutti di mare</b> King prawns, squid, mussels and saffron	7.10/11.25
<b>Funghi (v)</b> Mushrooms, garlic and parsley	7.10/11.25
<b>Salsiccia</b> Italian sausage with braised fennel and tarragon	7.10/11.25
<b>Zucca</b> Roast pumpkin with Italian smoked bacon and Gorgonzola cheese	7.10/11.25

## Pasta Fresca

Organic durum wheat & free range egg

<b>Fusilli</b> Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone	12.00
<b>Linguine</b> King prawns with garlic, chilli and courgettes	12.25
<b>Casarecci (n)</b> Chicken, seasonal vegetables, parmesan cream and pine nuts	11.25
<b>Spaghetti carbonara</b> Italian smoked bacon with parmesan cream, soft poached free range egg	10.75
<b>Spaghettoni alle vongole</b> Clams, white wine, chilli, garlic and parsley	12.25
<b>Rigatoni (n)</b> Braised beef meatballs with tomato sauce	10.75
<b>Penne all'arrabiata</b> Spicy sausage with roasted red pepper and tomato sauce	10.75
<b>Penne (n) (v)</b> Goats cheese, mushrooms, pine nuts, spinach and pesto	10.75
<b>Tagliatelle alla Bolognese</b> Slow cooked beef and tomato ragu	10.75

## Al Forno

Woodstone oven

<b>Pesce del giorno</b> Fish of the day	market price
<b>Ippoglosso</b> Baked halibut with clams, tender stem broccoli, chilli and fennel bread crumbs	19.95
<b>Branzino</b> Sea bass with flat parsley, garlic and lemon dressing	18.75
<b>Pollo alla Valdostana</b> Chicken with fontina cheese and ham, roasted sweet peppers	16.00
<b>Anatra</b> Crispy duck with honey roasted apples and Valpolicella red wine sauce	16.10
<b>Agnello</b> Slow cooked lamb shank with tomato, herbs and wild mushrooms	18.90
<b>Cannelloni (n) (v)</b> Roast butternut squash with garlic spinach and goats cheese	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>Pesce spada (n)</b> Swordfish with caponata	17.60
<b>Spiedini (n)</b> Skewered King prawns, scallops and swordfish with raisin and pine nut rice	19.50
<b>Salsiccia (n)</b> Tuscan sausage with cannellini and borlotti beans, tomato sauce	16.00
<b>Pollo</b> Chicken with gnocchi, wild mushrooms and garlic butter	16.35
<b>Vitello alla Milanese</b> Veal escalope, lightly breaded with spaghetti and tomato	19.60
<b>Vitello ai funghi</b> Veal escalope with chestnut mushrooms and Marsala sauce	19.25

All our beef is naturally reared on selected British 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	20.00
<b>Filetto</b> 8oz fillet steak simply grilled or with peppercorn sauce	24.00

## Contorni

Mash	3.65
Garlic and rosemary roast potatoes	3.65
Hand cut chips	3.65
Spinach	4.00
Seasonal greens with basil butter	4.00
Courgette fritti	3.65
Parmesan and rocket	4.00
Mixed salad	4.00

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.  
A discretionary 12.5% service charge will be added to your bill.