

## *Antipasti (Starters)*

<b><i>Pane All'Aglio</i></b>	£ 2.90
Garlic Bread	
<b><i>Bruschetta Con Melanzane Alla Parmigiana</i></b>	£ 4.60
Toasted Italian Bread with Grilled Aubergine, Sliced Tomatoes, Mozzarella & Parmesan Cheese, then grilled	
<b><i>Asparagi Gratinati</i></b>	£ 6.80
Fresh Asparagus topped with Cream Sauce and Parmesan Cheese, then baked	
<b><i>Spiedino Di Fegato D'Anatra Con Salsa Al Marsala</i></b>	£ 6.70
Pan-fried Skewer of Duck Livers with Marsala Wine Sauce	
<b><i>Pesce Spada Affumicato</i></b>	£ 8.50
Thinly sliced Smoked Swordfish drizzled with Extra-Virgin Olive Oil, served with Wedges of Lemon	
<b><i>Avocado Gratinato Con Frutti Di Mare</i></b>	£ 8.60
Avocado with a Seafood, Cream, Tomato and Wine Filling, sprinkled with Parmesan and baked	
<b><i>Affettato Misto</i></b>	£ 8.80
Sliced Mixed Italian Cured Meats, Olives and Grissini	
<b><i>Capunata Ccu Minnuli &amp; Gammari</i></b>	£ 6.80
Aubergines, Crunchy Celery, Capers, Olives and Prawns, in a Light Sweet & Sour Sauce, sprinkled with Toasted Almonds	
<b><i>Zuppa Di Cozze Al Pomodoro &amp; Basilico</i></b>	£ 6.30
Sautéed Mussels with Tomato, Garlic, Wine and Basil	
<b><i>Zuppa Del Giorno</i></b>	£ 4.20
Fresh Home-made Soup of the Day	

## *Paste (Pastas) & Risotto*

<b><i>Pasta Con Crema Di Melanzane, Basilico &amp; Pomodoro</i></b>	£ 8.20
Tubular Pasta tossed with a Creamed Aubergine, Tomato, Garlic and Basil Sauce	
<b><i>Pappardelle Con Ragu Di Cinghiale</i></b>	£ 8.50
Large Egg Noodles served with a Red Wine, Tomato and Rich Wild Boar Sauce	
<b><i>Pasta Chi Sardi</i></b>	£ 8.20
A Classic Sicilian Dish of Bucatini, with Filleted Sardines, Pine-nuts, Garlic; tossed together and sprinkled with Toasted Breadcrumbs	
<b><i>Spaghetti Peperoncino, Aglio &amp; Olio</i></b>	£ 7.00
Spaghetti with Chilli, Garlic and Extra-Virgin Olive Oil	
<b><i>Risotto Alla Pescatora</i></b>	£ 11.00
Seafood Risotto	

## *Pesci (Fish)*

<b><i>Scampi Al Cocco e Peperoni Su Riso Al Vapore</i></b>	£ 14.50
Scampi cooked with Peppers, Coconut Milk & Onions, sprinkled with Toasted Almonds, served with Steamed Rice	
<b><i>Gamberoni Saltati Con Erbette &amp; Vino Bianco</i></b>	£ 14.50
Tiger Prawns sautéed with Garlic, Herbs, Chilli & White Wine	

## *Carne (Meats)*

<b><i>Quaglie Arrosto Con Bucce D'Arancio, Limone, Timo, Aglio &amp; Pancetta</i></b>	£ 14.00
Roasted Quails with Orange & Lemon Rind, Thyme & Pancetta	
<b><i>Petto Di Pollo Alla Diavola</i></b>	£ 11.90
Spiced marinated grilled Chicken Breast	
<b><i>Fegato Di Vitello In Padella Su Spinaci All'Aceto Balsamico</i></b>	£ 14.20
Pan-fried Calf Liver on a Bed of sautéed Spinach, drizzled with Balsamic Vinegar	
<b><i>Cotoletta Di Vitello Alla Milanese</i></b>	£ 17.20
Breaded Veal Cutlet pan-fried with Butter	
<b><i>Brasatini Di Manzo Al Vino Rosso Con Cipolline</i></b>	£ 13.00
Braised Scotch Beef with Red Wine, Tomato, Shallots & Mushrooms	
<b><i>Filetto Al Porto &amp; Ginepro</i></b>	£ 18.70
Scotch Fillet of Beef in a Port & Juniper Sauce	
<b><i>Fiorentina Alla Griglia</i></b>	£ 20.50
Char-grilled T-Bone Steak of Scotch Beef (16 oz)	
<b><i>Costoletta D'Agnello Con Olive, Aglio &amp; Rosmarino</i></b>	£ 14.00
Lamb Cutlets with Olives, Garlic Cloves & Rosemary	
<b><i>Ossobuco Alla Milanese Con Risotto</i></b>	£ 15.70
Shin of Veal, cooked with Wine and Tomato, sprinkled with Lemon Zest & Parsley, served with Saffron Risotto	
<b><i>Frittatine Di Vegetali All'Agrodolce</i></b>	£ 8.20
Home-made Vegetable Cakes shallow-fried in Olive Oil, drizzled with a Sweet & Sauce, served with Salad	
<b><i>Selection of Fresh Vegetables &amp; Potatoes</i></b>	£ 3.50
<b><i>Mixed Salad Or Green Salad</i></b>	£ 2.80

## *Dolce (Sweets)*

<b><i>Pesche Al Forno Al Grand Marnier &amp; Gelato</i></b>	£ 5.20
Baked Peaches with Grand Marnier & Vanilla Ice Cream	
<b><i>Bocconcini Con Gelato &amp; Salsa Al Cioccolato Calda</i></b>	£ 5.20
Profiteroles filled with Vanilla Ice Cream, covered with Hot Chocolate Sauce	
<b><i>Cassata Alla Siciliana</i></b>	£ 4.60
Home-made Sicilian Ice Cream Cake	
<b><i>Tiramisu All'Amaretto</i></b>	£ 5.10
Pick-me-up flavoured with Amaretto	
<b><i>Sorbetto Al Limone</i></b>	£ 4.00
Lemon Sorbet	
<b><i>Piatto Di Formaggi</i></b>	£ 5.70
Selection of Cheeses & Biscuits	

## *Caffe (Coffees)*

<b><i>Espresso, Cappuccino, Black, White</i></b>	£ 2.10
<b><i>Latte Macchiato Alla Vaniglia</i></b>	£ 2.40
A Light White Coffee flavoured with Vanilla	
<b><i>Espresso Sckerato Con Kahlua</i></b>	£ 4.30
Iced Espresso Shake with Kahlua	
<b><i>Caffe Speciale (Liqueur Coffee)</i></b>	£ 4.50

