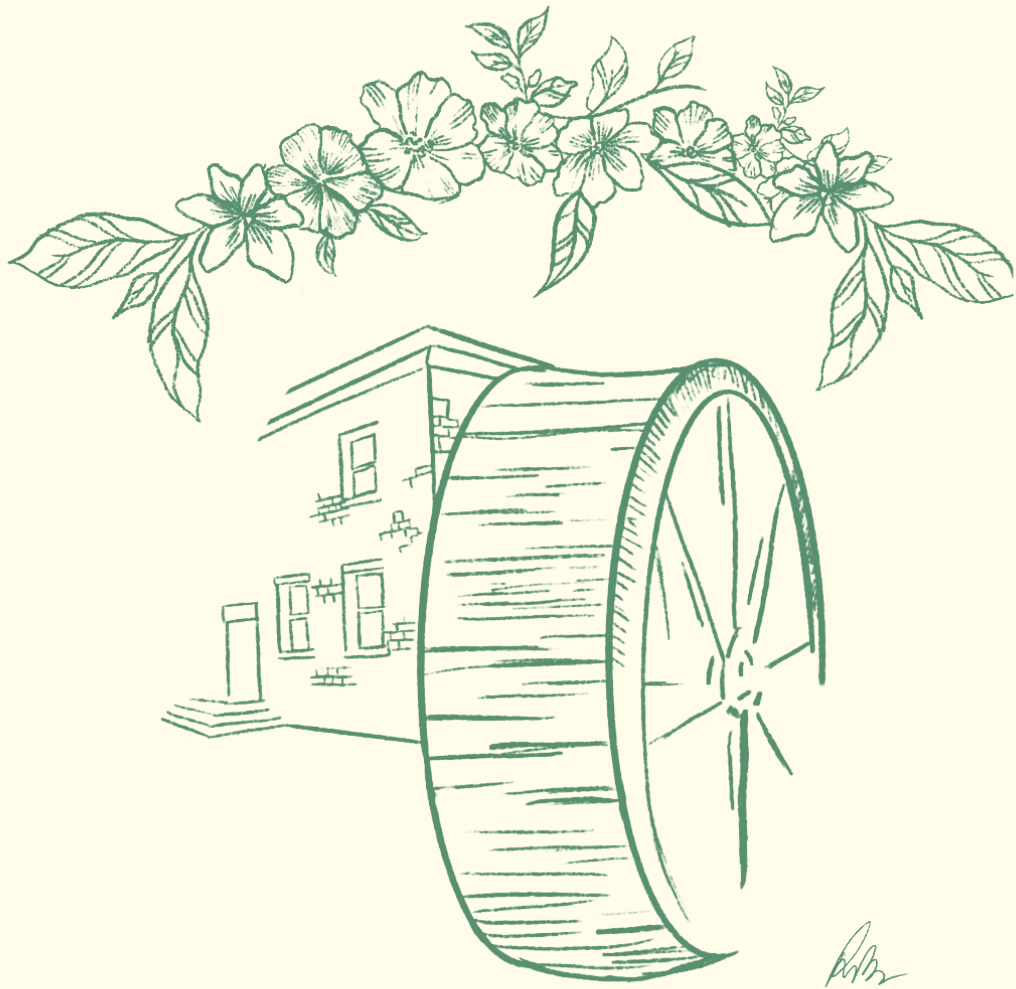


Cabri

AT THE DAM



Aperitivi

OLIVE MISTE (VE)

Olives from Sicily and Puglia.

3.95

CAVIALE

20gr Exmoor Imperial Oscietra caviar, served with lemon, butter and herbs on a crostini.

39.95

OSTRICHE

Four: **10.00** Eight: **20.00**

Oysters served with shallots in red wine vinegar and tabasco.

ARANCINI (V)

Fried Sicilian rice balls with truffle mushroom and parmesan.

9.95

Bruschette @ Pane

SELEZIONE DI PANE (V)

Selection of Italian bread, served with aioli.

6.25

BRUSCHETTA AI FICHI DOLCE 11.95

LATTE E PROSCIUTTO CRUDO
Roasted figs with honey, Dolcelatte cheese and Parma ham, on toasted Altamura bread, drizzled with a red wine reduction.

