~ NIBBLES & APERITIVES ~

Cestino misto di pane £4.70
Nocellara Green Olives £4.95
Mixed freshly baked bread, olive oil & balsamic vinegar.

~ STARTERS ~

Insalata Tricolore *£12.95* (V)
Avocado, basil, Italian bufalo Mozzarella D.O.P. plum tomatoes, red micro basil and extravirgin chives olive oil .

Tartare di Salmone *£15.95 New*
Lock Duart wild fresh Sashimi salmon tartare served with avocado, lemon , orange, lime zest , tomatoes powder and Italian extra virgin olive oil .

Gamberoni Rucola e pomodorini *£13.95 New*
24 hours marinated king prawns pan fried in crispy breadcrumbs served with roket ,cherry tomatoes and our ligth mustard sauce.

Frittura di Calamari *£14.95*
Deep fried calamari, served with garlic dip mayonnaise.

Parmigiana di Melanzane *£13.45* (V)
Oven baked thin layers of fried aubergines, tomato sauce, mozzarella D.O.P., parmesan cheese & basil authentic recipe.

Prosciutto crudo e Mozzarella di Bufala *£13.95*
30 months Parma ham I.G.P. served with autentic Italian buffalo Mozzarella D.O.P, and baked Carasao bread extravirgin chives olive oil.

Polpettine di Vitello con Polenta *£13.45*
Veal meatballs in light tomato sauce served with crispy polenta.

Carpaccio di Manzo Italiano *£14.45 New*
28 days beef fillet carpaccio served with rocket, parmesan D.O.P.and ligth mustard sauce

Burrata con melanzane a funghetto *£13.45*
Italian creamy mozzarella D.O.P. served with souted tomato oubergine, garlic and chives olive oil.

Tartare di Tonno e Avocado *£14.95 New*
Fresh Sashimi Tuna tartare served with avocado, lemon, orange, lime zest, mustard cress, beetroot powder and Italian extra virgin olive oil.

Bruschetta all' Italiana *£12.45* (VG)
Toasted Italian bread served with a mix of Sicilian cherry tomatoes, basil, garlic and Italian extra virgin olive oil.

~ PASTE ~

*PASTA WITH * ARE HOME MADE ALL COOKED AL DENTE*

***Tagliatelle alla Bolognese** *£22.95*
Fresh tagliatella pasta with authentic beef Bolognese sauce

***Pappardelle al Ragu di Cinghiale** * £27.50 *New*
Long large flat home made pasta with slow cooked wild boar ragu, Italian red wine and savoury dark chocolate sauce.

***.Scialatielli Mare** *£27.45*
Long pasta king prawn, squid, clams, mussels, Sicilian cherry tomatoes, garlic, parsley and white wine.

***Spaghetti alle Vongole** £24.45*
Gragnano thick long pasta with clams, Italian extra virgin olive oil, parsley, garlic Italian white wine and chillies.

***Scialatielli Affumicati** *£23.95* (V) or (VG)
Long pasta with aubergines, scamorza cheese D.O.P., Ricotta salata D.O.P. cheese, Sicilian cherry tomato sauce and basil.

***Penne all'Arrabbiata** £19.95* (VG)
Short Gragnano pasta with traditional tomato sauce, Italian cherry tomatoes, chillies, garlic and extra virgin olive oil.

***Spaghetti Carbonara** £26.50 New*
Spaghetti served with crispy guanciale, pecorino Romano cheese, creamy yellow yolk sauce and black pepper.

***Gnocchi alla Sorrentina** *£24.45* (V)
Fresh potatoes dumplings with traditional Neapolitan tomato sauce, mozzarella, parmesan cheese, basil and extra virgin olive oil.

***Tagliatelle al ragu' di salsiccia** *£24.50 New*
Fresh egg tagliatelle pasta served with slow cooked Italian style pure pork sausage ragu', celery, carrot and onions.

~ SIDE ORDERS ~

~Rocket and Parmesan salad ~ Tender stem broccoli~
Fried Zucchini sticks with garlic mayonnaise. ~
~Garlic rosemary potatoes ~ Mixed salad ~ Fine green beans ~ Green salad
£ 7.95 ~

~ FISH MAIN COURSES ~

Trancio di Salmone Scozzese *£25.95 New*
Scottish Salmon fillet served with tender stem broccoli, chives olive oil, balsamic reduction, and Barolo wine salt.

Branzino e Legumi *£24.50*
Panfried Seabass fillet served with cannellini, chick peas, lentils, parsley, tomatoes, Italian E.V.O, tomato powder and crispy Carasao bread.

Tartare di Tonno *£25.99 New*
Fresh Sashimi Tuna tartare served with avocado, lemon, orange, lime zest, beetroot powder and Italian extra virgin olive oil.

Tartare di Salmone *£26.99 New*
Lock Duart wild fresh Sashimi salmon tartare served with avocado, lemon , orange , lime zest , tomatoes powder and Italian extra virgin olive oil .

~ MEAT MAIN COURSES ~

Bistecca All'Italiana *£34.50*
Pan fried 28 days aged Scottish sirloin Steak served with garlic green beans, roasted Italian cherry tomatoes, Barolo salt and extra virgin olive oil.

Risotto Zucca e Salsiccia *£24.45* (V option) *New*
Arborio rice, pumpkin cream, Italian pork sausage, leeks, extra virgin Casolare olive oil, mustard cress and toasted pumpkin seeds.

Cotoletta alla Milanese *£28.95*
Breaded veal escalope Milanese pan fried and served with garlic rosemary potatoes rocket and cherry tomato salad.

Pollo al Dragoncello con Patate Croccanti *£25.45*
Confit Corn fed chicken breast with Tarragon cream sauce served with crispy cubed potatoes and wild mushrooms.

Insalatona di Pollo *£17.75* (V) or (VG)
Chicken breast, cos lettuce, avocado, cherry tomatoes, parmesan shaving, crostini bread, anchovies, eggs and parmesan dressing.

A 12.5% service will be added to the final bill.
Please Advise a Member of the Management for any food allergies