

2 COURSES 20.00 | 3 COURSES 25.00

PRIMI

BRUSCHETTA AL POMODORO ®

Vine ripened plum tomatoes, garlic, oregano & fresh basil on toasted ciabatta

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella & basil pesto

FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

SECONDI

SPIEDINI DI PESCE

Grilled seafood skewers, line caught tuna, king scallops, king prawns, with courgette, basil & lemon

RISOTTO CON BRANZINO

Pan-fried sea bass fillet, creamy Arborio rice, asparagus, peas, lemon & flat leaf parsley

CAFSAR SALAD

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

SPAGHETTI CARBONARA

Free range egg, cream, guanciale, Pecorino Romano & flat leaf parsley

PIZZA MARGHERITA (V)

Mozzarella, tomato & fresh basil

POLPETTE DI VITELLO

Veal meatballs, tomato, basil & pine nuts served with toasted ciabatta

GNOCCHI ALLA CONTADINA (6)

Potato dumplings, mushroom & vegetable ragu, tomato, vegan mozzarella-style cheese, flat leaf parsley

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CARAMELLATA (V)

Baked caramel custard, rum poached prunes & vanilla cream

TORTA ALL NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

GELATI (V)

Selection of award-winning ice cream

Vegan flavours available on request

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.





