

## Pane

<b>Pane fresco della casa (v)</b>	3.75
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	4.25
Con pomodoro - with tomato	5.00
Con formaggio - with cheese	5.00

## Antipasti

<b>Antipasto misto (n) (to share)</b>	15.55
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>	7.75
Parma ham and melon	
<b>Funghi (n) (v)</b>	7.25
Roasted field mushrooms with garlic spinach, goats cheese and pesto	
<b>Asparagi (v)</b>	7.80
Grilled asparagus with a free range poached egg and pecorino cheese	
<b>Fritto misto</b>	7.55/11.50
Fried squid, king prawn, asparagus, roasted garlic mayonnaise	
<b>Gamberoni</b>	8.50
King prawns with garlic and chilli butter	
<b>Cozze</b>	8.00/11.00
Steamed mussels with white wine, garlic and parsley cream	
<b>Carpaccio</b>	9.40
Thinly sliced peppered fillet with rocket and parmesan	
<b>Fegato (n)</b>	7.55
Sautéed chicken livers, grapes, Marsala wine and pine nuts	
<b>Parmigiana di melanzane (v)</b>	7.25
Baked aubergine with tomato, mozzarella, basil and parmesan	

## Insalate

<b>Caprese</b>	7.50/11.75
Vine ripened tomatoes with buffalo mozzarella, basil	
<b>Cesare con pollo</b>	7.00/11.50
Gem lettuce, Caesar dressing, shaved parmesan and char grilled chicken	

## Risotto

<b>Frutti di mare</b>	6.80/10.75
King prawns, squid, mussels and saffron	
<b>Funghi (v)</b>	6.80/10.75
Mushrooms, garlic and parsley	
<b>Salsiccia</b>	6.80/10.75
Italian sausage with braised fennel and tarragon	
<b>Zucca</b>	6.80/10.75
Roast pumpkin with Italian smoked bacon and Gorgonzola cheese	

## Pasta

<b>Fusilli</b>	11.55
Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone	
<b>Linguine</b>	12.00
King prawns with garlic, chilli and courgettes	
<b>Troffiette (n)</b>	11.25
Chicken, seasonal vegetables, parmesan cream and pine nuts	
<b>Spaghetti carbonara</b>	10.00
Italian smoked bacon with parmesan cream, soft poached free range egg	
<b>Spaghettoni alle vongole</b>	12.00
Clams, white wine, chilli, garlic and parsley	
<b>Rigatoni (n)</b>	10.75
Braised beef meatballs with tomato sauce	
<b>Penne all'arrabiata</b>	10.25
Spicy sausage with roasted red pepper and tomato sauce	
<b>Penne (n) (v)</b>	10.25
Goats cheese, mushrooms, pine nuts, spinach and pesto	
<b>Tagliatelle alla Bolognese</b>	10.00
Slow cooked beef and tomato ragu	

## Pizza

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

## Al Forno

### Woodstone oven

<b>Pesce del giorno</b>	market price
Fish of the day	
<b>Ippoglosso</b>	19.50
Baked halibut with clams, tender stem broccoli, chilli and fennel bread crumbs	
<b>Branzino</b>	18.00
Sea bass with flat parsley, garlic and lemon dressing	
<b>Pollo alla Valdostana</b>	15.50
Chicken with fontina cheese and ham, roasted sweet peppers	
<b>Anatra</b>	15.55
Crispy duck with honey roasted apples and Valpolicella red wine sauce	
<b>Agnello</b>	18.30
Slow cooked lamb shank with tomato, herbs and wild mushrooms	
<b>Cannelloni</b>	10.00
Slow cooked beef and tomato ragu, pecorino cheese sauce Or Roast butternut squash with garlic spinach and goats cheese (n) (v)	
<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>	17.30
Swordfish with caponata	
<b>Spiedini (n)</b>	19.00
Skewered King prawns, scallops and swordfish with raisin and pine nut rice	
<b>Salsiccia (n)</b>	15.75
Tuscan sausage with cannellini and borlotti beans, tomato sauce	
<b>Pollo</b>	15.80
Chicken with gnocchi, wild mushrooms and garlic butter	
<b>Vitello alla Milanese</b>	18.30
Veal escalope, lightly breaded with spaghetti and tomato	
<b>Vitello ai funghi</b>	18.50
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>	20.00
10oz rib-eye steak, rocket, roast vine tomato, parmesan and balsamic vinegar	
<b>Filetto</b>	24.00
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

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.