

A La Carte December Menu

LIGHT BITES

- Deep fried prawns, sweet chilli sauce 6.50
- Smoked salmon, avocado, soft cheese, granary bread 7.50
- Arancini – prawns, lime mayonnaise, rocket salad 6.90
- Deep fried whitebait, Tartar sauce 5.50
- Potato croquettes, Parma ham, mascarpone mousse 7.50
- Mini meatballs, spicy tomato sauce, Pecorino tuille 6.90
- Arancini – mushrooms, Parmigiano fondue (v) 6.50
- Mozzarella in breadcrumbs, tomato basil sauce (v) 5.90
- Zucchini fritti (v) 5.00
- Bruschetta, tomato, origano, olive oil (v) 5.50
- Homemade bread, sun dried tomato tapenade (v) 6.50

SALAD

- Prawns, smoked salmon, avocado, Marie Rose 13.90
- Chicken, crispy pancetta, avocado, balsamic glaze 13.90

STARTER

- Fritto misto - mixed fried seafood, Tartare sauce 12.50
- Steamed mussels in white wine, toasted garlic bread 10.50
- Seared prawns, garlic, chilli, herbs 10.50
- Antipasto -Selection of cured meats, Buffalo mozzarella 12.50
- Beef carpaccio, rocket salad, Parmigiano 12.50
- Tricolore – burrata, avocado, heritage tomato 12.50 (v)
- Caprino - Warm goat's cheese, caramelized apples, beetroot puree, walnuts 11.90 (v)
- Aubergine Parmigiana 11.50 (v)

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary service charge of 12.5% will be added to your bill. Please inform us of any ALLERGY.

MAIN COURSE

- Special Fish of the day – market price
- Grilled sea bass, green beans, potato, lemon butter 24.50
- Thinly sliced calf's liver, butter and sage, mash potato 23.50
- Strips calf's liver Veneziana, bacon, onion, mash 23.00
- Veal Genovese - Pan fried veal escalope, Parma ham, mozzarella, pesto, garlic spinach 24.50
- Milanese - Breast of chicken in breadcrumbs, spaghetti tomato 19.50
- Fillets of chicken, mushroom, crispy pancetta, asparagus 19.50
- Roast breast of turkey, chipolata sausage wrapped in bacon, onion and sage stuffing, potato and vegetables 25.00
- Braised lamb shank, mash potato and gravy 24.00
- Rib Eye steak and chips 30.50
Sauce: Peppercorn or Parmigiano foudue 3.00

PASTA & SOUP

- Spaghetti alla scoglio – mixed seafood spaghetti 18.50
- Chef's signature tagliatelle bolognese – veal, sausage, beef ragout with Parmigiano fondue 19.50
- Ravioli filled with ricotta cheese and spinach, sauteed mixed mushrooms, crispy pancetta 17.50
- Soup of the day served with bread 7.90

SIDES

- Green beans, garlic and chilli 4.50 | Garlic spinach 4.50
- Zucchini Fritti 5.00 | Broccoli crispy pancetta 4.50
- Pomme puree or Chips 4.50
- Tomato onion salad or Mixed salad 4.50
- The special of the day are based on market price. £8 - £55