

Secondi Piatti

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Tortelloni Ricotta & Spinaci (V) Â£10.95

Large rings of fresh pasta filled with ricotta, spinach in cream/tomato sauce, wild mushrooms

Fazzoletti Villino (V) Â£10.95

Square shaped pasta pockets filled with Porcini, pecorino cheese in cream white wine, lemon zest

Pollo Caffelatte Paniere (gf without basket) Â£14.95

Pan fried chicken breast in a cream sauce with mushrooms, white wine served in a filo pastry basket

Salmone allo Zafferano (gf) Â£14.95

Lightly grilled Scotch salmon fillet served with saffron sauce

Filetto di Maiale Â£14.95

Pan-fried pork tenderloin in red wine sauce,prunes, wild cherries

Brodetto di Pesce gf Â£14.95

A rich fish stew of diced mixed fresh fish cooked in tomato sauce, white wine & Med herbs

Sea Bass alle Erbe (gf) Â£14.95

Pan-fried fresh Sea Bass fillets with watercress, butter & white wine

Pescespada Erbe Mediteranee Â£16.95

Pan fried fresh Swordfish steak topped with garlic, sundried tomatoes & herb crust

Petto d'Anatra al Vin Santo Â£16.95

Pan fried Cressingham Duck breast with medium sweet red wine sauce

Brasato di Carni Miste Â£16.95

Slow braised diced beef, veal & wildboar in red wine with wild mushrooms and fruit of the forrest

Bistecca ai Tre Pepi Â£17.95

Scotch Rib Eye steak in a red wine & cream sauce with crushed mixed peppercorns(this cut is known to have more marble, grizzle than any other cut which adds a distinct flavour to the steak)

Cacciagione al Vino Rosso Â£17.95

Slices of Venison in red wine sauce with Porcini wild mushrooms

Side orders

Vegetali Misti di Stagione Â£3.50

Mixed seasonal vegetable

Patate Saltate con Cipolle Â£3.50

Oven baked Baby potatoes with onions

Insalata Mediterranea Â£3.50

Mixed Mediterranean Salad

Marinated Olives Â£3.00

Extra bread per basket Â£1.50

Balsamic/Extra Virgin Olive Oil Dip Â£1.50