

CHEF'S SPECIALS

STARTERS

Burrata Pugliese

Creamy burrata served with rocket and sundried tomatoes and drizzled with extra virgin olive oil
£7.95

Crab e Risso Gratinate

Devon crab baked in aromatic rice in a half shell scallop topped with toasted breadcrumbs
£9.95

Gambas Pil Pil

Head on jumbo tiger prawns in a spicy garlic butter sauce
£15.00

Saradines ala Plancha

Grilled sardine fillet topped with heritage tomato salsa
£8.00

MAIN COURSE

Goliarrdini in trio Carne Ragu

Trio meat tortellini in a chicken, beef and lamb ragu
£13.95

Ravioli ala Rosini

Deluxe pasta parcels filled with foie gras in a creamy shallot and Madeira beef jus, finished with shaved parmesan
£15.95

Turbot ala Nero di Sepia

Pan fired turbot fillet served with queen scallops and squid ink risotto
£29.50

Tortellini Rana Pescatrice Rossamare

Pasta parcels filled with mixed fish and prawns in a monkfish and lobster bisque sauce
£16.95

Bisteca 'a la Fiorentina

28 day matured T-bone steak cooked to your liking, and served with Portobello mushrooms and grilled tomato
£42.50