

## Pane

<b>Pane fresco della casa (v)</b>	3.35
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	3.85
Con pomodoro - with tomato	4.10
Con formaggio - with cheese	4.10

## Antipasti

<b>Olive (v)</b>	3.00
Marinated mixed olives with chilli, garlic and herbs	
<b>Antipasto misto (n)</b>	13.75
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>	14.70
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>	6.70
Baked aubergine with tomato, mozzarella, basil and parmesan	
<b>Bruschetta (v)</b>	4.65
Chopped vine ripened tomatoes, fresh basil, garlic and Sicilian extra virgin olive oil on toasted Tuscan bread	
<b>Ribollita (v)</b>	4.60
Slow cooked bean, cabbage, tomato and herb soup	
<b>Prosciutto e melone</b>	7.10
Italian cured ham and chilled melon	
<b>Funghi ripieni (v) (n)</b>	6.50
Stuffed field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts	
<b>Crostini con fegato (n)</b>	6.50
Sautéed chicken livers, grapes, marsala wine and pine nuts	
<b>Asparagi grigliati (v)</b>	6.70
Grilled asparagus with a soft poached free range egg, pecorino cheese and parsley breadcrumbs	
<b>Cozze alla panna</b>	7.50
Mussels with white wine, cream and parsley, served with garlic bruschetta	
<b>Gamberoni aglio e olio</b>	7.95
Sautéed king prawns with garlic and chilli butter served on toasted Tuscan bread	
<b>Calamari fritti</b>	6.50
Lightly fried squid with roasted garlic mayonnaise and lemon	
<b>Carpaccio di manzo</b>	8.95
Thinly sliced beef fillet with mustard dressing, rocket and parmesan	

## Insalate

<b>Caprese (v) (n)</b>	6.50/10.50
Vine ripened tomatoes with buffalo mozzarella, basil and rocket	
<b>Tonno e Fagioli</b>	6.15/9.95
Grilled tuna with roasted peppers and Italian bean salad	
<b>Cesare con pollo</b>	6.15/9.95
Grem lettuce with Caesar dressing, shaved parmesan and char grilled chicken	
<b>Spinaci e pancetta</b>	6.15/9.95
Spinach leaves with avocado, Italian smoked bacon, grain mustard and honey dressing	

## Risotto

<b>Risotto ai frutti di mare</b>	5.95/9.75
King prawns, squid and mussels with saffron and parsley	
<b>Risotto caprino (v)</b>	5.95/9.75
Grilled goats cheese with tomato and rosemary	
<b>Risotto ai funghi (v)</b>	5.95/9.75
Wild mushrooms, garlic and parsley	
<b>Risotto alla zucca</b>	5.95/9.75
Roast pumpkin with Italian smoked bacon and gorgonzola cheese	

## Pasta

<b>Tortelloni ai funghi (v) (n)</b>	6.95/10.95
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>	6.95/10.95
Artisan hand made pasta filled with slow cooked Scotch beef ragu and tomato sauce	
<b>Cannelloni alla zucca (v) (n)</b>	11.95
Baked winter squash and goats cheese cannelloni	
<b>Farfalle al salmone</b>	10.25
Smoked salmon, peas, asparagus, spinach leaves with lemon and herb mascarpone cheese	
<b>Spaghettoni alle vongole</b>	10.95
Spaghettoni pasta with clams, white wine, chilli, garlic and parsley	
<b>Linguine ai gamberetti</b>	10.75
King prawns with garlic, chilli and courgettes	
<b>Troffiette al pollo e asparagi (n)</b>	10.15
Char grilled chicken with vegetables, parmesan cream and toasted pine nuts	
<b>Spaghetti al pomodoro e basilico (v)</b>	5.50/8.50
Tomato sauce and basil	
<b>Rigatoni con polpette</b>	9.25
Hand rolled Italian meatballs with tomato sauce	
<b>Spaghetti alla carbonara</b>	9.25
Italian smoked bacon with parmesan cream sauce, soft poached free range egg and milled black pepper	
<b>Penne all'arrabiata</b>	9.25
Spicy sausage with roasted red pepper and tomato sauce	
<b>Lasagne al forno</b>	8.95
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	
<b>Spaghetti alla bolognese</b>	5.70/9.25
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>	8.95
Marinated prawns, grilled courgette, chilli, basil and lemon	
<b>Pollo parmigiano</b>	9.75
Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan	
<b>Quattro stagioni</b>	9.25
Italian cured ham, wild mushrooms, roasted sweet peppers, buffalo mozzarella and vine ripened tomatoes	
<b>Fiorentina (v)</b>	8.50
Spinach, free range egg, tomato, mozzarella and parmesan	
<b>Rustica (v) (n)</b>	9.75
Roast Mediterranean vegetables and goats cheese with rocket, basil pesto and parmesan	

