

ANTIPASTI

STARTERS

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| ZUPPA DEL GIORNO | 6.95 |
| Chef's vegetable soup of the day served with our croutons (v) | |
| TORTINO DI VERDURE E BUFALA | 9.95 |
| Layers of marinated grilled vegetables & buffalo mozzarella drizzled with basil olive oil (v) | |
| INSALATA CAPRESE | 10.50 |
| Buffalo mozzarella & tomato served with wild rocket, drizzled with basil olive oil (v) | |
| POLENTA E FUNGHI | 9.95 |
| Polenta & woodland mushroom stack, topped with parmesan shavings | |
| MELANZANE ALLA PARMIGIANA | 9.95 - 16.95 |
| Oven baked layers of aubergines, parmesan & mozzarella with tomato & basil sauce, served in crispy parmesan basket | |
| 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 | 11.95 - 16.95 |
| 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 | 10.50 |
| 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 - 18.95 |
| Sautéed mediterranean prawns with garlic, butter, chilli & white wine served with crostini | |