

First Course

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PRIMI PIATTI

Pate del giorno (gf without melba toast) Â£6.95

Homemade chicken liver pate served with melba toast and grape chutney

Pate del giorno (V) Â£6.95

Homemade chicken liver pate served with grape chutney & melba toast

Zuppa del Giorno(V) Â£6.95

Soup of the day served with croutons

Caramelle Miste (V) Â£6.95

Filo pastry parcels filled with mushrooms, leeks, avocado Gorgonzola cheese served with fruit Marmellata

Arcobaleno di Peperoni con Pancetta (gf) Â£6.95

Lightly char-grilled peppers topped with pancetta & Parmesan shavings drizzled with balsamic vinegar

Sardine Dorate Â£7.95

Grilled fresh Cornish sardines in butter, white wine and lemon tyme

Asparagi freschi Invidia (V) (gf) Â£7.95

Fresh asparagus topped with butter and Parmesan shavings

Cozze Gratinata (V) Â£8.95

Grilled green lipped New Zealand mussels topped with garlic/herb crust

Cappelletti con pancetta Â£8.95

Rings of pasta filled with Parma ham served with pancetta, white wine & cream

Bresaola Piemontese (gf) Â£9.95

Thinly sliced Cured fillet steak served on a rocket salad & Parmesan shavings

Capesante Prosciutto di Parma (4) (gf) Â£10.95

Pan fried king scallops wrapped in Parma ham topped with Parmesan shavings