GARLIC BREAD WITH GARLIC & SEA SALT (VE)

6.25

GARLIC BREAD WITH TOMATO (VE)

7.25

BRUSCHETTA CON 13.50

GAMBERONI & SALSA ROSA
Pan fried king prawns with spicy Marie Rose sauce and avocado, on toasted Altamura bread, dressed with lemon vinaigrette and caviar.

GARLIC BREAD WITH CHEESE (V)

7.95

BRUSCHETTA ROMANA (VE)

Toasted Altamura bread with chopped tomatoes, garlic, oregano, fresh basil and olive oil.

7.60



Insalate

INSALATA DI POLLO 11.50

Grilled chicken breast with pancetta, baby gem lettuce, pecorino cheese, crostini bread and Caesar dressing.

INSALATA DI SALMONE & AVOCADO (N) 12.00

Smoked salmon and avocado with feta cheese, baby gem lettuce, radicchio, cherry tomatoes and walnut, drizzled with dijon mustard dressing.

INSALATA DI RAPA (V) (N) 8.50

Sliced beetroot salad with rocket, goats' cheese, pine nuts, raspberries and balsamic vinaigrette.



Antipasti

CAPRESE (V) 10.75

Heritage tomatoes, buffalo mozzarella, fresh basil and olive oil.

ASPARAGI GRIGLIATI CON FORMAGGIO DI CAPRA & NOCI (V) (N) 10.95

Grilled asparagus with gratinated goats' cheese, fresh tomatoes, roasted nuts, pesto Genovese and watercress.

MELANZANE ALLA PARMIGIANA (V) 10.25

Oven baked layers of sliced aubergine, Napoli sauce, mozzarella, parmesan, smoked cheese and fresh basil.

PATÈ DI FEGATINI DI POLLO 10.70

Chicken liver pate, with port and brandy, served with toasted Italian bread and cranberry sauce.

SELEZIONE DI SALUMI 11.50

Selection of regional cured sliced meats served with pickles and cheeses.

CARPACCIO DI PETTO D'ANATRA 11.75

Thinly sliced seared duck breast with pink peppercorns, watercress, pecorino cheese shavings and a honey-orange vinaigrette.

CALAMARI FRITTI 12.00

Freshly caught calamari deep fried in an Italian batter served with tartar sauce and a lemon wedge.

POLPO PATATE E CHORIZO 12.00

Pan fried octopus, potatoes and chorizo, served alongside honey and saffron mayonnaise.

COZZE ALL ARRABBIATA OR MARINIÈRE 11.95

Fresh mussels in a spicy tomato sauce with chilli and garlic, OR with white wine, shallots, cream and parsley.

GAMBERONI PICCANTI 13.95

King prawns flamed with brandy, chilli, garlic, cherry tomatoes, topped with spring onion, served in a lobster and cream sauce.

Paste

SPAGHETTI ALLA BOLOGNESE 12.50 Slow cooked beef ragù, with tomato and fresh basil.	PACCHERI CON FRIARIELLI E CALAMARI 19.50 Paccheri pasta tossed with fresh calamari, king prawns and friarielli, with confit cherry tomatoes, served in a light lobster bisque sauce, drizzled with chilli oil.
RIGATONI ALLA NORMA (VE) 13.50 Rigatoni pasta, served with deep fried aubergine, tomato sauce, vegan cheese and fresh basil.	RAVIOLI RICOTTA E SPINACI (V) 14.25 Egg pasta parcel with spinach and ricotta cheese, tossed with mushrooms, butter and sage.
SPAGHETTI ALLA CARBONARA 13.50 Smoked pancetta tossed with pecorino cheese, eggs and cream.	AGNOLOTTI ALL'ARAGOSTA 20.00 Egg pasta parcel with lobster and ricotta cheese, served with king prawn tails, sundried cherry tomatoes in a lobster bisque and creamy tomato sauce.
PENNE PICCANTI 14.50 Italian sausage with n'duja, served in a tomato, garlic, and chilli sauce and topped with fresh basil.	RISOTTO CON FUNGHI & TARTUFO (V) 18.00 Arborio rice with a mixture of mushroom and porcini, tossed with shallots and white wine, finished with butter and parmesan cheese and drizzled with truffle oil.
PAPPARDELLE AL RAGÙ DI CODA DI BUE 17.95 12hr slow cooked Oxtail ragu, tomato sauce, red wine and herbs, served with egg pappardelle pasta and pecorino cheese.	RISOTTO AGLI ASPARAGI E GAMBERONI 20.00 Arborio Rice with red king prawns and asparagus, flamed in prosecco and saffron, drizzled with pistachio and pecorino cheese.
SPAGHETTI ALLE VONGOLE 18.00 Fresh clams flamed with white wine, chilli, garlic, cherry tomatoes and parsley.	LASAGNE EMILIANE 13.50 Fresh layers of egg pasta, slow cooked beef ragù, baked with béchamel sauce, mozzarella & parmesan cheese.
RIGATONI AL SALMONE & MASCARPONE 14.95 Fresh salmon flamed in vodka, tenderstem broccoli, mascarpone cheese, lemon zest, herbs and pink peppercorns.	