## Secondi

### Pesce

<b>Branzino Siciliano</b>	17.10
Baked sea bass with tomato, garlic, olives, capers and lemon	
<b>Pescespada con caponata (n)</b>	15.25
Grilled swordfish with Sicilian aubergine and pepper relish	
<b>Ippoglosso alla Livornese</b>	18.95
Roast halibut with a spicy potato, tomato and olive sauce	
<b>Merluzzo in agrodolce (n)</b>	16.25
Roast cod with sweet and sour peppers, raisins and pine nuts	
<b>Spiedini misto</b>	18.95
Marinated prawn, swordfish and scallop skewers with saffron rice and cherry tomato sauce	

### Carne

<b>Pollo ruspante con gnocchi e funghi</b>	14.50
Roast free range chicken breast with gnocchi, wild mushrooms and garlic butter	
<b>Pollo alla Valdostana</b>	14.50
Baked breaded chicken filled with fontina cheese and ham served with roasted sweet peppers	
<b>Anatra arrosto</b>	13.95
Crispy duck with honey roasted apples and Valpolicella red wine sauce	
<b>Vitello alla Milanese</b>	16.50
Lightly fried veal escalope with breadcrumbs, served with spaghetti and tomato	
<b>Agnello brasato alla cacciatora</b>	16.50
Slow cooked Lamb shank with tomato, herbs and wild mushrooms	
<b>Salsiccia 'Toscana' con fagioli (n)</b>	12.25
Tuscan sausage with cannellini and borlotti beans, tomato sauce	
<b>Costata di manzo</b>	18.25
Char grilled marinated Boz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce	
<b>Filetto alla griglia</b>	21.95
Char grilled Boz fillet steak served plain or with peppercorn sauce, roasted plum tomatoes and field mushrooms	

<b>Fegato alla Veneziana</b>	16.00
Sautéed calves liver with Italian smoked bacon, onions and sage	

## Contorni

<b>Mash</b>	3.00
<b>Rosemary and garlic roasted new potatoes</b>	3.00
<b>Hand cut chips</b>	3.00
<b>Spinach</b>	3.60
<b>Seasonal greens with basil butter</b>	3.00
<b>Courgette fritti</b>	3.00
<b>Green beans</b>	3.00
<b>Mixed salad</b>	3.00
<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. There is a discretionary 10% service charge for parties of 6 or more.

## Vini Bianchi

<b>Organic Bianco del Veneto, Montresor</b> Italy, Brumaio 2007	175ml 4.90 250ml 7.00 btl 19.50
<b>Grecanico, Roccamora</b> Italy, Sicily, 2006	175ml 3.95 250ml 5.15 btl 14.70
<b>Pinot Grigio, Conviviale</b> Italy, Lombardy, 2007	175ml 4.45 250ml 6.20 btl 17.60
<b>Chardonnay, Terrazze della Luna</b> Italy, Trentino, 2007	175ml 4.85 250ml 6.75 btl 18.65
<b>Sauvignon Blanc, False Bay</b> South Africa, Western Cape, 2008	175ml 4.95 250ml 7.20 btl 20.70
<b>Frascati Superiore, Monte Porzio Catone</b> Italy, Lazio, 2002	17.60
<b>Soave Classico, Montresor</b> Italy, Veneto, 2007	17.85
<b>Verdicchio Classico, Coste del Molino</b> Italy, Marche, 2007	19.15
<b>Pinot Grigio, Bottega Vinai</b> Italy, Trentino, 2007	19.95
<b>Roero Arneis, Alasia</b> Italy, Piedmont, 2007	20.70
<b>Chablis, La Colombe</b> France, Burgundy, 2007	25.75
<b>Gravi di Gravi, Nuovo Quadro</b> Italy, Piedmont, 2007	25.80

