

CHEF'S SPECIALS

STARTERS

ALITTE DI POLLO (GF)

Grilled chicken wings in buffalo salsa. Served with cream of dolce latte cheese on a bed of crispy lettuce.

£10.95

COCKTAIL DI GAMBERI E ASTICE (GF)

Cocktail of half lobster and green land prawns with mango and pineapple. Served on bed of julienne lettuce with Marie Rose sauce.

£21.50

TENERO GRANCHIO ALLA TEMPURA

Soft shell crab in tempura batter. Served with sriracha sauce and garlic mayonnaise.

£15.50

MAINS

POLLO GALLETTO ALLA ARRABBIATA (GF)

Roasted off the bone baby chicken in lemon herbs. Served with arrabbiata sauce and side of aromatic rice.

£25.50

POLPO ALLA GRILIA CON RISO NERO (GF)

Grilled octopus served with squid ink risotto & cream of garlic and sweet potatoes with touch of chilli.

£22.50

PARPPARDELLE ALLO SPEZZATINO DI VITELLO

Pulled veal in tomato and red wine sauce and Pappano Elle egg pasta.

£16.75

FILETO DEL RE (GF)

Filet steak cooked to your own liking, topped with goat cheese in caramelised shallots and rich bordelaise sauce & parmentier potatoes.

£37.95