

ANTIPASTI

**Zuppa del Giorno** £5.75

Freshly made soup of the day

**Insalata Tricolore** £7.95

Salad of avocado, mozzarella and tomato

**Avocado Pera con Gamberetti** £8.95

Avocado with prawns & smoked salmon garnish

**Insalata dei Cesari** £7.95

Caesar salad with crispy bacon & avocado

**Prosciutto di Parma con Melone** £8.95

Parma ham served wafer thin with melon

**Salmone di Scozia Affumicato** £10.50

Smoked Scotch salmon

**Bresaola con Rucola e Parmigiano** £10.50

Cured beef, thinly sliced, served with rocket and parmesan shavings

**Calamari Fritti** £9.50

Deep fried squid served with tartare sauce

**Crostone di Gamberoni** £10.95

Toasted garlic ciabatta bread topped with Pacific prawns, cooked in olive oil & butter with fresh chilli, garlic and lemon sauce

**Funghi e Caprino alla griglia** £9.50

Grilled goats cheese & field mushroom on a bed of salad leaves with balsamic dressing



PASTA

**Fettucine al Salmone** £9.50

Fettucine, fresh & smoked salmon & courgettes in a brandy, dill and cream sauce with a hint of tomato

**Linguine Gamberoni** £10.50

Linguine with prawns, cherry tomatoes, garlic, white wine, olive oil & a hint of chilli

**Spaghetti Bolognese** £7.95

Spaghetti with lean minced beef and tomato sauce

**Lasagne al Forno** £7.95

Layers of pasta with bolognese sauce and Parmesan cheese, baked in the oven

**Penne Primavera** £7.95

Pasta tubes with sun dried tomato, broccoli, olive oil, garlic, chilli and pine nuts

**Penne Amatriciana** £7.95

Pasta tubes, tomato sauce, pancetta, onions and chilli peppers

**Ravioli Burro e Salvio** £10.50

Pasta filled with ricotta cheese & spinach, served with butter, sage & roasted pine nuts

**Risotto ai Funghi e Asparagi** £8.95

Risotto with mushrooms and asparagus

**Any of the above antipasti or pasta dishes as a main course for £3.75 extra.**

Minimum charge £15.00 per person.

PESCE

**Sogliola di Dover alla Griglia** £29.95

*Grilled Dover Sole*

**Salmone al Forno** £15.95

*Oven baked salmon on a bed of asparagus with caperberries, lemon & saffron sauce*

**Spigola Casa Mia** £19.95

*sea-bass, filleted and pan-fried in white wine, fresh lemon, butter and parsley, served with crushed new potatoes*

**Gamberoni all'Aglio** £22.95

*King prawns cooked with garlic, white wine, butter and lemon juice, served with rice*



CARNE

**Vitello Milanese** £18.95

*Escalope of veal breaded and shallow fried, with spaghetti in a tomato, garlic & chilli sauce*

**Saltimbocca alla Romana** £18.95

*Escalope of veal, topped with Parma ham, in a white wine and sage sauce, served with spinach*

**Petto di Pollo alla Diavola** £13.95

*Breast of chicken in a white wine, garlic, rosemary and chilli sauce, with green beans*

**Petto di Pollo ai Funghi di Bosco** £13.95

*Breast of chicken served with mushrooms, cream and brandy sauce*

**Petto d'Anatra con Salsa al Porto** £19.95

*Duck breast with port & red wine sauce, served with mashed potato & parsnip crisps*

**Filetto di Maiale al Calvados** £16.95

*Fillet of pork with an apple, calvados and cream sauce, served with savoury rice*

**Sella di Agnello al Forno** £21.95

*Roast rack of lamb with a red wine and rosemary sauce and parsnips*

**Fegato con Pancetta** £16.95

*Grilled calves liver with crispy bacon and bubble and squeak*

**Filetto alla Griglia** £24.95

*Grilled fillet steak with tomato & mushrooms*

**Filetto al Pepe Verde** £25.95

*Fillet steak in a brandy, cream and greenpeppercorn sauce, served with spinach*

**Selection of fresh vegetables and potatoes £3.95**

**Choice of salads £4.50**

**Fried courgette £3.95**

**Spinach £3.95**

Optional 10% Service

*The head chef Pino is happy to meet any requests when possible.*

All our dishes may contain traces of nuts and other allergens.

Should you have a food allergy of any kind, please mention it to the waiting staff.