

First Course

This is a sample menu and some dishes may be changed on a regular daily base. Primi Piatti Funghi Farciti (V)

£4.95 Baked mushrooms filled with mixed cheeses, breadcrumbs, Med herbs

Caramelle Miste (V) £4.95 Oven baked filo pastry parcels filled with mushrooms, leek, avocado, Gorgonzola cheese

Zuppa del Giorno con Crostini (gf without crouton) (V) £4.95 Soup of the day served with croutons

Arcobaleno di Peperoni con Pancetta (gf) £4.95 Lightly char-grilled peppers topped with pancetta & Parmesan shavings drizzled with balsamic vinegar

Pate del Giorno (gf without melba toast) £4.95 Homemade pate served with melba toasts & grape chutney

Sardines Dorate (gf) £5.25 Pan fried seasoned fresh sardines in butter, lemon thyme & white wine

Pork Ribs aglio e rosmarino £5.25 Slow roasted pork ribs seasoned in garlic, rosemary, honey & red wine

Asparagi freschi Invidia (V) (gf) £5.95 Fresh asparagus topped with melted butter and Parmesan shavings

Polpettoni al Pomodoro £5.95 Home made Meatballs in red onions, garlic and tomato sauce

Cozze Nuova Zelanda Gratinate £5.95 Green lipped New Zealand mussels topped with Mediterranean herbs & Garlic crust

Gravadlax (gf without melba toast) £6.95 Sliced cured Scotch salmon served with dill mustard sauce and Melba toasts

Cappelletti con pancetta £7.95 Rings of pasta filled with Parma ham served with pancetta, white wine & cream

Gamberoni all'Aglio (gf) £8.95 Pan fried Mediterranean Prawns on a skewer topped with garlic butter sauce

Bresaola Piemontese (gf) £8.95 Thinly sliced Cured fillet steak served on a rocket salad & Parmesan shavings

Capesante Prosciutto di Parma (gf) £8.95 Pan fried Kings scallops wrapped in Parma ham topped with Parmesan shavings

gf = gluten free v = vegetarian

A 10% Service charge will be added to your total final bill