

## - Hot Starters -

<i>Capesante</i> Scallops with Bacon and Spinach	17.40
<i>Gamberoni Meridionale</i> Pacific Prawns with Garlic, Herbs and Butter Sauce	16.50
<i>Calamari Fritti</i> Deep Fried Squid	13.90
<i>Fried Camembert</i> Deep Fried Camembert Served with Gooseberry Preserve	10.90
<i>Funghi di Campagna</i> Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	9.99
<i>Melenzane alla Parmigiana</i> Layers Of Aubergine with Mozzarella Parmesan Cheese	9.99
<b>- Pasta -</b>	
<i>Linguine All Aragosta</i> Linguine with Lobster and Fresh Tomatoes	26.50 MC 32.50
<i>Tagliolini al Granchio</i> Tagliolini With Fresh Crab, Asparagus and Chopped Tomatoes With A Touch Of Lobster Bisque	17.60 MC 22.60
<i>Farfalle Al Salmone</i> Farfelle With Salmon, Vodka and Cream	12.90 MC 18.70
<i>Spaghetti alle Vongole</i> Spaghetti with Baby Clams	13.20 MC 19.40
<i>Spaghetti Molina</i> With Chicken, Spinach And Garlic Chilli And Olive Oil	12.70 MC 18.70
<i>Penne Arrabbiata</i> Spicy Tomato Sauce and Mushrooms	11.70 MC 17.60
<i>Tagliolini con Gamberi e Spinaci</i> Tagliolini with Prawn and Spinach	19.40 MC 23.80
<i>Tortelloni Piacentini</i> Homemade Pasta Filled with Ricotta Cheese and Spinach	12.50 MC 18.70
<i>Pappardelle Alfie Style</i> Ribbon Pasta with Meatballs, Wild Mushrooms, Tomato Sauce and a Touch Of Cream	13.50 Mc 20.50
<i>Risotto ai porcini</i> Risotto with Wild Mushrooms	13.70 MC 20.50

## - Cold Starters -

<i>Caesar Salad</i> Baby Gems Lettuce, Parmesan Cheese and Croutons Tossed in a Creamy Caesar Dressing	9.99
<i>Fresh Asparagus</i> Served with Butter or Hollandaise Sauce	12.70
<i>Granchio e Avocado</i> Crab & Avocado with Marie Rose Sauce or Oil and Lemon	13.20
<i>Insalata di Mare</i> Fresh Marinated Seafood Salad	14.90
<i>Salmone Affumicato</i> Scottish Smoked Salmon	14.90
<i>Avocado Salad</i> Avocado with Prawns, Mozzarella and Tomatoes	13.20
<i>Prosciutto Melone</i> Parma Ham with Melon or Mozzarella	14.10
<i>Bresaola di Ginghiale</i> Cured Wild Boar with Rocket Salad and Parmesan Cheese Flakes	14.90
<i>Burratina con vegetali alla griglia</i> Burratina (Creamy Mozzarella) Served with Grilled Vegetables	11.70

## - Soup -

<i>Consommé Julienne</i> Clear Broth with Celery, Carrots and Leeks	7.90
<i>Minestrone</i> Vegetable Soup like Mamma Makes	9.50
<i>Lobster Soup</i> Lobster Soup with Brandy and Croutons	11.90

### 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> Grilled or Meuniere	38.50
<i>Scampi Fritti</i> Deep Fried Scampi	24.90
<i>Scampi alla Provinciale</i> Scampi Sautéed in Garlic Tomato Concasse and Oregano	24.90
<i>Filetti Di Branzino Marinara</i> Fillets of Sea Bass in a Clam and Shrimp Sauce	25.30
<i>Grigliata di Pesce</i> Mixed Grill of Fish	29.80
<i>Salmone Griglia</i> Grilled Salmon	24.90

## - Fillet of Beef -

<i>Filetto Bolton's</i> Prime Fillet with Fine Fresh Herb Sauce	28.90
<i>Filetto alla Stilton</i> Prime Fillet Grilled and Topped with Stilton Sauce	28.90
<i>Filetto al Pepe</i> Fillet with Green Peppercorn Sauce and Red Wine	28.90
<i>Filetto alla Griglia</i> Grilled Fillet	28.90
<i>Bocconcini Boscaiola</i> Strip of Prime Beef Fillet in a Rich Red Wine and Mushroom Sauce	27.10
<i>Chateaubriand with Sauce Bearnaise</i> For Two People	62.00

## - Fegato di Vitello -

<i>Fegato alla griglia o burro e salvia</i> Calf's Liver Grilled with Bacon or Butter and Sage	24.20
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## - Lamb -

<i>Costolette D' agnello alla Griglia</i> Grilled Lamb Cutlets	25.95
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## - 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	28.60
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## - Veal -

<i>Saltimbocca Alla Romana</i> Veal Topped with Parma Ham and Sage Finished with White Wine Sauce	25.95
<i>Vitello alla Milanese</i> Pan-Fried Veal In Breadcrumbs	25.95
<i>Pailard</i> Grilled Veal Escalope	24.20
<i>Nodino al Rosmarino</i> Veal Chop with Rosemary and White Wine Sauce	29.80

## - Chicken -

<i>Petto di Pollo alla Senape</i> Chicken Breast with Cream and Wholegrain Mustard	18.80
<i>Petto di Pollo alla Griglia</i> Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs	18.80
<i>Suprema di Pollo ai Funghi</i> Oven Baked Supreme of Chicken with White Wine and Wild Mushroom Sauce	19.40

## - Vegetables -

A Selection of Fresh Vegetables of the Day	6.50
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## - Potatoes -

New Potatoes, French Fries, Sauté, Lyonnaise	3.90
Rucola Parmigiano	6.10
Sauté Mushrooms	3.90
Spinach, French Beans or Mange Tout	3.90
Green Salad or Mixed Salad	4.10

## - Coffees -

Espresso, Cappuccino, Filter Coffee or Tea	3.99
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A 12<sup>1/2</sup> % Discretionary Gratuity will be added to the bill  
Cover Charge £1.50

All credit cards accepted  
Party Bookings Catered for Evenings and Weekends

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

