

## Pane

<b>Pane fresco della casa (v)</b>	3.65
Selection of freshly baked focaccia and organic Tuscan bread from our woodstone oven served with extra virgin olive oil	
<b>Pane all'aglio - Garlic pizza bread (v)</b>	
Semplice - plain	4.10
Con pomodoro - with tomato	4.65
Con formaggio - with cheese	4.65
Con rosmarino - with rosemary and sea salt	4.65

## Antipasti

<b>Olive (v)</b>	3.00
Marinated mixed olives with chilli, garlic and herbs	
<b>Antipasto misto (n)</b>	14.95
Italian cured ham and melon, olive and artichokes, grilled tuna and bean salad, tomato bruschetta, baby plum tomato and torn mozzarella, bresaola rolled with rocket and parmesan	
<b>Antipasto Primi (n)</b>	16.25
King prawns, fried squid, fennel salami, field mushroom and goats cheese bruschetta, caprese salad, Italian cured ham, goats cheese and pea risotto fritters, artichoke and olive salad	

## Primi

<b>Parmigiana di melanzane (v)</b>	6.85
Baked aubergine with tomato, mozzarella, basil and parmesan	
<b>Bruschetta (v)</b>	4.85
Chopped vine ripened tomatoes, fresh basil, garlic and Sicilian extra virgin olive oil on toasted Tuscan bread	
<b>Ribollita (v)</b>	4.85
Slow cooked bean, cabbage, tomato and herb soup	
<b>Prosciutto e melone</b>	7.45
Italian cured ham and chilled melon	
<b>Funghi ripieni (v) (n)</b>	6.80
Stuffed field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts	
<b>Crostini con fegato (n)</b>	6.85
Sautéed chicken livers, grapes, marsala wine and pine nuts	
<b>Asparagi grigliati (v)</b>	7.20
Grilled asparagus with a soft poached free range egg, pecorino cheese and parsley breadcrumbs	
<b>Cozze alla panna</b>	7.95
Mussels with white wine, cream and parsley, served with garlic bruschetta	
<b>Gamberoni aglio e olio</b>	8.50
Sautéed king prawns with garlic and chilli butter served on toasted Tuscan bread	
<b>Calamari fritti</b>	6.85
Lightly fried squid with roasted garlic mayonnaise and lemon	
<b>Carpaccio di manzo</b>	9.40
Thinly sliced beef fillet with mustard dressing, rocket and parmesan	

## Insalate

<b>Caprese (v) (n)</b>	6.85/11.00
Vine ripened tomatoes with buffalo mozzarella, basil and rocket	
<b>Tonno e Fagioli</b>	6.50/10.95
Grilled tuna with roasted peppers and Italian bean salad	
<b>Cesare con pollo</b>	6.50/10.95
Green lettuce with Caesar dressing, shaved parmesan and char grilled chicken	
<b>Spinaci e pancetta</b>	6.50/10.95
Spinach leaves with avocado, Italian smoked bacon, grain mustard and honey dressing	

## Risotto

<b>Risotto ai frutti di mare</b>	6.15/10.25
King prawns, squid and mussels with saffron and parsley	
<b>Risotto caprino (v)</b>	6.15/10.25
Grilled goats cheese with tomato and rosemary	
<b>Risotto ai funghi (v)</b>	6.15/10.25
Wild mushrooms, garlic and parsley	
<b>Risotto alla zucca</b>	6.15/10.25
Roast pumpkin with Italian smoked bacon and gorgonzola cheese	

## Pasta

<b>Tortelloni ai funghi (v) (n)</b>	7.00/11.25
Artisan hand made pasta filled with wild mushrooms and ricotta cheese served with mascarpone, flat parsley and toasted pine nuts	
<b>Tortelloni alla bolognese</b>	7.00/11.25
Artisan hand made pasta filled with slow cooked Scotch beef ragu and tomato sauce	
<b>Cannelloni alla zucca (v) (n)</b>	12.75
Baked winter squash and goats cheese cannelloni	
<b>Farfalle al salmone</b>	10.75
Smoked salmon, peas, asparagus, spinach leaves with lemon and herb mascarpone cheese	
<b>Spaghettoni alle vongole</b>	11.50
Spaghettoni pasta with clams, white wine, chilli, garlic and parsley	
<b>Linguine ai gamberetti</b>	11.25
King prawns with garlic, chilli and courgettes	
<b>Troffiette al pollo e asparagi (n)</b>	10.75
Char grilled chicken with vegetables, parmesan cream and toasted pine nuts	
<b>Spaghetti al pomodoro e basilico (v)</b>	5.70/9.25
Tomato sauce and basil	
<b>Rigatoni con polpette</b>	10.25
Hand rolled Italian meatballs with tomato sauce	
<b>Spaghetti alla carbonara</b>	9.75
Italian smoked bacon with parmesan cream sauce, soft poached free range egg and milled black pepper	
<b>Penne all'arrabiata</b>	9.75
Spicy sausage with roasted red pepper and tomato sauce	
<b>Lasagne al forno</b>	9.25
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	
<b>Spaghetti alla bolognese</b>	5.95/9.75
Slow cooked beef and tomato ragu sauce	

