

**- Hot Starters -**

<i>Melenzane alla Parmigiana</i> Layers Of Aubergine with Mozzarella and Parmesan Cheese	11.40
<i>Funghi di Campagna</i> Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	11.40
<i>Fried Camembert</i> Deep Fried Camembert Served with Gooseberry Preserve	11.90
<i>Calamari Fritti</i> Deep Fried Squid	15.30
<i>Gamberoni Meridionale</i> Pacific Prawns with Garlic, Herbs and Butter Sauce	18.50
<i>Capesante</i> Scallops with Bacon and Spinach	18.50
<b>- Pasta -</b>	
<i>Linguine All' Aragosta</i> Linguine with Lobster with Fresh Tomatoes	MC 36.90
<i>Penne Arrabbiata</i> Spicy Tomato Sauce	12.90 MC 18.60
<i>Tortelloni Piacentini</i> Homemade Pasta Filled with Ricotta Cheese and Spinach	13.80 MC 19.50
<i>Spaghetti Molina</i> With Chicken, Spinach, Garlic, Chilli and Olive Oil	13.90 MC 19.70
<i>Farfalle Al Salmone</i> Farfelle With Salmon, Vodka and Cream	14.50 MC 20.20
<i>Spaghetti alle Vongole</i> Spaghetti with Baby Clams	14.60 MC 20.30
<i>Pappardelle Alfie Style</i> Ribbon Pasta with Meatballs, Wild Mushrooms, Tomato Sauce and a Touch Of Cream	14.60 MC 20.30
<i>Risotto ai porcini</i> Risotto with Wild Mushrooms	15.20 MC 20.90
<i>Tagliolini al Granchio</i> Tagliolini With Fresh Crab, Asparagus and Chopped Tomatoes With A Touch Of Lobster Bisque	19.70 MC 25.40
<i>Tagliolini con Gamberi e Spinaci</i> Tagliolini with Prawn and Spinach	22.50 MC 28.20

**- Cold Starters -**

<i>Caesar Salad</i> Baby Gems Lettuce, Parmesan Cheese and Croutons Tossed in a Creamy Caesar Dressing	10.90
<i>Burratina con vegetali alla griglia</i> Burratina (Creamy Mozzarella) Served with Grilled Vegetables	14.50
<i>Fresh Asparagus</i> Served with Butter or Hollandaise Sauce	14.60
<i>Granchio e Avocado</i> Crab & Avocado with a Marie Rose Sauce or Oil and Lemon	15.30
<i>Avocado Salad</i> Avocado with Prawns, Mozzarella and Tomatoes	15.30
<i>Prosciutto Melone</i> Parma Ham with Melon or Mozzarella	15.50
<i>Insalata di Mare</i> Fresh Marinated Seafood Salad	16.40
<i>Salmone Affumicato</i> Scottish Smoked Salmon	17.20
<i>Bresaola di Cinghiale</i> Cured Wild Boar with Rocket Salad and Parmesan Cheese Flakes	18.50

**- Soup -**

<i>Consommé Julienne</i> Clear Broth with Celery, Carrots and Leeks	9.90
<i>Minestrone</i> Vegetable Soup like Mamma Makes	10.50
<i>Lobster Soup</i> Lobster Soup with Brandy and Croutons	14.40

**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.

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

**- Fish -**

<i>Scampi Fritti</i> Deep Fried Scampi	28.80
<i>Scampi alla Provinciale</i> Scampi Sautéed in Garlic Tomato Concasse and Oregano	28.80
<i>Salmone Griglia</i> Grilled Salmon	28.80
<i>Filetti Di Branzino Marinara</i> Fillets of Sea Bass in a Clam and Shrimp Sauce	37.60
<i>Grigliata di Pesce</i> Mixed Grill of Fish	38.80
<i>Dover Sole</i> Grilled or Meuniere	46.00

**- Fillet of Beef -**

<i>Filetto alla Griglia</i> Grilled Fillet	37.70
<i>Filetto Bolton's</i> Prime Fillet with Fine Fresh Herb Sauce	41.80
<i>Bocconcini Boscaiola</i> Strip of Prime Beef Fillet in a Rich Red Wine and Mushroom Sauce	39.70
<i>Filetto alla Stilton</i> Prime Fillet Grilled and Topped with Stilton Sauce	39.70
<i>Filetto al Pepe</i> Fillet with Green Peppercorn Sauce and Red Wine	41.80
<i>Chateaubriand with Sauce Bearnaise</i> For Two People	79.90

**- Fegato di Vitello -**

<i>Fegato alla griglia o burro e salvia</i> Calf's Liver Grilled with Bacon or Butter and Sage	27.50
---	-------

**- Lamb -**

<i>Costolette D' agnello alla Griglia</i> Grilled Lamb Cutlets	29.90
---	-------

**- 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	33.10
--	-------

**- Veal -**

<i>Paillard</i> Grilled Veal Escalope	27.50
<i>Saltimbocca Alla Romana</i> Veal Topped with Parma Ham and Sage Finished with a White Wine Sauce	28.60
<i>Vitello alla Milanese</i> Pan-Fried Veal In Breadcrumbs	28.60
<i>Nodino al Rosmarino</i> Veal Chop with Rosemary and White Wine Sauce	36.50

**- Chicken -**

<i>Petto di Pollo alla Senape</i> Chicken Breast with Cream and Wholegrain Mustard	21.80
<i>Petto di Pollo alla Griglia</i> Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs	21.80
<i>Suprema di Pollo ai Funghi</i> Oven Baked Supreme of Chicken with White Wine and Wild Mushroom Sauce	22.50

**- Sides -**

<b>- Potatoes -</b>	
New Potatoes, French Fries, Sauté, Lyonnaise	4.30
Sauté Mushrooms	4.70
Spinach, French Beans or Mange Tout	4.70
Green Salad or Mixed Salad	4.90
Rucola Parmigiano	6.40
A Selection of Fresh Vegetables of The Day	6.80

**- Coffees -**

Espresso, Cappuccino, Filter Coffee or Tea	4.50
---	------

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