



## STARTERS

Soup of the day 5.95 (V)  
*Homemade bread*

Homemade Bread Basket 5.95 (V)  
*Hummus, tzatziki, Olive oil and balsamic dressing*

Bruschetta Classica 5.95 (V)  
*Fresh tomatoes, basil leaves*

Zucchini Salad 6.95 (V)  
*Black olives, cherry tomatoes, crispy and chargrilled zucchini, feta cheese*

Scallops 11.95  
*Cauliflower purée, vin blanc sauce, caviar*

Prawn and Avocado Martini Salad 8.95  
*Tomato mayo infused with brandy, lemon dressed lettuce, homemade bread*

Crispy Calamari 7.95  
*Lemon garlic mayonnaise*

Caprino Nel Cestino 8.50 (V)  
*Goats cheese in a tart, pan-fried red chicory, onion chutney, beetroot purée*

Gamberoni Piccanti 11.95  
*Oven roasted tiger prawns with fresh tomato, garlic, chilli & homemade bread*

Caprese Salad 7.50 (V) (GF)  
*Pachino tomatoes, mozzarella, fresh basil leaves*

Mussels in garlic 8.50  
*Tomato and oregano sauce, homemade bread*

All dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 10% service charge will be added to your bill.



## SHARING PLATTERS

Salumi e formaggi board 19.95

*Stuffed jalapeno peppers, black olives, gherkins, sun-dried tomatoes, homemade bread*

Baked Camembert 11.50 (v)

*Pickled gherkins, artichoke hearts, homemade bread*

Fish Platter 24.95

*Scallops, calamari, king prawns, smoked salmon, whitebait, marinated anchovies, black olives, homemade bread*



## PASTA & RISOTTO

*Starter/Main*

Homemade Truffle Ravioli 8.95 / 16.95 (v)  
*Filled with ricotta cheese and spinach, creamy truffle sauce*

Linguine alla Marinara 9.95 / 17.95  
*Mussels, king prawns, lobster and salmon caviar sauce*

Fusilli Monkfish 9.95 / 17.50  
*Monkfish, chilli, cherry tomatoes, white wine, olive oil, fresh basil leaves*

Gnocchi alla Sorrentina 7.95 / 12.95 (v)  
*Tomato sauce, mozzarella, fresh basil*

Tagliatelle alla Fiorentina 8.95 / 17.50  
*Chicken, mushrooms, spinach, Alfredo sauce*

Risotto Porcini Mushroom 8.50 / 16.95 (v)  
*Mushroom sauce, Truffle oil, Parmesan*

Risotto ai frutti di mare 9.95 / 17.95  
*Mussels, prawns, calamari, clams, baby octopus, fresh salmon, lobster bisque*



## PLATED MAIN COURSE

10 hours slow cooked Shank of Lamb 19.95

*Roasted Mediterranean vegetables, mashed potatoes, rosemary infused sauce*

Crispy belly of Pork 16.50

*Black pudding, smoked bacon, baked apple*

Cotoletta alla Milanese 16.95

*Tender chicken cutlet coated in mozzarella and crunchy breadcrumbs, sweetened stewed cherry tomatoes*

Lightly spiced Monkfish 19.95

*Aubergine puree, mixed peppers, turmeric cream*

Pan-fried Seabass 17.50

*Mediterranean vegetables, pesto dressing*

Wood baked Salmon 17.50

*King prawns, buttered spinach, Alfredo sauce*

Chargrilled Chicken Souvlaki 19.95

*Two skewers of marinated chicken, Mediterranean salad, potatoes, yogurt*

## SIDE DISHES £3.50

House mixed salad (Ve) (GF)

Chips (V) (GF)

Roasted Mediterranean vegetables (Ve)

Oven baked baby oregano potatoes (Ve) (GF)

Creamed spinach (V) (GF)

Deep fried zucchini (V)

Truffle and parmesan cheese chips (V)

Spring onion mashed potatoes (V) (GF)

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## **CHARGRILLED SELECTION**

Chargrilled Rack of Lamb 22.50  
*Caper, mint and tomato salsa*

28 days aged 450g T-Bone Aberdeen Angus steak 32.95

28 days aged 280g Rib-Eye Aberdeen Angus steak on the bone 27.50

28 days aged 280g Sirloin Aberdeen Angus steak on the bone 26

28 days aged 300g Aberdeen Angus Fillet on the bone 28.95

*(All the above are served with seasonal vegetables and chips)*

## **SAUCES 2.95**

Peppercorn, Blue cheese, Mushroom, Madeira, Chimichurri