

ANTIPASTI

STARTERS

ZUPPA DEL GIORNO (v)	6.50
Chef's vegetable soup of the day served with our croutons	
MELANZANE ALLA PARMIGIANA (v)	9.50 - 14.95
Oven baked layers of aubergines, parmesan & mozzarella with tomato & basil sauce, served in crispy parmesan basket	
INSALATA CAPRESE (v)	9.95
Buffalo mozzarella & tomato served with wild rocket, drizzled with basil olive oil	
TORTINO DI VERDURE E BUFALA (v)	9.95
Layers of grilled marinated vegetables & buffalo mozzarella drizzled with basil olive oil	
POLENTA E FUNGHI (v)	9.95
Polenta & woodland mushroom stack, topped with parmesan shavings (v)	
POLENTA CON SALSICCIA E SPINACI	9.95
Polenta topped with Tuscan sausage meat, sautéed spinach, garlic & chilli	
BUFALA E PARMA	11.50
Buffalo mozzarella & Parma ham with grilled courgette ribbons drizzled with basil olive oil	
CARPACCIO DI MANZO	11.50 - 15.95
Thin slices of raw fillet beef, drizzled with lemon & olive oil served with wild rocket, parmesan shavings & our crostini	
COCKTAIL DI GAMBERETTI	9.50
Peeled prawns in cocktail sauce, mixed leaves & balsamic glaze	
COZZE MARINARA	9.95
Sautéed mussels with garlic, cream, white wine & chopped parsley	
CALAMARI FRITTI	9.95
Lightly battered, deep fried squid with sweet chilli jam	
BIANCHETTI FRITTI	9.95
Deep fried white bait served with garlic mayo	
SARDINE ALLA GRIGLIA	10.95
A trio of grilled fresh sardines seasoned with lemon, parsley, olive oil & sea salt	
INVOLTINI DI SALMONE E MASCARPONE	11.50
Smoked salmon rolls filled with peeled prawns & creamy mascarpone cheese served with wild rocket	
GAMBERONI ALLA DIAVOLA	11.95
Sautéed Mediterranean prawns with garlic, butter, chilli & white wine served with crostini	