

## STARTERS

### Bruschetta (vg)

Toasted ciabatta bread, chopped cherry tomatoes, marinated in olive oil, garlic, basil. 5.9

### Grilled Vegetables (vg)

Grilled courgettes, artichoke heart, aubergines, red peppers and seasoning 8.5

### Parmigiana di Melanzane (v)

Baked aubergines, buffalo mozzarella, tomato sauce and parmesan. 6.9

### Mushrooms (v) (vg)

Pan sautéed mushrooms in butter, garlic, parsley, chilli, truffle and white wine sauce. 7.5

### Goat's Cheese (v)

Grilled goat's cheese, rocket salad, cucumber, sundried tomatoes, walnuts, red onion. 8.5

### Burrata (v)

Fresh burrata soft cheese, rocket salad, red onion, cherry tomatoes, sundried tomatoes, truffle dressing. 8.5

### Squid

Pan seared squid cooked in chilli, garlic, white wine, lemon and tomato sauce 9.9

### King Prawns

Pan seared butterflied king prawns, garlic, chilli, cherry tomatoes, parsley and white wine sauce 11.9

### Scallops

Pan seared scallops in garlic, chilli, lemon, white wine and truffle dressing, served on a quenelle of green pea puree and truffle dressing 11.9

More vegan options available on request

Please let a member of staff know of any allergies or dietary intolerances.

## FISH

### Salmon

Pan seared salmon served with broccoli and creamy white wine and mustard sauce 14.9

### Sea Bass

Grilled sea bass fillet served with green beans and homemade mango salsa 15.9

### Tuna Steak

Pan seared tuna fillet steak served with asparagus, carrots and potatoes, served medium rare 17.9

## MEAT

### Chicken & Mango Salad

Grilled chicken breast, roasted pinenuts, mixed salad, mango, red onion, cherry tomatoes 12.9

### Fegato Burro a Salsvia

Calf's liver, cooked in sage and butter sauce, served with mash potato 13.9

### Pollo Funghi e Asparagi

Chicken breast, mushrooms, asparagus, brandy cream sauce, served with potatoes 13.9

### Pollo Tricolore

Grilled chicken breast, melted buffalo mozzarella, avocado, tomato sauce, served with broccoli 14.9

### Ribeye Steak

10oz Ribeye steak served with green beans, creamy potatoes and blue cheese sauce. 21.9

## SIDE DISHES

Green beans in garlic and seasoning 4.5

Roasted potatoes in garlic and rosemary 3.9

Pan seared spinach in garlic and seasoning 4.5

Rocket salad, cherry tomatoes, parmesan, olive oil and balsamic vinegar 3.9

Broccoli in garlic and butter 3.9

Chips 2.9

## RISOTTO

### Asparagus & Mushroom Risotto (v) (vg)

Italian rice, asparagus, mushrooms, truffle seasoning, mascarpone, parsley and cherry tomato 12.9

### Risotto alla Pescatora

Seafood risotto with Italian rice, king prawns, squid, chilli, garlic and cherry tomato sauce 14.9

## PASTA

### Penne Arrabbiata (v) (vg)

Penne pasta, garlic, chilli, tomato sauce 8.9

### Penne Vegetale (v or vg)

Penne pasta, courgette, aubergines, red pepper, chili, garlic, white wine, tomato sauce, double cream 9.9

### Gnocchi ai Quattro Formaggi (v)

Italian potato gnocchi, in four cheeses and creamy walnuts sauce (Gnocchi in tomato and basil sauce also available) (vg) 9.9

### Tagliatelle Casalinga

Tagliatelle pasta, chicken, smoked bacon, chilli, garlic, creamy tomato sauce 10.9

### Fettuccine alla Scozzese

Fettuccine pasta, Scottish smoked salmon, peeled king prawns, white wine, creamy tomato sauce 12.9

### Linguine ai Gamberoni

Linguine pasta, butterflied king prawns in garlic, chilli, white wine and cherry tomato sauce 14.9

### Lobster Linguine

Linguine pasta, 1/2 lobster, chopped king prawns, chilli, garlic, in lobster and cherry tomato sauce 18.9

GLUTEN FREE PENNE PASTA AVAILABLE ON REQUEST