

# A LA CARTE MENU

## STARTERS

**GARLIC BREAD / CHEESE** 6 / 8  
Plain pizza dough garlic bread or with cheese.

**TRICOLORE** (GF) (V) 9  
Buffala mozzarella, avocado, fresh tomato, and olive oil.

**COZZE PREVENZALE** (GF) 12  
Mussels with white wine, cherry tomato sauce, paraley, dill, garlic and toasted bread.

**GAMBERONI alla DIAVOLA** (GF) 13  
Pan-fried tiger prawns, cooked in white wine & cherry tomato sauce, butter, garlic, fresh chilli and a touch of cream.

**CALAMARI FRITTI** 11.5  
Deep fried squid served with fried courgettes and tartare sauce.

**BRUSCHETTA al POMODORO** (Ve) 6  
Home-made toasted bread topped with olive oil, fresh chopped tomatoes, basil, parsley, and garlic.

**WHITEBAITS** 8  
Deep-fried whitebaits served with tartare sauce.

**ANTIPASTO ITALIANO** 18  
Board selection of Italian slami, cheese, olives, artichokes, and artisan bread

**CAPRINO alla GRIGLIA** (GF) (V) 10.5  
Grilled aubergine, courgette, peppers, and asparagus, topped with goat cheese & balsamic reduction.

**BURRATA di BUFALA** (GF) (V) 10  
Creamy heart mozzarella served with, rocket salad cherry tomatoes, and oregano.  
*Add Parma ham £3*

**PARMIGIANA di MELANZANE** (GF) (V) 8.5  
Layers of aubergine with mozzarella, parmesan cheese and tomato sauce.

**FISH SOUP** (GF) 9  
Selecton of fish, courgette, potatoes

**SOUP OF THE DAY** (V) 6.5  
Ask your server for today's flavours.

**FRITTO MISTO** (suitable for 2) 22  
Fried squid, whitebaits, king prawns and seabass, served with tartare sauce.

**GAMBERONI al PISTACCHIO** 13  
Pan-fried King Prawns into a pistacchio and Philadelphia sauce

## MAINS

**ARGENTINIAN SIRLOIN STEAK** (GF) 26  
The finest Argentinian sirloin cut served with mixed vegetables, and peppercorn sauce.  
*280g 10oz Recommended: Rare*

**ARGENTINIAN RIBEYE STEAK** (GF) 24  
Beautiful marbling cut which melts on the grill, giving amazing flavour to the meat. Served with roasted potatoes, and mushroom sauce.  
*250g 9oz Recommended: Medium Rare*

**BLACK ANGUS T-BONE STEAK** (GF) 38  
A high-quality T-bone steak of prestigious Angus beef, accompanied by chunky chips, and peppercorn sauce.  
*450g 16oz Recommended: Medium Rare*

**SCALOPPINA AL LIMONE** (GF) 19  
Veal escalope cooked in lemon sauce, butter and parsley, served with roasted potatoes and green salad.

**BBQ PORK RIBS** (GF) 21  
BBQ glazed ribs served with chips.

**POLLO or VEAL MILANESE** 17 / 20  
Pan-fried breaded chicken breast / veal served with tagliatelle Napoli.

**SALMON FILLET** (GF) 18  
Grilled salmon fillet served with celery root sauce, asparagus & broccoli

**BRANZINO all'ACQUA PAZZA** (GF) 20  
Seabass fillets in a tomato sauce, olives, capers, parsley, served with roasted potatoes.

**GRILLED SEABREAM** (GF) 21  
Whole grilled seabream served with baby carrots and spinach.

**POLLO CREMA E FUNGHI** 16  
Corn-fed chicken breast cooked in creamy mushroom sauce, served with roasted potatoes.

## SALADS

**CHICKEN CAESAR SALAD** 13  
Baby Romain lettuce, cherry tomatoes, anchovies, croutons, grilled chicken served with cesar dressing

**MEDITERRANEAN SALAD** (GF) (V) 10.5  
Mixed leafs, tomato, cucumber, olives, onion, feta cheese and oregano.

V - Vegetarian

VE - Vegan

GF - Gluten Free

Please let your server know if you have any allergies.

