

Antipasti

<i>Gamberoni al pepe rosa</i>	£12.50
Pan-fried king prawns with sun blush tomatoes, pink peppercorns and goat cheese bruschettini	
<i>Antipasto all'Italiana</i>	£9.50
Chef's selection of Tuscan cured meats, fish and vegetables	
<i>Zuppa di orzo e fagioli</i>	£6.50
Borlotti beans, barley and pancetta cooked in chicken stock and chopped tomatoes	
<i>Polenta con peperoni marinati</i>	£9.00
Warm garlic and parmesan polenta with marinated peppers and rocket salad	
<i>Insalata Caprese (V)</i>	£8.00
Plum tomato, buffalo mozzarella with basil pesto, rocket leaf salad with white balsamic dressing	

Riso

<i>Risotto Giallo Allo Scoglio</i>	£19.00
Arborio rice cooked in saffron infused fish stock, with king prawns, mussels and clams	
<i>Risotto ai funghi con olio di tartufo (V)</i>	£18.00
Arborio rice cooked in vegetable stock with wild mushroom and truffle oil	

Pasta

<i>Rigatoni al ragu'</i>	£19.00
Rigatoni pasta with minced pork, sage and ricotta cheese	
<i>Tagliolini al Pesto (V)</i>	£18.00
Fresh egg Tagliolini pasta with basil pesto and crushed yellow and red cherry tomatoes	
<i>Gnocchi Pollo e Pomodoro</i>	£19.00
Potato gnocchi with diced grilled chicken, sun blush tomatoes, basil and grated parmesan cheese	

Carne

<i>Stinco di agnello al forno</i>	£27.00
Lamb shank braised in chicken stock, tomato sauce served with mash potatoes	
<i>Filetto al Vino Rosso</i>	£29.00
Pan roasted fillet of beef with sautéed potatoes and onions glazed with Valpolicella red wine sauce	
<i>Scaloppine di Vitello con Polenta</i>	£27.00
Pan fried veal with onion, caper and white wine butter sauce served with polenta	
<i>Faraona marinata</i>	£22.00
Pan fried marinated guinea fowl with creamed cabbage and carrots	

Pesce

<i>Calamari All' Arancia</i>	£22.00
Pan fried squid with chilli oil, green olives and cherry tomatoes, served with rocket and caramelized oranges	
<i>Branzino alla griglia</i>	£25.00
Grilled sea bass with sautéed leeks and pancetta	
<i>Fior di filetto di merluzzo</i>	£24.00
Pan fried cod fillet with sautéed spinach and parsley and Prosecco wine cream sauce	

Contorni

		Starter Portion
Green salad	£4.00	£7.00
Pear, walnut and gorgonzola salad	£4.00	£7.00
Marinated olives	£3.50	
Roasted pesto vegetables	£4.00	
Green beans with almonds	£4.00	
New potatoes with spring onions	£4.00	

(V)- Vegetarian option

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary. A discretionary service charge of 12.5% will be added for parties of 6 or more