

CHEF'S SPECIAL MENU

STARTERS

MELANZANA AL FORNO ALLA GRECA CON FORMAGGIO PECORINO

Baked aubergine layers with tomato sauce and Parmesan cheese topped with Pecorino cheese.

£7.45

INSALATA CALDA DL SCOMBRO AFFUMICATO AL PEPE

Warm smoked peppered mackerel set on a mixed leaf and orange salad with Caesar dressing.

£7.95

ARANCINI DL RISO AL TARTUFO

Deep fried savoury rice and mozzarella balls, served with Napoli sauce drizzled with truffle oil.

£7.25

FRITTURA DI BIANCHETTI E ZUCCHINI

Deep fried whitebait, courgettes and red peppers in Italian light batter served with tartar sauce.

£8.95

OSTRICA SANTA MARIA

Rock oysters served on a bed of crushed ice with lemon or Bloody Mary sauce.

1/2 dozen £8.95 - dozen £12.95

MAIN COURSES

CODA DL ROSPO CON ZUCCHINI PEPERONI ROSSI ARROSTITI E PINOLI

Monkfish bites on a skewer with charcoal grilled peppers & courgettes.

Garnished with wilted spinach, garlic and basil oil.

£22.95

RISOTTO CON ZUCCA E CAPRINO TARTUFATO GIALLO

Butternut squash risotto topped with goat's cheese and drizzled with truffle oil.

£14.95

VITELLO SCALOPPINE VERDI PARMIGGIANA

Veal escalopes dipped in egg batter with Parmesan cheese,

garlic and parsley set on fresh plum tomato Napoli sauce.

£19.25

BISTECCA DL TONNO CON FINOCCHI TOSCANI AL PEPE ROSA

Seared tuna steak with crushed pink peppercorns set on honey glazed

Tuscany fennel and drizzled with red Pimento coulis.

£24.95

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CROSTINO DL MONSIEUR CON PROSCUITTO E PANCETTA AFFUMICATA

Toasted ciabatta bread topped with Dijon mustard, smoked pancetta, cooked ham and gratin in a rich cheesy sauce.

£8.50

POLPA DL GRANCHIO CON YOGURT SPEZIE ORIENTALI E ASIATICHE

Bruschetta topped with crab meat marinated with yogurt with a touch of curry, lime juice and zest, coriander, diced red chillies and spring onion.

£8.90

SALCICCIA FRESCA DL MAIALE CON FINOCCHIELLO E MODENESE

Pan fried pork sausage with savoury onions, marmalade, fennel seeds garnished with toasted bread drizzled with olive oil.

£8.20

INSALATA ALLO STILE GRECO

Beetroot with sliced orange and goats cheese, set on a bed of mixed salad leaf, with balsamic dressing.

£7.50

MAIN COURSES

ALL SPECIAL MAIN COURSES ARE SERVED WITH VEG OR SKIN ON FRIES (EXCEPT PASTA)

PENNETTE CON BROCCOLETTI GRATINATI VEGETARIANI

Baked penne pasta with broccoli in a cheese sauce and garlic oil.

£10.50

FRICASSEE DL POLLO AL FUNGHI DL BOSCO CON CREMA E DRAGONCELLO

Diced chicken breast with wild mushrooms in a creamy sauce with tarragon and Marsala wine.

£16.10

CODA DL ROSPO IMPANATO E FRITTO CON ZUCCHINI E PEPERONI ROSSI

Deep fried strips of breaded monk fish with courgettes and peppers served with tartar sauce.

£21.90

SALMONE GRIGL'ATO CON PEPERONATA APUGUA

Grilled salmon fillet set on sautéed mixed peppers, garlic, onions, capers, oregano and chilli basil oil.

£19.95

SPIGOLA CON SAN JACOMO SPINACI E PANCETTA

Sea bass fillets with sautéed smoked diced pancetta, queen scallops drizzled with white wine set on a bed of garlic spinach and cherry tomatoes.

£22.95

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POLPETTE PICCANTI

*Minced beef meatballs served in spicy Napolitana sauce with fresh chilli, garlic, oregano and basil.
Served with a side of focaccia bread.*

£7.50

INSALATA AI FUNGHI PORTOBELLO OR INSALATA PORTOBELLO

Warm portobello mushroom slices set on mixed salad leaves dressed in Caesar dressing topped off with Parmesan, croutons and green peppercorns.

£9.90

INSALATA DI POLPA DI GRANCHIO IN BELLA VISTA

Fresh Whitby dressed crab served with grated boiled eggs and served on mixed salad leaves dressed in a Marie Rose sauce.

£9.50

FEGATINI DI POLLO ALLA VENETA

Pan fried chicken liver sautéed with garlic, onion, grapes and flamed with Marsala wine and cream served on toasted bread.

£7.95

MAIN COURSES

FILETTO DI MANZO AL BAROLO

Pan fried prime beef fillet steak served with mixed wild mushrooms, diced smoked pancetta flamed with Barolo wine and meat glaze and finished off with grilled polenta.

£24.95

POLLO ALLA PUTTANESCA

Pan fried chicken breast topped with tapenade and mozzarella cheese set on a creamy Napoli sauce and basil oil.

£17.95

NASELLO ARROSTO CON PATATE

Roasted fillet of hake parmentier, served with dauphinoise potatoes and a lemon and herb butter sauce.

£24.50

RAVIOLI ALL'ASTICE E GRANCHIO

Lobster and crab ravioli served in a creamy Napoli sauce.

£14.95