

- Hot Starters -

<i>Capesante</i>		
Scallops with Bacon and Spinach	15.70	
<i>Gamberoni Meridionale</i>		
Pacific Prawns with Garlic, Herbs and Butter Sauce	14.90	
<i>Calamari Fritti</i>		
Deep Fried Squid	12.50	
<i>Fried Camembert</i>		
Deep Fried Camembert Served with Gooseberry Preserve	9.90	
<i>Funghi di Campagna</i>		
Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	9.50	
<i>Melenzane alla Parmigiana</i>		
Layers of Aubergine with mozzarella parmesan cheese	9.50	
<i>- Pasta -</i>		
<i>Linguine All Aragosta</i>		
Linguine with Lobster and Fresh Tomatoes	25.50	
<i>Tagliolini al Granchio</i>		
Tagliolini with Fresh crab, asparagus and chopped tomatoes with a touch of lobster bisque	15.90 MC 20.10	
<i>Farfalle Al Salmone</i>		
Farfelle with Salmon, Vodka and Cream	11.50 MC 16.90	
<i>Spaghetti alle Vongole</i>		
Spaghetti with Baby Clams	11.90 MC 17.50	
<i>Spaghetti Molina</i>		
With Chicken, Watercress, Garlic, Chilli and Olive Oil	10.50 MC 16.90	
<i>Penne Arrabbiata</i>		
Spicy Tomato Sauce and Mushrooms	9.70 MC 15.90	
<i>Tagliolini con Gamberi e Spinaci</i>		
Tagliolini with Prawn and Spinach	17.50 MC 21.50	
<i>Tortelloni Piacentini</i>		
Homemade Pasta Filled with Ricotta Cheese and Spinach	10.30 MC 16.90	
<i>Pappardelle Alfie Style</i>		
Ribbon Pasta with Meatballs, Ceps Mushrooms, Tomato Sauce and a touch of Cream	11.50 MC 18.50	

<i>Risotto ai porcini</i>	11.50
Risotto with Wild Mushrooms	MC18.50

- Cold Starters -

<i>Caesar Salad</i>	9.50
<i>Fresh Asparagus</i>	
Served with butter or hollandaise sauce	11.50
<i>Granchio e Avocado</i>	
Crab & Avocado with marie rose sauce or oil and lemon	11.90
<i>Insalata di Mare</i>	
Fresh Marinated Seafood Salad	13.50
<i>Salmone Affumicato</i>	
Best Quality Smoked Salmon	13.50
<i>Trio di Pesce Affumicato</i>	
Trio of Smoked Fish	14.50
<i>Avocado Salad</i>	
Avocado with Prawns, Mozzarella and Tomatoes	11.90
<i>Prosciutto Melone</i>	
Parma Ham with Melon or Mozzarella	12.70
<i>Bresaola di Ginghiale</i>	
Cured Wild Boar with Rocket Salad and Flakes of Parmesan Cheese	13.50
<i>Burratina con vegetali alla griglia</i>	
Burratina (creamy mozzarella) served with grilled vegetables	10.50

- Soup -

<i>Consommé Julienne</i>	6.90
Clear Broth with Celery, Carrots and Leeks	
<i>Minestrone</i>	
Vegetable Soup Like Mamma Makes	8.50
<i>Lobster Soup</i>	
Lobster Soup with Brandy and Croutons	9.10

All prices are inclusive of VAT
As everything is cooked to order from the finest ingredients, occasionally your order may take a little longer to be served.

- Fish -

<i>Dover Sole</i>	31.50
Grilled or Meuniere	
<i>Scampi Fritti</i>	
Deep Fried Scampi	22.50
<i>Scampi alla Provinciale</i>	
Scampi sautéed in garlic tomato concasse and oregano	22.50
<i>Filetti Di Branzino Marinara</i>	
Fillets of Sea Bass in a Clam and Shrimp Sauce	22.90
<i>Grigliata di Pesce</i>	
Mixed grill of Fish	26.90
<i>Salmone Griglia</i>	
Grilled Salmon	22.50

- Fillet of Beef -

<i>Filetto Bolton's</i>	
Prime Fillet with Fine Fresh Herb Sauce	25.90
<i>Filetto alla Stilton</i>	
Prime Fillet Grilled and Topped with Stilton Sauce	25.90
<i>Filetto al Pepe</i>	
Fillet with Green Peppercorn Sauce and Red Wine	25.90
<i>Filetto alla Griglia</i>	
Grilled Fillet	25.10
<i>Bocconcini Boscaiola</i>	
Strip of prime beef fillet in a rich red wine and mushroom sauce	24.50
<i>Chateaubriand with Sauce Bearnaise</i>	
For Two People	52.70

- Fegato di Vitello -

<i>Fegato alla Griglia a Burro e Salvia</i>	
Calf's Liver Grilled with Bacon or Butter and Sage	21.90

- Lamb -

<i>Costolette D' agnello alla Griglia</i>	
Grilled Lamb Cutlets	23.50

- Entrecote -

<i>Bistecca al Balsamico o Alla Griglia</i>	
Sliced Sirloin Steak served on a bed of Rocket Salad and Balsamic Vinegar sauce or Plain Grilled	25.90

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements.

- Veal -

<i>Saltimbocca Alla Romana</i>	23.50
Veal topped with Parma Ham and Sage finished with White Wine Sauce	
<i>Vitello alla Milanese</i>	
Veal Cooked in Breadcrumbs and Pan-Fried	23.50
<i>Paillard</i>	
Grilled Veal Escalope	21.90
<i>Nodino al Rosmarino</i>	
Veal Chop with Rosemary and White Wine Sauce	26.90

- Chicken -

<i>Petto di Pollo alla Senape</i>	16.90
Chicken Breast with Cream and Wholegrain Mustard	
<i>Petto di Pollo alla Griglia</i>	
Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs	16.50
<i>Pollastrello alla Diavola</i>	
Baby Chicken Cooked with Black Pepper in a White Wine Sauce	17.50
<i>Suprema di Pollo ai Funghi</i>	
Oven baked supreme of chicken with white wine and wild mushroom sauce	17.50

- Vegetables -

A Selection of Fresh Vegetables of the Day	5.90
<i>- Potatoes -</i>	
New Potatoes, French Fries, Sauté, Lyonnaise	3.50
Rucola Parmigiano	5.50
Sauté Mushrooms	3.50
Spinach, French Beans or Mange Tout	3.50
Green Salad or Mixed Salad	3.70

- Coffees -

Espresso, Cappuccino, Filter Coffee or Tea	3.50
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A 12½ % Discretionary Gratuity will be added to the bill
Cover Charge £1.50
All credit cards accepted
Party Bookings Catered for Evenings and Weekends

