

## A LA CARTE

### STARTERS

<b>Zuppa Del Giorno</b> Soup of the Day	£6
<b>Bruschetta del Giorno</b> Bruschetta of the Day	£6.5
<b>Calamari Fritti</b> Fried Squid Served with Homemade Garlic Mayo	£8
<b>Gamberoni</b> Pan Fried King Prawns, Chilli, Shallot & Garlic	£9
<b>Baccalà Mantecato</b> Cod Paté Served with Sardinian Bread "Pane Carasau"	£9

### PASTA

<b>Risotto Primavera</b> Risotto with Spring Vegetables & Burrata	£14
<b>Ravioli di Pesce</b> Homemade Ravioli, Filled with White Fish, Fish Sauce, White Wine & Drizzle of Shellfish Oil	£15
<b>Spaghetti al Granchio</b> Homemade Spaghetti, Crab Sauce & Crab Meat	£16

### MAINS TERRA (from the land)

<b>Salsicce Toscane con Friggirelli</b> Roast Pork Sausages, Fried Green Peppers & Salsa Verde	£19
<b>Vitello alla Romana</b> 10 Oz Chop Veal, Sage, Butter & Parma Ham	£22
<b>Bistecca ai Ferri</b> 10 Oz Angus Sirloin Steak, Roast Onions & Hand Cut Chips	£26

### MAINS MARIQUE (from the sea)

<b>Sauté di Mare</b> Sautéed Mussels, Clams, Prawn, Daily Fish, Garlic, Chilli & Tomato Sauce	£18
<b>Spigola &amp; Vongole</b> Pan Fried Seabass, Potato Cream & Clams	£19
<b>Pascatrice Arrosto</b> Roast Monkfish, Spring Vegetables & Courgette Cream	£20

### SIDES

<b>Patatine Fritte</b> Hand Cut Chips	£4
<b>Insalata</b> Baby Gem & Rocket Salad	£4
<b>Zucchine Fritte</b> Fried Courgettes with Balsamic Mayo	£5

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.  
For more information, please speak with a manager