

SPECIAL STARTERS

Fresh Oysters (minimum 3)	each	2.00
Cream of Broccoli & Stilton Soup		5.50
Seafood Salad		
a selection of cold seafood, marinated & served on salad leaves		5.90
Ogen Melon & Prawns		6.50
Vegetarian Antipasto		
grilled vegetables, asparagus, salad leaves & artichokes		6.50
Oriental Tempura King Prawns		
deep fried tempura battered king prawns served with sweet chilli mayonnaise		6.50
Breaded Potato Fish Cakes		
on salad leaves with sweet chilli mayonnaise		6.50
Involfini Cacciatore		
savoy cabbage rolled & filled with seasoned pork mince & wrapped in smoked ham, topped with a cheese sauce		6.90
Mussels Provencal		
fresh black mussels cooked in a garlic, tomato & onion sauce		7.50
Duck al Orange		
duck breast roasted with Sicilian oranges, thinly sliced & served with leaves & toast		7.90
Octopus Salad		
diced octopus marinated with olives & vegetables, served on a bed of sliced, warm potato		8.50
Smoked Salmon & Prawns		
prawns rolled in smoked salmon, served on leaves with marie rose sauce		8.50
Pigeon Tagliata		
seared pigeon breast, sliced & served on a crouton of polenta, in a port, rosemary & pancetta sauce		8.50
Culatello di Parma & Mozzarella		
the most prized cut of Parma ham served on a bed of roquette leaves, with slices of mozzarella & drizzled with olive oil		8.90
Dressed Whitby Crab		
served with toast		8.90
Smoked Trout		
ribbons of smoked trout from Inverawe smokehouse, served on a bed of leaves, with Formby grown green asparagus, boiled egg & toasted bread		9.90
Carpaccio of Beef		
thin slices of fassona beef served on a bed of roquette & topped with parmesan shavings		10.90

SPECIAL PASTA

Pasta Rustica		
special pasta from Puglia cooked with Italian sausage, pancetta, fresh tomato, courgette, peppers & a hint of chilli, topped with grated Pecorino cheese & baked		11.90
Pasta Montanara		
pasta served in a cream, chopped parma ham, mushroom & herb sauce		12.90
Seabass Ravioli		
black pasta parcels filled with seabass, served in a delicate cream, saffron, courgette, cherry tomato & prawn sauce		13.90
King Prawns & Fresh Tuna Tagliolini		
pasta cooked with large king prawns, pieces of fresh tuna, baby scallops, olives & fresh tomato, with mussels & a hint of chilli		16.90

SPECIAL MAINS

Risotto Mari e Monti		
cooked in the traditional way with fresh chanterelle mushrooms, white wine, crayfish and king prawns		15.90
Pheasant Toscano		
boneless breasts of pheasant, pan-fried with pancetta & sautéed mushrooms, finished in a Chianti sauce served with a truffle ravioli		17.90
Fillets of Lemon Sole		
rolled & filled with seasoned spinach & served in a cream of asparagus, prawn & white wine sauce, with a crab filled ravioli		17.90
Salmon Rolled with Scallops		
served in a crayfish & thermidor sauce		18.50
Tonno Mediterraneo		
grilled tuna steak, served in a tomato, basil, olive, caper, garlic & white wine sauce		18.90
Beef Tagliata		
grilled beef from award winning Fassona cattle, sliced & served pink on a bed of rocket leaves & cherry tomato, & topped with parmesan shavings		19.90
Fillets of Seabass		
fillets of line-caught seabass, seasoned with herbs, parsley & garlic, steamed & finished in a white wine & prawn sauce		19.90
Trio of Monkfish, Scallops & King Prawns		
in a crayfish, ginger, chilli, spring onion, pineapple, garlic & fresh tomato sauce, served with bigoli pasta		19.90
Red Snapper alla Livornese		
fillets of red snapper served in a sauce of cherry tomatoes, white wine and olives, finished with a hint of garlic		19.90
Beef Ribs		
slowly braised beef ribs, from award winning Italian Fassona cattle, finished in a cabernet sauce, with mash		19.90
Cod Pil Pil		
prime pieces of cod, served in a chilli, garlic, white wine & cherry tomato sauce		19.90
Medallions of Venison		
pan-fried medallions of prime Lakeland venison in a port & blueberry sauce		21.90
Beef Cheek		
slowly braised beef cheek, from award winning Italian Fassona cattle, served sliced in a rich red wine sauce		21.90
Rib Eye Mexicana		
grilled rib-eye steak, served with a tomato, peppers, onion & fresh chilli sauce		23.90
Lobster Orchard		
fresh lobster served in a thermidor & crayfish tail sauce, garnished with tagliolini		26.00
Filetto Montasio		
prime fillet of beef, topped with pancetta & Montasio cheese & finished in a red wine sauce		27.00
Veal Chop		
large veal chop, pan-fried with butter, brandy & sage		27.90
SPECIAL PIZZA		
Pizza Norma		
mozzarella, tomato, crumbled goats cheese, spinach, topped with large prawns sautéed with garlic and chilli		13.50
Pizza Primavera		
mozzarella, tomato, cherry tomatoes, roasted summer vegetables, topped with rocket and mozzarella di bufala		13.50