## Pizza

Dal Forno a Legna  
from our woodstone oven

<b>Margherita (v)</b>	6.25
Tomato, mozzarella, oregano and basil	
<b>Piccante</b>	8.15
Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil	
<b>Gamberetti piccante</b>	9.25
Marinated prawns, grilled courgette, chilli, basil and lemon	
<b>Pollo parmigiano</b>	9.95
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>Fiorentina (v)</b>	8.95
Spinach, free range egg, tomato, mozzarella and parmesan	
<b>Rustica (v) (n)</b>	9.95
Roast Mediterranean vegetables and goats cheese with rocket, basil pesto and parmesan	

## Secondi

### Pesce

<b>Branzino Siciliano</b>	17.85
Baked sea bass with tomato, garlic, olives, capers and lemon	
<b>Pescespada con caponata (n)</b>	15.95
Grilled swordfish with Sicilian aubergine and pepper relish	
<b>Ippoglosso alla Livornese</b>	19.25
Roast halibut with a spicy potato, tomato and olive sauce	
<b>Merluzzo in agrodolce (n)</b>	16.95
Roast cod with sweet and sour peppers, raisins and pine nuts	
<b>Spiedini misto</b>	19.25
Marinated prawn, swordfish and scallop skewers with saffron rice and cherry tomato sauce	

### Carne

<b>Pollo ruspante con gnocchi e funghi</b>	14.95
Roast free range chicken breast with gnocchi, wild mushrooms and garlic butter	
<b>Pollo alla Valdostana</b>	14.95
Baked breaded chicken filled with fontina cheese and ham served with roasted sweet peppers	
<b>Anatra arrosto</b>	14.65
Crispy duck with honey roasted apples and Valpolicella red wine sauce	
<b>Vitello alla Milanese</b>	17.35
Lightly fried veal escalope with breadcrumbs, served with spaghetti and tomato	
<b>Agnello brasato alla cacciatora</b>	17.35
Slow cooked Lamb shank with tomato, herbs and wild mushrooms	
<b>Salsiccia 'Toscana' con fagioli (n)</b>	12.95
Tuscan sausage with cannellini and borlotti beans, tomato sauce	
<b>Costata di manzo</b>	18.95
Char grilled marinated Boz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce	
<b>Filetto alla griglia</b>	22.15
Char grilled Boz fillet steak served plain or with peppercorn sauce, roasted plum tomatoes and field mushrooms	
<b>Fegato alla Veneziana</b>	16.50
Sautéed calves liver with Italian smoked bacon, onions and sage	

### Contorni

<b>Mash</b>	3.10
<b>Rosemary and garlic roasted new potatoes</b>	3.10
<b>Hand cut chips</b>	3.10
<b>Spinach</b>	3.60
<b>Seasonal greens with basil butter</b>	3.10
<b>Courgette fritti</b>	3.10
<b>Mixed salad</b>	3.10
<b>Green beans</b>	3.10
<b>Vine tomato and red onion salad</b>	3.60
<b>Rocket and parmesan salad</b>	3.60

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.

Vini Bianchi

- Organic Bianco del Veneto, Montresor**  
Italy, Brumaio 2007 175ml 4.95 250ml 7.15 btl 19.95
- Grecanico, Roccamora**  
Italy, Sicily, 2006 175ml 4.25 250ml 5.45 btl 15.35
- Pinot Grigio, Conviviale**  
Italy, Lombardy, 2007 175ml 4.70 250ml 6.50 btl 18.50
- Chardonnay, Terrazze della Luna**  
Italy, Trentino, 2007 175ml 5.00 250ml 7.15 btl 19.50
- Sauvignon Blanc, False Bay**  
South Africa, Western Cape 2008 175ml 5.30 250ml 7.55 btl 21.70
- Soave Classico, Staforte**  
Italy, Veneto, 2005/06  
Graziano Pra is one of Soave's top estates. Ripe and full flavoured with delicately floral aromas  
175ml 9.00 250ml 12.50 btl 37.00
- Frascati Superiore, Monte Porzio Catone**  
Italy, Lazio, 2002 18.35
- Soave Classico, Montresor**  
Italy, Veneto, 2007 18.65
- Pinot Grigio, Bottega Vinai**  
Italy, Trentino, 2007 20.95
- Verdicchio Classico, Coste del Molino**  
Italy, Marche, 2007 21.15
- Roero Arneis, Alasia**  
Italy, Piedmont, 2007 21.70
- Chablis, La Colombe**  
France, Burgundy, 2007 26.75
- Gavi di Gavi, Nuovo Quadro**  
Italy, Piedmont, 2007 27.50
- Riesling, Poderi Colla**  
Italy, Piedmont, 2007 29.50  
An impressive example of Riesling from a tiny vineyard in the Alba area of Piedmont
- Chardonnay, Marchesi di Gresy**  
Italy, Piedmont, 2004/05 40.00  
Barrel fermented Chardonnay from one of Northern Italy's top wine estates in the Barbaresco region
- Chassagne Montrachet**  
France, Burgundy, 2006 52.50  
The wines of Chassagne Montrachet have a deservedly great reputation. A truly outstanding Chardonnay
- Condrieu, Les Grandes Chaillees**  
France, Provence 2006 52.50  
Viognier - explosive peachy aromas

