BRUSCHETTA AL POMODORO (:)
Vine ripened plum tomatoes, garlic, oregano \& fresh basil on toasted ciabatta

PASTA E FAGIOLI (1)
Neapolitan pasta \& bean soup, matured Italian cheese, chilli \& fried crostini

## CALAMARI FRITTI

Crispy fried squid, courgette, red pepper \& garlic mayonnaise

PARMIGIANA SCOMPOSTA ()
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

| SPIEDINI DI PESCE | SPAGHETTI CARBONARA |
| :---: | :---: |
| Grilled seafood skewers, line caught tuna, king scallops, king prawns, with courgette, basil \& lemon | Free range egg, cream, guanciale, Pecorino Romano \& flat leaf parsley <br> PIZZA MARGHERITA |
| RISOTTO CON BRANZINO | Mozzarella, tomato \& fresh basil |
| Pan-fried sea bass fillet, creamy Arborio rice, asparagus, peas, lemon \& flat leaf parsley | POLPETTE DI VITELLO <br> Veal meatballs, tomato, basil \& pine nuts served with toasted ciabatta |
| CAESAR SALAD <br> Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons \& matured Italian cheese | GNOCCHI ALLA CONTADINA <br> 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 ©
Chocolate \& hazelnut cheesecake, sour cherry, candied hazelnuts

GELATI (V)
Selection of award-winning ice cream
Vegan flavours available on request

