

Pane

Pane fresco della casa (v) Selection of freshly baked focaccia and Tuscan bread 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 Fresca

Organic durum wheat & free range egg

Fusilli Smoked salmon, peas, asparagus, spinach leaves, lemon and herb mascarpone	11.00
Linguine King prawns with garlic, chilli and courgettes	11.50
Casarecci (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

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