Vini Rossi

- Organic Rosso del Veneto, Montresor**  
Italy, Brumaio 2007 175ml 4.95 250ml 7.15 btl 19.95
- Sangiovese, Roccamora**  
Italy, Sicily, 2006 175ml 4.15 250ml 5.45 btl 15.25
- Montepulciano d'Abruzzo, Ancora**  
Italy, Abruzzo, 2006/07 175ml 4.70 250ml 6.50 btl 18.35
- Merlot, Terrazze della Luna**  
Italy, Trentino, 2006/07 175ml 5.00 250ml 7.15 btl 19.35
- Shiraz, False Bay**  
South Africa, Western Cape, 2007 175ml 5.30 250ml 7.55 btl 21.50
- Amarone Classico, Montresor**  
Italy, Veneto, 2004  
The late harvested grapes are dried out for four months and then crushed before ageing in oak barrels  
175ml 11.30 250ml 16.25 btl 49.00
- Chianti Rufina, Prunatelli**  
Italy, Tuscany, 2005/06 19.15
- Rioja, Vega del Rayo Seleccionada**  
Spain, Rioja, 2006 19.35
- Primitivo del Salento, Conviviale**  
Italy, Puglia, 2006 19.95
- Valpolicella 'Ripasso' Capitel della Crosara**  
Italy, Veneto, 2005/06 21.70
- Rive Barbera d'Asti**  
Italy, Piedmont, 2005/06 24.75
- Pinot Noir Fonty's Pool**  
Australia, Pemberton 2006 27.80
- Chianti Classico, Riserva Villa La Pagliaia**  
Italy, Tuscany, 2004/05 28.85
- Barolo Patrizi**  
Italy, Piedmont, 2003/04 44.00
- Beaune 1er Cru Les Epenottes, Vallet Freres**  
France, Burgundy, 2004 44.00  
Rich cherry fruit aromas and a big fruity finish
- Chianti Classico, Riserva Poggio Rosso**  
Italy, Tuscany, 2001 50.00  
A mature single vineyard Chianti Classico. A rich, velvety wine
- Gevey Chambertin Clos de la Justice, Vallet Freres**  
France, Burgundy, 2004 51.00  
The Clos de la Justice is a definitive, classy red Burgundy and has a smoky, wild fruit nose
- Graticciaia**  
Italy, Puglia, 2001 66.00  
Red wine produced, like Amarone from semi-dried grapes and only in outstanding vintages
- Clos Du Val, Stags Leap Cabernet Sauvignon.**  
USA, California 2003/04 65.00  
Intense, complex Cabernet Sauvignon

Vini Rosati

- Pinot Grigio Rose, Ancora**  
Italy, Lombardy 2007/08 175ml 5.00 250ml 7.25 btl 19.60
- Bardolino Chiaretto, Brolo Alto**  
Italy, Veneto, 2006/07 175ml 5.45 250ml 7.55 btl 21.70
- Circumstance Cape Coral**  
South Africa, Stellenbosch 2007/08 btl 27.80
- Chateau Minuty Rose Reserve, Cotes de Provence**  
France, 2007 btl 30.00
- Champagne & Prosecco**
- Prosecco di Valdobbiadene nv**  
Italy, Veneto btl 28.00 150ml 6.00
- Lallier Grand Cru Grande Reserve nv**  
btl 35.50 150ml 7.20
- Berlucchi Rose Cuvee Imperiale Max**  
btl 40.00 150ml 8.15
- Veuve Clicquot Yellow Label Brut nv**  
btl 53.00
- Taittinger Prestige Rose nv**  
btl 61.00
- Bollinger Special Cuvee nv**  
btl 61.00
- Veuve Clicquot Rose n.v.**  
btl 90.00
- Dom Perignon Reserve 2000**  
btl 125.00
- Louis Roederer Cristal 2000**  
btl 275.00
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- Brunello di Montalcino, Campo del Drago**  
Italy, Tuscany, 2000 75.00  
Produced from Sangiovese grapes from a careful selection of vineyards in the area of Castiglione del Bosco's estate in Montalcino
- Barbaresco, Camp Gros**  
Italy, Piedmont, 1998/99 99.00  
One of Italy's most prestigious red wines from a tiny parcel of the very best vines of the Marchesi di Gresy
- Chateau Leoville Lascazes St Julien**  
France, Bordeaux, 1998 150.00  
Cabernet dominated claret with a delightful perfume and concentrated palate
- El Picon Reserva, Pago De Los Capellanes**  
Spain, Ribera Del Duero, 2003/04 195.00  
100% Tempranillo, single vineyard and aged in all - new French oak. Regarded as one of Spain's finest wines