

STARTER

BRESAOLA CON RUCOLA CHERRI TOMATO E SCAGLIE DI GRANA PADANO

Cured beef with rocket salad, cherry tomato and parmesan shaving

PARMIGIANA DI MELANZANE (V)

Aubergine layers with tomato, smoked mozzarella and basil.

POLPETTINE AL POMODORO

Meatball with garlic, parmesan and basil in tomato sauce

CALAMARI

Fresh squid ring, battered deep fried, served with tartar sauce and fried courgettes.

BRUSCHETTA(V)(VG)

Toasted bread with fresh tomato, garlic and basil.

MAIN COURSE

SPAGHETTI ALLO SCOGLIO

Spaghetti with mussels, clams, prawns, squid and chilli in cherry tomato sauce.

PACCHERI PESTO (V)

Fresh pappardelle with our home made basil pesto and cherry tomato.

PAPPARDELLE BOLOGNESE

Fresh pappardelle with our own made 8 hour slow cooked bolognese sauce.

BRANZINO

Fillet of sea bass , crispy pan fried with celeriac puree served with roast vegetables.

POLLO CREMA E FUNGHI

Chicken breast supreme with creamy sauce, served with roast vegetables

BISTECCA AL PEPE supplement 4 pounds

Char-grilled angus rib-eye steak with peppercorn sauce, served with chips.

INSALATA MEDITERRANEA

Salad leaves, olives, feta cheese, cherry tomato, red onions, cucumber, oregano and greek yogurt dressing.

PIZZA

Diavola – Melanzane e Provola(V) – Salsiccia e Friarielli – Capricciosa

DESSERT

TIRAMISU

BANOFEE PIE

CANNOLO SICILIANO

£38 + 12.5% service charge