## Vini Rossi

<b>Organic Rosso del Veneto, Montresor</b> Italy, Brumaio, 2007	175ml 4.90 250ml 7.00 btl 19.50
<b>Sangiovese, Roccamora</b> Italy, Sicily, 2006	175ml 3.95 250ml 5.15 btl 14.70
<b>Montepulciano d'Abruzzo, Ancora</b> Italy, Abruzzo, 2006/07	175ml 4.45 250ml 6.20 btl 17.60
<b>Merlot, Terrazze della Luna</b> Italy, Trentino, 2006/07	175ml 4.80 250ml 6.75 btl 18.65
<b>Shiraz, False Bay</b> South Africa, Western Cape, 2007	175ml 4.95 250ml 7.20 btl 20.70
<b>Chianti Rufina, Prunatelli</b> Italy, Tuscany, 2005/06	18.35
<b>Rioja, Vega del Rayo Seleccionada</b> Spain, Rioja, 2006	18.65
<b>Primitivo del Salento, Conviviale</b> Italy, Puglia, 2006	19.15
<b>Valpolicella 'Ripasso' Capitel della Crosara</b> Italy, Veneto, 2005/06	20.70
<b>Rive Barbera d'Asti</b> Italy, Piedmont, 2005/06	23.75
<b>Pinot Noir, Fonty's Pool</b> Australia, Pemberton 2006	26.90
<b>Chianti Classico, Riserva Villa La Pagliaia</b> Italy, Tuscany, 2004/05	27.80
<b>Barolo, Patrizi</b> Italy, Piedmont, 2003/04	41.00

## Vini Rosati

<b>Pinot Grigio Rose, Ancora</b> Italy, Lombardy, 2007/08	175ml 4.80 250ml 6.75 btl 18.65
<b>Bardolino Chiaretto, Brolo Alto</b> Italy, Veneto, 2006/07	175ml 5.15 250ml 7.20 btl 20.70
<b>Circumstance Cape Coral</b> South Africa, Stellenbosch, 2007/08	btl 26.80
<b>Chateau Minuty Rose Reserve, Cotes de Provence</b> France, 2007	btl 27.00
<b>Champagne &amp; Prosecco</b>	
<b>Prosecco di Valdobbiadene nv</b> Italy, Veneto	btl 26.25 150ml 5.90
<b>Lallier Grand Cru Grande Reserve nv</b>	btl 33.50 150ml 6.75
<b>Berlucchi Rose Cuvee Imperiale Max</b>	btl 38.25 150ml 7.80
<b>Veuve Clicquot Yellow Label Brut nv</b>	btl 50.00
<b>Taittinger Prestige Rose nv</b>	btl 58.50
<b>Bollinger Special Cuvee nv</b>	btl 58.50
<b>Veuve Clicquot Rose n.v.</b>	btl 90.00
<b>Dom Perignon Reserve 2000</b>	btl 125.00
<b>Louis Roederer Cristal 2000</b>	btl 275.00

"We truly believe that all the wines on our list are outstanding examples of their type and origin. We have highlighted a small selection of fine wines which we particularly recommend."

**Riesling, Poderi Colla**  
Italy, Piedmont, 2007 28.50  
A rare and impressive example of Riesling from a tiny vineyard in the Alba area of Piedmont. Fresh and zesty with intense citrus fruit characters.

**Soave Classico, Staforte**  
Italy, Veneto, 2005/06 36.00  
A very special selection from Giraziano Pra, one of Soave's top estates. Ripe and full flavoured, it combines rich, peachy fruit with delicately floral aromas.

**Chardonnay, Marchesi di Gresy**  
Italy, Piedmont, 2004/05 39.00  
A fine barrel fermented Chardonnay from one of Northern Italy's top wine estates in the Barbaresco region. Rich and complex with great length.

**Amarone Classico, Montresor**  
Italy, Veneto, 2004 48.50  
Amarone is one of Italy's wine treasures - a big red made from a blend of local grapes cultivated in Montresor's vineyards. The late harvested grapes are dried out for four months and then crushed before ageing in oak barrels.

**Chianti Classico, Riserva Poggio Rosso**  
Italy, Tuscany, 2001 48.50  
A superb, mature single vineyard Chianti Classico from the renowned San Felice estate. A rich, velvety wine.

**Graticciaia**  
Italy, Puglia, 2001 60.00  
One of southern Italy's most sought after red wines, produced, like Amarone from semi-dried grapes and only in outstanding vintages, rich, full bodied with aromas of black cherry, tobacco, and chocolate.

**Brunello di Montalcino, Campo del Drago**  
Italy, Tuscany, 2000 70.00  
Produced from Sangiovese grapes from a careful selection of vineyards in the area of Castiglion del Bosco's estate in Montalcino.

**Barbaresco, Camp Gros**  
Italy, Piedmont, 1998/99 95.00  
One of Italy's most prestigious red wines from a tiny parcel of the very best vines of the Marchesi di Gresy.