

antipasti / starters

prosciutto, salsiccia piccante, carciofi e olive / italian ham, spicy sausage, artichokes and olives **7.00**

funghi farciti / mushrooms stuffed with cheese and garlic and coated in breadcrumbs **5.50**

tartine / goats cheese tartlets with onion marmalade **6.50**

buffalo e verdura alla griglia / buffalo mozzarella, grilled aubergines and peppers and rocket **7.00**

carpaccio fantasia / thin slices of fillet of beef with wild mushrooms and parmesan shaves **7.00**

calamari fritti / deep fried squid **6.50**

bresaola della valtellina / cured beef with rocket, olive oil, lemon juice and parmesan shaves **7.00**

gamberoni del pacifico / king prawns cooked with garlic, wine and extra virgin olive oil **8.50**

misto di salmone affumicato e ippoglosso / smoked salmon and smoked halibut **7.50**

insalata ravello / mixed leaves with avocado, pancetta, parmesan shaves and mustard dressing **6.50**

primi piatti / first main course

minestrone di verdura e pesto / fresh vegetable soup with pesto **4.50**

risotto ai funghi porcini / risotto with porcini mushrooms and parmesan **7.50**

farfalle al salmone / farfalle with smoked salmon **5.50**

tagliolini neri / black tagliolini with porcini **7.50**

spaghetti alle vongole e cozze / spaghetti with fresh clams, mussels, chilli, garlic and cherry tomato **7.00**

tagliatelle al ragu / tagliatelle with braised beef, tomato and sage **4.50**

risotto frutti di mare / risotto with fresh clams, prawns, squids, chilli, garlic and extra virgin olive oil **7.50**

pennette all'amatriciana / pennette with ham, onions, tomato sauce and chilli **5.50**

ravioli al pesto rustico / spinach and ricotta ravioli with basil and sun-dried tomato sauce **6.00**

gnocchi alla sorrentina / potato dumplings with mozzarella, parmesan and tomato sauce **6.00**

main course of any of the above dishes there is a £4 supplement

secondi piatti / second main courses

pollo ai peperoni e basilico / chicken breast with basil, grilled peppers and parmesan mash **10.50**

tagliata di manzo, rucola e parmigiano / tuscan-style grilled sirloin with rocket and parmesan and potatoes with butter, garlic and herbs **18.50**

medallioni di vitello / medallions of veal with apple and crushed black pepper and parmesan mash **12.50**

scaloppa inpanata / breaded veal escalope and potatoes with butter, garlic and herbs **13.50**

costata alla fiorentina / grilled t-bone steak and fried potatoes **22.00**

gambotto di agnello brasato / braised shank of lamb with wine and rosemary and parmesan mash **12.50**

fegato di vitello / calf liver of your choice with parmesan mash **15.50**

salciccia con broccoli / italian sausages with parmesan mash and broccoli with olive oil and garlic **11.50**

gamberoni all provinciale / prawns with garlic, wine and tomato sauce and served with rice **16.50**

sogliola alla griglia / grilled dover sole with fried potatoes **21.00**

contorni / side dishes

zucchine fritte / fried courgettes **2.50**

spinaci al burro / sauté spinach **2.00**

patatine fritte o sauté / chips or sauté potatoes **1.50**

broccoli saltati / broccoli with chilli, garlic and olive oil **2.00**

insalata / mixed leaves salad **4.00**

dolci / desserts

dolci dal carello / desserts from the trolley **4.50**

crepes suzettes (for two) evenings only **12.00**

tartufo 4.00 / cassata siciliana 4.00 / zabaglione 4.50

formaggi assortiti / assortment of cheeses **6.50**

cover charge 1.00 per person / vat included