

PRE STARTER

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| A SELECTION OF RUSTIC ITALIAN BREADS served with extra virgin olive oil & balsamic vinegar (v) | 4 |
| KALAMATA & BOSCAIOLA OLIVES marinated in virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf) | 4 |
| VEGETARIAN ANTIPASTO (Sharing) roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf) | 11 |

STARTERS

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| HOMEMADE SOUP OF THE DAY served with Italian bread | 6 |
| CLASSIC TOMATO & BASIL BRUSCHETTA plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v) | 6 |
| BURRATA served with roasted aubergine, sun-dried tomato & caramelised red onion (v) | 9 |
| CHORIZO ARANCINI stuffed with fontina cheese served with a cucumber yoghurt | 8 |
| DEEP FRIED CRISPY SQUID served with our handmade sweet chilli & ginger relish, rocket & lemon | 8 |
| CHICKEN CAESAR SALAD succulent grilled chicken breast served on a bed of Romaine salad, home-made seasoned croutons & our speciality Caesar dressing | 7/13 |

MAINS

Homemade Classics

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| BEEF LASAGNA – classic flavoured minced beef layered with béchamel sauce | 13 |
| BOLOGNESE – rich slow cooked seasoned mince beef & tomato with linguine | 13 |
| MELANZANE PARMIGIANA – homemade aubergine, tomato & mozzarella bake | 12 |

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| LINGUINE AI FRUTTI DI MARE – mixed seafood served in a chilli, garlic & white wine sauce | 17 |
| RIGATONI ARRABBIATA served with a spicy chilli & garlic Napoli sauce (v) | 12 |

DAILY HAND-MADE PASTA SPECIAL **From 16**

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| KING PRAWN, MIXED PEPPER & CHILLI BUTTER risotto (gf) | 15 |
| MIXED WILD MUSHROOM risotto with parmesan shavings (v/gf) | 12 |
| CHICKEN, PANCETTA & PEA risotto | 14 |
| OVEN-BAKED CHICKEN BREAST stuffed with mushroom & mozzarella, with a creamy mascarpone, shallot, sage & thyme sauce, served with dauphinoise potatoes & chilli courgettes | 17 |
| PORK FILLET WRAPPED IN COURGETTE stuffed with smoked mozzarella, apple & shallots in a white wine & sage butter sauce served with mashed potato & garnished with deep fried onions | 20 |
| ROASTED SALMON WITH A HONEY & PISTACHIO CRUST served with roasted Mediterranean vegetables & dauphinoise potatoes | 17 |

SIDES

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| ROCKET & PARMESAN SALAD with balsamic reduction (gf) | 4 | VEG OF THE DAY cooked with chilli & garlic (v/gf) | 4 |
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Please discuss any dietary requirements or allergies with your server before ordering

(v) for vegetarians, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.