

- Hot Starters -

<i>Capesante</i>	12.85
Scallops with Bacon and Spinach	
<i>Gamberoni Meridionale</i>	12.50
Pacific Prawns with Garlic, Herbs and Butter Sauce	
<i>Calamari Fritti</i>	10.40
Deep Fried Squid	
<i>Fried Camembert</i>	8.30
Deep Fried Camembert Served with Gooseberry Preserve	
<i>Funghi di Campagna</i>	8.30
Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	

- Pasta -

<i>Linguine All' Aragosta</i>	18.60
Linguine with Lobster and Fresh Tomatoes	
	MC 21.80
<i>Tagliioni al Granchio</i>	14.50
Tagliolini with Fresh crab, asparagus and chopped tomatoes with a touch of lobster bisque	
	MC 18.50
<i>Farfalle Al Salmone</i>	9.80
Farfelle with Salmon, Vodka and Cream	
<i>Spaghetti alle Vongole</i>	9.80
Spaghetti with Baby Clams	
<i>Spaghetti Molina</i>	9.80
With Chicken, Watercress, Garlic, Chilli and Olive Oil	
<i>Penne Arrabbiata</i>	9.60
Spicy Tomato Sauce and Mushrooms	
<i>Tagliolini con Gamberi e Spinaci</i>	15.90
Tagliolini with Prawn and Spinach	
	MC 19.50
<i>Tortelloni Piacentini</i>	9.80
Homemade Pasta Filled With Ricotta Cheese and Spinach	
<i>Pappardelle Alfie Style</i>	9.80
Ribbon Pasta with Meatballs, Ceps Mushrooms, Tomato Sauce and a touch of Cream	
Pasta Taken As Main Course	14.80

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
This menu is only a suggestion not a contract

- Cold Starters -

<i>Caesar Salad</i>	7.60
<i>Granchio e Avocado</i>	9.50
Crab & Avocado with marie rose sauce or oil and lemon	
<i>Insalata di Mare</i>	11.70
Fresh Marinated Seafood Salad	
<i>Salmone Affumicato</i>	11.90
Best Quality Smoked Salmon	
<i>Trio di Pesce Affumicato</i>	11.90
Trio of Smoked Fish	
<i>Avocado Salad</i>	9.40
Avocado with Prawns, Mozzarella and Tomatoes	
<i>Prosciutto e Melone</i>	9.95
Parma Ham with Melon or Mozzarella	
<i>Bresaola di Ginghiale</i>	11.80
Cured Wild Boar with Rocket Salad and Flakes of Parmesan Cheese	

- Soup -

<i>Consommé Julienne</i>	5.80
Clear Broth with Celery, Carrots and Leeks	
<i>Minestrone</i>	6.90
Vegetable Soup Like Mamma Makes	
<i>Lobster Soup</i>	7.30
Lobster Soup with Brandy and Croutons	

- Fish -

<i>Dover Sole</i>	28.50
Grilled or Meuniere	
<i>Scampi Fritti</i>	20.90
Deep Fried Scampi	
<i>Scampi Cadoro</i>	20.90
With Olive Oil, Garlic, White Wine and Asparagus Tips	
<i>Filetti Di Branzino Marinara</i>	20.50
Fillets of Sea Bass in a Clam and Shrimp Sauce	

- Fillet of Beef -

<i>Filetto Bolton's</i>	23.50
Prime Fillet with Fine Fresh Herb Sauce	
<i>Filetto alla Stilton</i>	23.50
Prime Fillet Grilled and Topped with Stilton Sauce	
<i>Filetto al Pepe</i>	23.50
Fillet with Green Peppercorn Sauce and Red Wine	
<i>Filetto alla Griglia</i>	22.90
Grilled Fillet	
<i>Chateaubriand with Sauce Bearnaise</i>	46.90
For Two People	

- Fegato di Vitello -

<i>Fegato alla Griglia a Burro e Salvia</i>	19.85
Calf's Liver Grilled with Bacon or Butter and Sage	

- Lamb -

<i>Costolette D' agnello alla Griglia</i>	20.20
Grilled Lamb Cutlets	

- Entrecote -

<i>Bistecca al Balsamico o Alla Griglia</i>	21.50
Sliced Sirloin Steak served on a bed of Rocket Salad and Balsamic Vinegar sauce or Plain Grilled	

- Veal -

<i>Saltimbocca Alla Romana</i>	19.95
Veal topped with Parma Ham and Sage finished with White Wine Sauce	

<i>Vitello alla Milanese</i>	19.95
Veal Cooked in Breadcrumbs and Pan-Fried	

<i>Paillard</i>	19.95
Grilled Veal Escalope	

<i>Nodino al Rosmarino</i>	23.90
Veal Chop with Rosemary and White Wine Sauce	

Party Bookings Catered for Evenings and Weekends

- Chicken -

<i>Petto di Pollo alla Senape</i>	14.90
Chicken Breast with Cream and Wholegrain Mustard	
<i>Petto di Pollo alla Griglia</i>	14.50
Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs	
<i>Pollastrello alla Diavola</i>	14.90
Baby Chicken Cooked with Black Pepper in a White Wine Sauce	
<i>Anitra alla Zenzaro e Miele</i>	18.50
Breast of Duck with Ginger and Honey	

- Vegetables -

A Selection of Fresh Vegetables of the Day

5.50

- Potatoes -

New Potatoes, French Fries, Sauté, Lyonnaise

3.00

Sauté Mushrooms

3.00

Spinach, French Beans or Mange Tout

3.00

Green Salad or Mixed Salad

3.70

- Desserts -

Selection from the Trolley

6.60

- Ice Cream -

Cassata Siciliana
Cornish
Lemon Sorbet

5.50

- Selection of Cheeses -

6.90

- Coffees -

Espresso, Cappuccino,
Filter Coffee or Tea

2.75

A 12½ % Discretionary Gratuity will be added to the bill
Cover Charge £1.25

All credit cards accepted

Cheques accompanied by a Bankers Card (to card value)