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used.

A 10% discretionary charge is added to the bill. All gratuities go directly to our staff.

## PASTA

(All our pastas are fresh and contain egg)  
(Dry pasta without egg available)

**PENNE ARRABBIATA** (V) 9.5  
Penne pasta, tomato sauce, chilli & garlic.

**PENNE or RISOTTO AL TARTUFO** 18  
Penne with truffle oil, mushroom truffle cream, diced angus steak, butter and black truffle shaves.

**SPAGHETTI CARBONARA** 11.5  
Spaghetti pasta with crispy bacon, egg yolk, cream, black pepper and parmesan cheese.

**RAVIOLI RICOTTA & SPINACI** (V) 15.5  
Fresh home-made pasta, filled with spinach & ricotta cheese, cooked with spinach leaves, and a touch of cream.

**TAGLIATELLE BOLOGNESE** 11.5  
Tagliatelle pasta, slow cooked beef ragu, and tomato sauce.

**PENNE SICILLIANA** (V) 10  
Penne pasta, aubergine, onion, tomato sauce, garlic, dill, parsley and a touch of cream.

**TAGLIATELLE alle VONGOLE** 15  
Tagliatelle pasta, fresh clams, cherry tomatoes, tomato sauce, butter, garlic, dill, parsley, and fresh chilli.

**LASAGNE** 13  
Layers of pasta sheets with mozzarella, bechamel, parmesan cheese, beef mince and tomato sauce

**TAGLIATELLE POLLO e CREMA** 13.5  
Tagliatelle pasta, diced chicken, mushrooms, and cream.

**LOBSTER TAGLIATELLE** 29  
Tagliatelle pasta, half lobster, olive oil, dill, cherry tomatoes, white wine, and parsley.

**TORTELLONI TARTUFO e BURRATA** (V) 18.5  
Home-made tortelloni pasta, filled with black truffle & burrata, tossed in butter, truffle oil, and black truffle shaving.

**TAGLIATELLE GAMBERETTI** 13.5  
Tagliatelle pasta tossed in olive oil, zucchini, shrimps, cherry tomato, parsley and chilli.

**PENNE AL SALMONE** 14  
Penne pasta, smoked salmon, cream and green peas.

**TAGLIATELLE or SEAFOOD RISOTTO** 19  
Tagliatelle or risotto, mixed seafood selection, cherry tomatoes, tomato sauce, olive oil, garlic, butter, white wine and parsley.

## PIZZA

**MARGHERITA** (V) 9.5  
Tomato sauce, mozzarella, extra virgin oil & basil.

**NAPOLETANA** 12  
Tomato sauce, mozzarella, oregano, capers, anchovies, olives & basil.

**CAPRICCIOSA** 13  
Tomato sauce, mozzarella, mix peppers, ham, olives, anchovies, and egg.

**DIAVOLA** 12.5  
Tomato sauce, mozzarella, salami picante, and fresh chillies.

**QUATTRO STAGIONI** 13  
Tomato sauce, mozzarella, olives, cooked ham, mushrooms, and pepperoni.

**GENOVESE** (V) 13  
Mozzarella, tomato sauce, pesto, sundried tomatoes and goat cheese.

**VEGETARIANA** (V) 12  
Tomato sauce, mozzarella, mixed peppers, onion, mushrooms and olives.

**QUATTRO FORMAGGI** (V) 13  
Mozzarella, gorgonzolla, ricotta and parmesan.

**LE ROSE** 14  
Mozzarella, extra virgin oil, crispy pancetta, green pesto, burrata, & cherry tomatoes.

**PARMA** 14  
Mozzarella, parma ham, rocket leaves, and parmesan shaving

## SIDES

Truffle & Parmesan Fries	6	Mixed Salad	5	Rocket, Parmesan & Cherry Tomatoes Salad	6
New Potatoes	5	Sauted Mushrooms	6	Sauted Spinach	5
Chips	5	Tomato Onion Salad	5	Green Salad	5

V - Vegetarian

VE - Vegan

GF - Gluten Free

Please let your server know if you have any allergies.

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc. are commonly used.  
A 10% discretionary charge is added to the bill. All gratuities go directly to our staff.