

Antipasti Caldi

Camembert fritto £8.90 (V)

Deep fried Camembert coated in breadcrumbs served with gooseberry preserve

Cestino con vegetali al forno £ 9.50 (V)

Pastry basket filled with a mixture of baked egg, aubergine, broccoli courgettes and tomatoes

Grigliata mista di vegetali £ 9.85 (V)

Selection of grilled vegetables served with balsamic vinegar reduction and olive oil

Gamberoni all'aglio £ 13.95

Pacific prawns sautéed in garlic, herbs lobster bisque and shellfish reduction

Funghi porcini trifolati £ 10.90 (V)

Porcini mushrooms sautéed with garlic, parsley served with curasau bread

Calamari fritti £ 12.20

Deep fried calamari served with tartar sauce

Paste e Risotti

Spaghetti alla Napoletana £ 13.90

Spaghetti with tomato sauce and basil

Spaghetti Bolognese £ 14.80

Spaghetti with traditional home-made Bolognese

Risotto Marinara £ 15.50

Risotto with a variety of pulp & shell fish

Spaghetti alle vongole £14.80

Spaghetti with baby clams, garlic, parsley and chilli

Fettuccine al salmone affumicato £ 15.80

Ribbon pasta with Scottish smoked salmon, shrimps and cream sauce

Ravioli Emiliana al burro e salvia £ 14.50

Home-made pasta parcels filled with chicken and veal with butter and sage

Agnolotti di ricotta e spinaci £ 14.50 (V)

Home-made pasta parcels with ricotta cheese and spinach in Aurora sauce

Paglia e fieno £14.80

White and green string pasta with ham, peas, mushrooms and cream sauce

Rigatoni arrabbiata £ 14.50 (V)

Tube-shape pasta in a garlic, tomato and chilli sauce

Trio di pasta (piatto unico) min 2 people £ 17.20

Selection of three pastas of your choice

Linguine all'Aragosta £ 23.90 **Chef's Speciality**

Linguine pasta with lobster, tomato sauce and fresh chilli

Antipasti Freddi

Insalata Caprese £ 9.10 (V)

Buffalo mozzarella with tomato and basil leaves

Insalata d'avocado con gamberetti £ 10.50

Avocado with shrimps mozzarella, tomato, Marie rose

Bresaola di manzo £ 13.50

Cured beef served with rocket and parmesan shavings

Salmone scozzese affumicato £ 13.20

Scottish, wild smoked salmon

Prosciutto San Daniele £ 17.50

San Daniele cured ham with buffalo mozzarella or melon

Zuppe

Zuppa d'aragosta £ 7.90

Home-made lobster bisque

Minestrone soup £ 7.20 (V)

Traditional Italian vegetable soup

Pesce

Sogliola alla griglia o al limone £ 34.00

Grilled or pan-fried Dover sole with butter lemon sauce

Filetti di sogliola rustici £ 31.50

Breaded pan-fried fillets of Dover sole

Scampi fritti £ 21.99

Breaded deep-fried scampi

Scampi ai funghi £ 21.99

Scampi sautéed with garlic, mushrooms and white wine sauce

Branzino alla griglia £ 21.50

Marinated, grilled fillets of sea bass

Merluzzo al forno £ 19.90

Oven-baked Atlantic cod served with mash potato, lemon and butter sauce

Grigliata di pesce £ 23.50

Selection of mixed grilled fish

Insalata d'aragosta £ 21.50

Half lobster and boiled egg, served on a bed of mango & papaya with fresh tomatoes and cucumber

Vegetariano

Melanzane alla Parmigiana £ 14.50 (V)

Layers of aubergines and courgettes baked with parmesan cheese mozzarella and tomato sauce

Carni

Filetto di manzo Scozzese £ 24.50

Grilled Prime Angus beef fillet

Filetto di manzo scozzese allo Stilton £25.50

Fillet of Angus beef pan-fried with Stilton cheese sauce

Filetto di manzo scozzese al pepe verde £25.50

Pan-fried Fillet of Angus beef with green peppercorn sauce

Bistecca di manzo alla griglia £ 21.00

Grilled rib-eye steak served with a reduction of sweet and sour balsamic reduction

Chateaubriand £ 52.00

Grilled fillet of Angus beef for 2 people served with wild mushrooms, tomatoes, chips and Béarnaise sauce

Vitello alla Milanese £ 22.80

Pan-fried veal escalope coated in bread crumbs

Medaglioni di vitello al limone £ 20.50

Veal medallions in a lemon and butter sauce

Fegato di vitello £ 20.50

Calves' liver with butter and sage or grilled with back bacon

Suprema di pollo ai porcini £ 16.90

Oven-baked supreme of chicken with white wine and porcini sauce

Pollo alla griglia £ 16.90

Grilled chicken breast served with diced aubergine, cherry tomatoes, garlic and fresh chilli

Pollo alla Milanese £ 16.90

Breaded, pan-fried chicken breast, served with rocket, cherry tomatoes and balsamic reduction

Carving Trolley

Chef's Speciality

The Carving Trolley is available at lunch, Monday to Friday

Formaggi

Cheese board for 1 person £ 7.50

Parmesan cheese, camembert, taleggio, dolcelatte, mature Cheddar, served with celery and grapes can also be served with late bottled vintage port on request. 100 ml £ 10.50 or other wines paired for cheeses

Contorni

Legumi del giorno £ 5.95

Selection of vegetables of the day

Lyonnais potatoes £ 3.40

New potatoes or sautéed £ 3.40

Chunky fries £ 3.40

French beans £ 3.40

Broccoli £ 3.40

Garden peas £ 3.40

Carrots 2.95

Porcini mushrooms £ 4.25

Spinach £4.60

Fried zucchini £ 4.60

Mixed or Green salad £ 4.05

Tomato and onion salad £ 4.05

Rocket & parmesan shavings £ 5.10

Side dish of pasta £ 5.90

Dolci

Selezione di dolci del carrello

Selection of dessert from the trolley from £ 7.50

You may accompany it with a great dessert wine from £ 9.50 per 100 ml

Gelati, sorbetti e cassate

Ice-creams, sorbets and cassata

From £ 7.50

Caffe'

Selection of coffees

Espresso £ 2.80

Cappuccino £ 2.80

Caffe latte £ 2.80

Liqueur coffee £ 7.50

For those who have a dietary requirement please, ask any member of staff who will be able to assist, we also stock gluten free bread and pasta.

For allergens and intolerance please ask a member of staff

(Pasta taken as starter £ 9.90 *)

***Excluding linguine lobster and trio of pasta**

A 12.50% discretionary gratuity will be added to the bill, cover charge £ 1.50