

Pane

Pane fresco della casa (v)	3.35
Selection of freshly baked focaccia and organic Tuscan bread served with extra virgin olive oil	
Pane all'aglio - Garlic pizza bread (v)	
Semplice - plain	3.85
Con pomodoro - with tomato	4.10
Con formaggio - with cheese	4.10

Antipasti

Olive (v)	3.00
Marinated mixed olives with chilli, garlic and herbs	
Antipasto misto (n)	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	
Antipasto Primi (n)	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

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

Insalate

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

Risotto

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

Pasta

Tortelloni ai funghi (v) (n)	6.95/10.95
Artisan hand made pasta filled with wild mushrooms and ricotta cheese served with mascarpone, flat parsley and toasted pine nuts	
Tortelloni alla bolognese	6.95/10.95
Artisan hand made pasta filled with slow cooked Scotch beef ragu and tomato sauce	
Cannelloni alla zucca (v) (n)	11.95
Baked winter squash and goats cheese cannelloni	
Farfalle al salmone	10.25
Smoked salmon, peas, asparagus, spinach leaves with lemon and herb mascarpone cheese	
Spaghettoni alle vongole	10.95
Spaghettoni pasta with clams, white wine, chilli, garlic and parsley	
Linguine ai gamberetti	10.75
King prawns with garlic, chilli and courgettes	
Troffiette al pollo e asparagi (n)	10.15
Char grilled chicken with vegetables, parmesan cream and toasted pine nuts	
Spaghetti al pomodoro e basilico (v)	5.50/8.50
Tomato sauce and basil	
Rigatoni con polpette	9.25
Hand rolled Italian meatballs with tomato sauce	
Spaghetti alla carbonara	9.25
Italian smoked bacon with parmesan cream sauce, soft poached free range egg and milled black pepper	
Penne all'arrabiata	9.25
Spicy sausage with roasted red pepper and tomato sauce	
Lasagne al forno	8.95
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	
Spaghetti alla bolognese	5.70/9.25
Slow cooked beef and tomato ragu sauce	

Pizza

Margherita (v)	6.25
Tomato, mozzarella, oregano and basil	
Piccante	8.15
Spicy sausage, roasted red pepper, tomato, mozzarella and chilli oil	
Gamberetti piccante	8.95
Marinated prawns, grilled courgette, chilli, basil and lemon	
Pollo parmigiano	9.75
Char grilled chicken, buffalo mozzarella, vine ripened tomatoes, torn basil and shaved parmesan	
Quattro stagioni	9.25
Italian cured ham, wild mushrooms, roasted sweet peppers, buffalo mozzarella and vine ripened tomatoes	
Fiorentina (v)	8.50
Spinach, free range egg, tomato, mozzarella and parmesan	
Rustica (v) (n)	9.75
Roast Mediterranean vegetables and goats cheese with rocket, basil pesto and parmesan	

Secondi

Pesce

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

Carne

Pollo ruspante con gnocchi e funghi	14.50
Roast free range chicken breast with gnocchi, wild mushrooms and garlic butter	
Pollo alla Valdostana	14.50
Baked breaded chicken filled with fontina cheese and ham served with roasted sweet peppers	
Anatra arrosto	13.95
Crispy duck with honey roasted apples and Valpolicella red wine sauce	
Vitello alla Milanese	16.50
Lightly fried veal escalope with breadcrumbs, served with spaghetti and tomato	
Agnello brasato alla cacciatora	16.50
Slow cooked Lamb shank with tomato, herbs and wild mushrooms	
Salsiccia 'Toscana' con fagioli (n)	12.25
Tuscan sausage with cannellini and borlotti beans, tomato sauce	
Costata di manzo	18.25
Char grilled marinated Boz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce	
Filetto alla griglia	21.95
Char grilled Boz fillet steak served plain or with peppercorn sauce, roasted plum tomatoes and field mushrooms	
Fegato alla Veneziana	16.00
Sautéed calves liver with Italian smoked bacon, onions and sage	

Contorni

Mash	3.00
Rosemary and garlic roasted new potatoes	3.00
Hand cut chips	3.00
Spinach	3.60
Seasonal greens with basil butter	3.00
Courgette fritti	3.00
Green beans	3.00
Mixed salad	3.00
Vine tomato and red onion salad	3.60
Rocket and parmesan salad	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

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

Vini Rossi

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

Vini Rosati

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