

## Pane

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

## Antipasti

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

## Insalate

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

## Risotto

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

## Pasta Fresca

Organic durum wheat & free range egg

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

## Al Forno

Woodstone oven

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

## Ai ferri e padella

Charcoal grill and pan

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

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

## Contorni

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