

ANTIPASTI / STARTERS

			£
1	BRUSCHETTA AL POMODORO(V)	Bruschetta with fresh tomatoes marinated with garlic, basil and extra virgin olive oil	5.95
2	HALLOUMI ALLA GRIGLIA(V)	Grilled halloumi cheese, shredded cabbage, tomato and spring onions salad	6.95
3	COZZE ALLO ZAFFERANO	Fresh mussels with shallots and white wine, served in a saffron cream sauce	8.95
4	CAPELANTE ALLA CREMA E VINO BIANCO	Fresh seared scallops, Avruga caviar, with orange zest in a vent blanc sauce	9.95
5	ASPARAGI CON FONTINA ALLA GRIGLIA(V)	Grilled asparagus topped with fontina cheese and pinenuts	8.50
6	CARPACCIO DI MANO RUCOLA E PARMIGIANO REGGIANO	Carpaccio of farm assured fillet of beef, rocket leaves, Parmesan shavings	12.95
7	ANTIPASTO ALL' ITALIANA	A selection of Italian cured meats served with pickled vegetables and rocket leaves	9.95
8	CALAMARI FRITTI	Deep fried calamari with a garlic and lime mayo	7.95
9	SALMONE AFFUMICATO	Traditional smoked salmon with Atlantic prawns, Marie Rose sauce garnished with prawn crevette	8.95
10	PROSCIUTTO E MELONE	Parma ham served with water melon, pink grapefruit and a honey dressing	8.95
11	INSALATA CAPRESE(V)	Buffalo mozzarella sliced beef tomatoes, extra virgin olive oil and fresh basil	7.95
12	GAMBERONI ALL'AGLIO	King prawns sautéed with white wine, chilli and garlic butter	11.95

A discretionary 10% service charge will be added to your bill