#### FOOD ALLERGIES AND INTOLERANCES

# PLEASE SPEAK TO OUR STAFF ABOUT INGREDIENTS IN YOUR MEAL, WHEN MAKING YOUR ORDER

#### APPETISER

OLIVE MARINATE V Marinated olives served with bread, olive oil and balsamic vinegar.	£4.95		
STARTERS			
<b>CALAMARI FRITTI</b> Baby calamari dusted with flour deep fried and served with mixed leaves, lemon, and tartar sauce.	£8.95		
<b>COZZE</b> Mussels with garlic, parsley white wine served with a choice of lemon, tomato, or cream sauce	£8.95		
<b>BRUSCHETTA GENOVESE V</b> Toasted bread with finely chopped tomatoes, onions, fresh mozzarella and pesto dressing.	£7.95		
<b>GAMBERONI ZAFFERANO</b> Pan fried king prawns in cherry tomato, chilli, garlic a splash of wine and hint of saffron infused cream.	£9.95		
<b>TOMATOE &amp; MASCOPONE SOUP</b> Tomatoes sauce blended with mascarpone.	£7.95		
FUNGHI ALL AGLIO V Sauteed mushroom with garlic and cream sauce served with toasted bread.	£7.95		
<b>ANTIPASTO ITALIANO</b> Selection of mixed cured meats served with toasted bread, sundried. tomatoes olives and mozzarella.	£9.95		
<b>INSALATA CAPRESE</b> Sliced tomatoes, mozzarella garnished with fresh basil and extra virgin olive oil	£7.95		

#### PASTA & RISOTTO

<b>PENNE ARRABIATA</b> Penne pasta cooked with garlic and spicy tomato sau	V ce.	£10.95
<b>PENNE POLLO FUNGHI</b> Penne pasta cooked with chicken, mushroom, peas. in cream and tomato sauce.		£12.95
<b>PENNE SALMONE</b> Penne pasta with smoked salmon, garlic in cream and	d tomato sauce.	£13.95
<b>RISOTTO ALLO SCOGLIO</b> Risotto rice with a selection of fresh seafood		£14.95
<b>RISOTTO FUNGHI</b> Rice with mushrooms and parmesan cheese	V	£12.95
<b>RISOTTO CON POLLO</b> Arborio rice cooked with peas, onions and chicken br of cream	east and touch	£13.95
<b>SPAGHETTI ALLO SCOGLIO</b> Spaghetti with a selection of fresh seafood cooked in a of lobster bisque.	garlic and touch	£14.95
<b>SPAGHETTI BOLOGNESE</b> Spaghetti with traditional Italian Bolognese sauce.		£12.95
<b>LASAGNA</b> Homemade classic Italian dish		£12.95
TAGLATELLE AL RAGU D'AGNELLO tagliatelle pasta cooked in a chef recipe with Italian sp	pices and pieces of lamb	£13.95
<b>TAGLIATELLE D'AMORE</b> Tagliatelle with spinach, mushrooms, and creamy blue	<b>V</b> ue cheese.	£12.95

ALL MEAT AND FISH DISHES ARE SERVED WITH ROASTED VEGETABLES. ALL MEAT WEIGHTS ARE UNCOOKED.

## MEAT DISHES

<b>FILETTO MARE E MONTI</b> 9oz beef fillet steak served on a bed of king prawn and finished with the chef's special surf and turf sauce.	£29.95
<b>FILETTO DOLCELATTE</b> 9oz chargrilled fillet steak topped with Italian dolce latte blue cheese, with demiglace and blue cheese sauce,	£24.95

<b>FILETTO AL PEPE VERDE</b> 9oz fillet steak served with delicious green pepper corn sauce.	£24.95		
<b>FILETTO D'AMORE</b> 9oz beef fillet mushroom spinach and croutons finished with a touch of demiglace.	£24.95		
<b>POLLO PARMIGIANO</b> Butterfly chicken breast pan fried in a Tomato velouté, topped with aubergines and melted mozzarella and parmesan cheese to finish.	£14.95		
<b>POLLO DIAVOLA</b> Butterfly chicken breast dusted with flour and cooked with chilli, garlic sundry tomato, cherry tomato and olives.	£13.95		
<b>POLLLO CREMA E FUNGHI</b> Breast of chicken cooked in garlic mushroom cream sauce.	£14.95		
<b>PETTO D'ANATRA</b> Duck breast with onion honey and balsamic vinegar sauce.	£19.95		
<b>STINCO DI AGNELLO</b> Lamb shank roasted gently in the oven and served on a bed of mash potato finished with a rosemary sauce.	£24.95		
<b>STRACIETTE</b> Strips of fresh beef fillet cooked with mushroom, sun dried tomatoes, a dash of mustard, hint of rosemary, and a touch of cream.	£23.95		
FISH & SEAFOOD DISHES			
<b>SPIGOLA ALLO SCOGLIO</b> Fillet of sea bass gently pan fried in a delicate cherry tomato, garlic and lobster bisque served with selection of seafood.	£19.95		
<b>SPIGOLA AL CARTOCCIO</b> Fillets of sea bass served with prawns Mussels, a touch of garlic, seasoned. With salt and black pepper wrapped in oven paper and gently baked.	£19.95		
<b>SALMONE DELLO CHEF</b> Fillet of salmon gently pan fried with spinach, mushrooms, cherry tomatoes and prawns in velvety cream sauce.	£19.95		
<b>FRITTO MISTO</b> A selection of prawns, king prawns and calamari deep fried in a flour based coating, served with our homemade tartar sauce	£24.95		

### PIZZA

V	£9.95			
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	£12.95			
pers, and oregano.	£13.95			
<b>V</b> e, mozzarella	£11.95			
chilli.	£12.95			
goat cheese.	£12.95			
<b>V</b> n and	£11.95			
SIDE DISHES				
V	£4.95			
V	£10.95			
V	£10.95			
V	£3.95			
V	£3.95			
V	£5.95			
V	£4.95			
V	£3.95			
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