



Chef's SPECIALS

STARTERS

SGOMBRO AFFUMICATO £15.95

SMOKED MACKEREL SERVED ON A BED OF POTATO SALAD WITH CREAMY HORSERADISH SAUCE.

BRIE IMPANATO £12.95

BREADED BRIE SERVED WITH FOREST FRUIT SAUCE AND PICKLED GINGER.

INSALATA DI MARE £12.95

SEAFOOD SALAD IN SPECIAL CAPRI  THE VINE VINAIGRETTE.

INSALATA DI GRANCHIO £14.95

DRESSED CRAB SERVED IN A HALVED SHELL WITH A HINT OF TABASCO CHILLI AND LIME MAYO.

MAINS

FONDENTE D'ANATRA £29.95

DUCK LEG FONDONT WITH RISOTTO ALLA MILANESE.

HALIBUT FIORENTINO £32.95

OVEN BAKED HALIBUT STEAK WITH SPINACH AND FONTINA CHEESE.

TONNO ALLA SICILIANA £29.95

PAN FRIED TUNA STEAK WITH AUBERGINE, CAPERS, AND CHERRY TOMATOES WITH A TOUCH OF GARLIC AND PARSLEY.

RAVIOLI BIANCA NEIVE £17.95

VEGAN RAVIOLI IN A PLANT BASED CREAM AND GARLIC SAUCE.



GLUTEN FREE



VEGETERIAN



VEGAN