

## FOR THE TABLE TO SHARE

Mixed Italian Olives marinated in Olive oil, garlic and a touch of vinegar.	3.50
Warm Focaccia bread, olive oil & balsamic	3.90
Crostini with marinated tomatoes, garlic, Extra virgin, Parmesan cheese and fresh basil	4.50
Freshly baked Pizza flat breads	
Garlic and olive oil - Tomato and garlic -	4.50
Olive oil, rosemary, and sea salt -	4.50
Garlic & Fiordilatte mozzarella -	5.50

## ANTIPASTO – STARTERS

Homemade Soup of the day, served with freshly baked bread and butter.	5.50
Our own home-made Chicken liver Pate, served with redcurrant and onion chutney, and warm Focaccia bread	6.50
Deep-fried Arancini risotto balls filled with Spinach and smoked mozzarella cheese, served with Tomato and basil pesto dip	5.90
Shredded confit duck leg salad, spring onions, Pickled vegetables and roquito peppers, drizzled with Agrodolce sweet and sour dressing	6.70
King Prawns fried in olive oil, garlic, white wine, butter and parsley	9.50
Caprese salad of Mozzarella di bufala, seasonal Tomatoes, fresh basil, extra virgin olive oil & balsamic dressing	6.50
Royal Greenland cold water prawns, avocado and melon salad, Marie rose & lemon mayo	6.75
Prosciutto di Parma, served with mozzarella di Bufala and pickled Giardiniera vegetables	6.90
A sauté of mixed mushrooms cooked with garlic, white wine, parsley, and truffle oil, served on grilled Italian Focaccia bread with Parmesan cheese	5.80
Goat's cheese and asparagus bruschetta, Seasonal leaf salad, sweet baby balsamic onions	6.20
Starter portions of pasta are available,	from 5.90

Please advise your server if you have any food allergies or food intolerances. Flour containing gluten, nuts and products containing nuts are used in our kitchen and therefore could be airborne into our kitchen and restaurant environments.

## PASTA

Tagliatelle Bolognese Our slow cooked beef and tomato ragu, tossed With Tagliatelle pasta ribbons	9.00
Spaghetti Carbonara With smoked pancetta, cream, egg, black Pepper, parsley and Parmesan cheese	9.50
Penne Pasticciate with tomatoes, cream, ham, mushrooms, chilli and garlic	9.50
Tagliatelle Boscaiola Pasta ribbons tossed in a sauce of Bolognese, cream, mushrooms, and Parmesan cheese	9.50
Penne Arrabiatta with tomatoes, garlic, chilli, and fresh parsley. Add chicken breast	8.90 10.20
Linguine Pontenuovo with smoked pancetta, mushrooms, peas, garlic and chilli, finished with a touch of cream	9.95
Penne Primavera Penne pasta in a sauce of basil and pine nut pesto Cream, peas, fresh spinach and Parmesan cheese	9.50
Linguine Gamberetti tossed with a sauté of baby tomatoes, spinach, baby prawns, chilli, garlic, lemon, and white wine	11.95
Spaghetti Spagnolo Tossed with a sauté of chicken breast, chorizo Sausage, peas, garlic, chilli and olive oil	10.50

## RISOTTO & FILLED PASTA

Risotto Catalana Carnaroli rice cooked in a sauce of tomatoes, chorizo, peppers, peas, baby prawns and garlic, finished with a touch of cream	12.00
Lobster Ravioli Lobster filled Ravioli served in a light Prawn cream and tomato sauce	12.90
Nduja and Pecorino Ravioli Pasta parcels filled with spicy Calabrian salami paste and Pecorino cheese, served in Napoli tomato sauce	11.90
Tortelloni Ricotta & Spinach Speciality Pasta parcels filled with Ricotta cheese And spinach, served in a light tomato and basil sauce	11.50

## MAIN COURSES

### MEAT – POULTRY – SEAFOODS

Roasted lightly spiced Lamb rump, served with a sauté of Sicilian spring vegetable 'Frittedda', cubed potatoes and minted salsa verde dressing	16.90
Pan-fried flattened breast of chicken, coated In seasoned Parmesan breadcrumbs, topped with Fiordilatte mozzarella cheese, spinach and capers, Served with sauté potatoes in tomato and basil sauce	14.50
Premium centre barrel-cut Fillet steak, Grilled to your liking, and served with house green peppercorn and brandy cream sauce, Served with hand cut chips	24.90
Escallops of chicken breast cooked with Confit onions, sweet roquito peppers, garlic, fresh rosemary, Chorizo and white wine, sauté potatoes	14.50
Swordfish steak, baked with a garlic, fresh Herb and breadcrumb topping, served with 'Putanesca' sauce of tomatoes, capers and anchovy, And crispy cubed potatoes	16.50
King Prawns cooked in a sauce of tomatoes, White wine, chilli and garlic, served with hand cut chips	19.90
Medallions of Pork fillet, wrapped in Parma Ham with fresh sage, served in Marsala wine, cream and mild mustard sauce with sauté potatoes	15.90
Pan Seared fillets of Sea Bass, spinach and Potato mash, mild curried lentil sauce	16.80
All our main courses are accompanied with a side dish of fresh market vegetables of the day.	
<b>SIDE ORDERS</b>	
Mixed Salad	3.50
Rocket & Parmesan Salad, Extra Virgin	4.00
Mixed tomato, red onion & basil salad	4.00
Peas with pancetta & onion	3.00
Broccoli with chilli & garlic	3.00
Hand cut chips or French fries	3.00
Sweet Potato Fries	3.00
Truffle & Parmesan fries	4.00
Ramekin of Garlic Mayonnaise	1.00

## BRAVI PIZZA

Our Pizza dough is made on our premises. Our bases are hand stretched to order and are approximately 12 inches in diameter

Margherita Tomato base, Fiordilatte Mozzarella, Parmigiano, Extra virgin olive oil fresh basil	9.00
Pugliese Tomato base, Fiordilatte Mozzarella, onions, oregano	9.50
Napolitana Tomato base, Fiordilatte Mozzarella, garlic, anchovies, capers, olives, parsley	10.20
Prosciutto e Funghi Tomato base, Fiordilatte Mozzarella, ham, mushrooms, onions	10.20
Piccante Tomato base, Fiordilatte Mozzarella, Spicy Italian pepperoni sausage, garlic, chilli	10.50
Valdostana Tomato base, Fiordilatte Mozzarella, chicken breast, fresh spinach, garlic, chilli	11.50
Vegetarian Tomato base, Fiordilatte Mozzarella, peppers, onions, mushrooms, capers, fresh rocket	9.90
Sarda Tomato base, Goat's cheese, olives, cherry tomatoes, spinach, oregano	11.00
Fratelli Tomato base, Fiordilatte Mozzarella, Spicy Italian pepperoni, red onions, capers, Garlic, chilli	10.90
Capriciosa Tomato base, Fiordilatte Mozzarella, Ham, artichoke, peppers, onion	10.90

# Buon Appetito!

All prices are inclusive of VAT