Antipasti (Starters)

Minestrone alla Genovese (V+) £7.90

Fresh vegetable soup with pesto

Asparagi al parmigiano £11.50

Fresh asparagus cooked in butter, finished under the grill with Grana Padano cheese

Prosciutto di San Daniele con mango o melone £12.50

Dry cured ham from the Friuli region of Italy served with fresh mango or melon

Formaggio di capra con fichi (V) £12.50

Melted goat cheese served with figs, walnuts, mango, pears, honey and caramelised balsamic vinaigrette

Gamberi con salsa piccante £12.90

King prawns (shell off) deep fried in light batter with chives and lemon zest, served with spicy tomato sauce and chilli caramel

Insalata caprese £11.90

Buffalo mozzarella, tomato and basil salad served with fresh basil vinaigrette

Sardine marinate alla griglia £11.80

Grilled sardines marinated in olive oil with rosemary, thyme, garlic and lemon

Bianchetti fritti £11.50

Deep fried whitebait served with home-made tartar sauce

Cozze allo zafferano £12.80

Fresh mussels cooked with onion, mixed peppers, olive oil, white wine, cream and saffron

Capesante con pancetta e spinaci £13.50

Fresh scallops wrapped in Italian bacon, grilled with olive oil and garlic then served on bed of fresh spinach

Calamari fritti £11.50

Deep fried baby squid served with tartar sauce

Melanzane alla parmigiana £12.90

Layers of sliced aubergine, tomato, buffalo mozzarella and Grana Padano cheese oven baked

Pate di fegatini di pollo £11.50

Home made chicken liver pate with cranberry sauce

Zucchine fritte £9.50

Deep fried courgettes served with tomato sauce

Funghetti trifolati £9.50

Mushrooms cooked with extra virgin olive oil, butter, garlic and white wine

(V+) Vegan Menu Available on Request

(V) Suitable for vegetarians. If you have any food allergies, please let us know.

Allergen information is available on request.

For parties of five or more a 10% service charge will be added to your bill

