

SPECIAL STARTERS

Soup of the day please ask

Seafood Salad

a selection of cold seafood, marinated & served on salad leaves

Vegetarian Antipasto

grilled vegetables, asparagus, salad leaves & artichokes

Breaded Potato Fish Cakes

on salad leaves with sweet chilli mayonnaise

Oriental Tempura King Prawns

deep fried tempura battered king prawns served with sweet chilli mayonnaise

Ogen Melon & Prawns

melon balls & shelled prawns with marie rose sauce

Involfini Cacciatore

savoy cabbage rolled & filled with seasoned pork mince & wrapped in smoked ham, topped with a cheese sauce

Mussels Provencal

fresh black mussels cooked in a garlic, tomato & onion sauce

Smoked Salmon & Prawns

prawns rolled in smoked salmon, served on leaves with marie rose sauce

Veal Kidneys

veal kidneys sautéed with garlic & chilli, flambéed with brandy served with a polenta crouton

Truffle Infused Ham

ember roast ham infused with black truffle, thinly sliced & served with fried parmesan bites & horseradish mayonnaise

Culatello di Parma & Mozzarella

the most prized cut of Parma ham served on a bed of rocket leaves, with mozzarella

Beef Carpaccio

Piemonte Fassona beef thinly sliced and served on bed of rocket leaves & parmesan shavings

SPECIAL PASTA

Pasta Rustica

homemade pasta, cooked with Italian sausage, pancetta, fresh tomato, courgette, peppers & a hint of chilli topped with grated smoked ricotta & baked

Seabass Ravioli

squid ink pasta parcels, filled with seabass, in a cream, white wine, cherry tomato & prawn sauce

Tagliolini al Gorgonzola e Salsiccia

thin pasta ribbons in a creamy gorgonzola cheese sauce, with speck ham, Italian sausage & mushrooms

SPECIAL PIZZA

Pizza Montanara

mozzarella, tomato, crispy pancetta, wild mushrooms and spicy 'nduja Calabrian sausage

Pizza Cajun

mozzarella, tomato, cajun spiced chicken, red onion and peppers

SPECIAL MAINS

5.90 Fillets of Lemon Sole

rolled & filled with seasoned spinach & served in a cream of asparagus, crayfish & white wine sauce, with a crab meat filled ravioli

21.90

7.50

Vitello alla Pizzaiola

pan-fried escalopes of veal served in a classic tomato, garlic, olive & caper sauce

22.90

7.50

Large Pork Shank

slowly cooked in brown ale & served with mash

23.90

7.90

Pork Roulade

pork fillet rolled & stuffed with seasoned turkey & pork mince, a hint of truffle, sliced & served in a brandy & wholegrain mustard sauce

23.90

7.90

8.90 Salmon & Scallops

fillet of salmon served with scallops in a crayfish & thermidor sauce

24.90

8.90

Porchetta

roast suckling pig served in a rich red wine & green apple reduction

24.90

8.90

Beef Tagliata

Fassona beef, sliced & served pink on rocket cherry tomato, & parmesan shavings

24.90

9.90

Pork Stir-fry Orientale

strips of pork fillet, stir fried with bean sprouts, spring onions, ginger & peppers served with rice

24.90

9.90

Cod

prime cod served with samphire in a cherry tomato, white wine & saffron sauce

27.90

10.90

Seabass

fillet of line-caught seabass, grilled & served with a cherry tomato, tarragon and white wine sauce

27.90

10.50

Rib Eye Mexicana

grilled rib-eye steak, served with a tomato, peppers, onion & fresh chilli sauce

28.90

11.00

Veal Ribeye Milanese Classico

breaded veal ribeye, pan-fried & served with spaghetti in tomato sauce

28.90

11.90

Tuna Teriyaki

seared tuna, with a teriyaki sauce served with pak choi

28.90

Duck Breast alle Ciliegie

pan fried duck breast served pink with red chard & a rich cherry sauce

29.00

14.90

Monkfish

pan fried fillet of monkfish served with a lemon, butter & white wine sauce

29.00

14.90

Veal Fillet al Tartufo

pan fried and served in a cream, brandy, porcini & truffle sauce

29.90

16.90

Fillet Steak

prime fillet of beef, plain grilled

30.00

Whole Baked Lemon Sole

oven baked lemon sole, served whole & finished in a white wine, butter, lemon & mixed herb sauce

32.00

Filetto Rossini

prime fillet of beef topped with pate, served on a crouton of toast & finished in a rich red wine sauce

33.00

15.90

SUPERSIZE SHARING STEAKS

large prime steak from the Fassona herd, reared amongst the Barolo vineyards & hazelnut groves of the Piemonte hills

Please ask for available cuts & weights 7.00 PER 100g