

Antipasti / Starters

Parmigiana di melanzane £8.50

Baked aubergine in tomato sauce basil and parmesan cheese (V)

Mozzarella di bufala con zucchine grigliate e petali di pomodoro £9.00

Buffalo mozzarella with grilled courgettes and tomato petals (V)

Calamari alla griglia con barbabietola e cipolline £8.95

Char -grilled squid served with beetroot and baby onions

Prosciutto crudo e melone £8.00

Parma ham and melon

Carpaccio di manzo con rucola e parmigiano £9.50

Beef carpaccio with rocket and shaved parmesan

Burrata con crostini di pane all' aglio e pomodori secchi £9.00

Creamy mozzarella served with sun dried tomato and garlic bruschetta (V)

Carpaccio di tonno con insalata di fagiolini e scalogno £10.50

Tuna carpaccio served with French beans and shallots

Primi Piatti/Pasta and soup

Disponibile anche la pasta senza glutine

Gluten free pasta for celiac and Kamut pasta also available

Zuppa di crescione e noci £5.50/£8.00

Water cress and walnuts soup

Pappardelle con capesante e zucchine £11.00 / £14.00

Pappardelle with Queen Scallops and courgettes

Linguine ai gamberi, zafferano, pomodorini e rucola £10.50 / £13.50

Linguine with prawns, saffron, cherry tomato and rocket (Suppl. £3.00)

Tagliolini al granchio, pomodorini e peperoncino £10.50 / £13.50

Tagliolini with fresh crab, cherry tomato and sweet chilli

Raviolo Del giorno

Ravioli of the day (please ask your waiter for details)

Crespella con ricotta e spinaci in salsa ai formaggi £8.00 / £10.00

Ricotta e spinach Pancake with cheese sauce

Scialatelli con ragu Toscano £9.50 / £12.00

"Scialatelli" pasta served with veal ragu, thyme and rosemary

Spaghetti pomodoro fresco e basilico £8.00 / £10.00

Spaghetti with fresh tomato sauce and basil

Secondi / Main Courses

Filetto di branzino alla griglia con melanzane e zucchine al pomodoro e basilico £16.50
Char-grilled sea bass served with aubergine and courgettes in tomato sauce and basil

Merluzzo in padella con patate saltate e salsa di pomodoro cruda £15.00
Pan-fried cod with roasted potatoes and raw cherry tomato sauce

Salmonе organico alla griglia con spinaci e riduzione al balsamico £16.00
Grilled organic salmon with spinach and balsamic reduction

Controfiletto di manzo alla griglia con patate arrosto, rucola e parmigiano £19.50
Char-grilled rib-eye steak with roasted potatoes, rocket and parmesan salad (Suppl. £3.00)

Petto di pollo alla Milanese con spinaci £13.50
Pan-fried chicken breast "Milanese" with spinach

Fegato alla griglia servito con broccoli, pancetta e cipolline £15.50
Grilled calf liver served with broccoli crispy pancetta and baby onions

Involtini di vitello ripieni con scamorza, timo e aglio; servito con bietole e patate arrosto £17.50
Veal roulade stuffed with scamorza cheese served with swiss chard and roast potatoes (Suppl. £3.00)

Contorni / Side Orders

£ 4.00 each

Patate Arrosto / Roasted potatoes
Spinaci in padella / Pan fried spinach
Broccoli all'aglio / Sautee Broccoli with garlic
Bietola saltata / saute swiss chard

Insalata Mista / Mixed leaves and tomato
Insalata verde / Green leaves salad
Rucola e Parmigiano / Rocket and parmesan
Fagiolini / French beans

**Choose from our A' la Carte menu
or enjoy our meal deal for
~3 courses £ 27.50 ~
(Plus supplement where applicable)**

A discretionary 12.5% service charge will be added to your bill

**Our private room is available for lunch and dinner and can be viewed upon request.
Please do not hesitate to ask for more details.**

Opening times: Monday to Friday from 12.00 until 15.00 and 17.45 until 22.30
Saturday from 12.30 until 15.00 and 17.45 until 22.30