

Specials

Bruschetta di Caprino con Caponata (n)
Toasted foccacia with grilled goats cheese
served with sweet and sour peppers
6.25

Spaghetti ai frutti di mare
Spaghetti with seafood, white wine,
tomato and parsley
10.75

Orata arrosto (n)
Roast sea bream with sweet red peppers
and Sicilian almond pesto
17.10

Porchetta arrosto
Roast free range suckling pig
with oven baked winter squash
15.95

Sides

House salad to share
with classic
French dressing
6.95

Budino alla veneziana (n)
Venetian rice pudding with caramelised oranges
5.50

Aperitif

Bellini

White peach puree
and prosecco,
served long

£7.50

Recommended Wines

Organic Bianco del Veneto Montresor

Italy, Brumaio, 2007

175ml 4.90 250ml 7.00 btl 19.50

Organic Rosso del Veneto Montresor

Italy, Brumaio, 2007

175ml 4.90 250ml 7.00 btl 19.50

Chateau Minuty Rose Reserve, Cotes de Provence

France, 2007

btl £27.00