Pizze

MARGHERITA (V)	13.00	CALABRESE	15.00
Tomato, mozzarella, basil and oregano.		Tomato, mozzarella, hot n'duja, pancetta, jalapeño, rocket and Caesar dressing.	
SICILIANA	14.00	ITALIANA	15.50
Tomato, mozzarella, spicy salami, basil and oregano.		Tomato, mozzarella, cherry tomatoes, Parma ham, rocket, parmesan shaving and oregano.	
VEGETARIANA (V)	13.50	FRUTTI DI MARE	16.50
Tomato, mozzarella, chargrilled vegetable, basil and oregano.		Tomato, mozzarella, mixed of seafood, olive, garlic, chilli, parsley and oregano.	
QUATTRO STAGIONI	14.50	NORVEGESE	16.50
Tomato, mozzarella, mushroom, ham, olive, artichoke, basil and oregano.		Tomato, mozzarella, smoked salmon, baby prawns, rocket, lemon zest, drizzled with lemon vinaigrettes.	
CAMPAGNOLA	14.50	CALZONE CLASSICO	14.00
Tomato, mozzarella, Italian sausage, caramelised onion, goats' cheese, basil and oregano.		Folded pizza filled with mozzarella, ham, salami, topped with tomato sauce, basil and oregano.	
PROSCIUTTO DEL MONTE	14.00		
Tomato, mozzarella, ham, pineapple, basil and oregano.			
NAPOLETANA	14.50		
Mozzarella, Italian sausage, friarelli, smoked provola cheese, basil and oregano.			



Secondi Di Carne

POLLO ALL'ORTOLANA 21.00
Chargrilled chicken supreme, served in a bed of grilled vegetable and Parmenter potatoes in a chicken jus.

POLLO ALLA MILANESE 22.00
Crispy breaded chicken breast, served with rocket salad, cherry tomatoes and parmesan shavings, drizzled with lemon dressing.

POLLO AI FUNGHI 21.00
Pan-fried chicken breast with butter and sage, flamed with white wine, shallots, wild porcini mushroom and a touch of cream.

SALTIMBOCCA ALLA ROMANA 22.00
Sliced veal with Parma ham and sage, served in a butter and white wine sauce.

SCALOPPINA AL LIMONE 20.95
Veal escalope cooked in butter, lemon and white wine.

COSTOLETTE DI AGNELLO ALLA SALSA DELLE MADONIE 25.95
Pan-fried lamb cutlet, glazed in negroamaro red wine served with porcini mushroom, caramelized shallot in balsamic vinegar and tender steam broccoli.

COSTOLETTE DI MANZO 22.00
Slow cooked short ribs of beef, served in our special recipe of barbecue sauce and potato purée.

CONTROFILETTO DI MANZO AL DOLCELATTE 28.95
Prime, grilled sirloin steak served with melted Dolcelatte cheese, peppercorns, brandy and cream sauce finished with Parma ham rosette.

FILETTO DI MANZO ALLA CALÓ (N) 35.00
Beef fillet steak, topped with crispy dauphinoise potatoes, truffle mushroom duxelles and chicken liver pâté, served with a marsala and red wine sauce and a sprinkle of pistachio.

Griglia

POLLO ALLA GRIGLIA (GF) 19.95
Chargrilled chicken supreme.

COSTOLETTE D'AGNELLO (GF) 25.95
Chargrilled rack of lamb.

COSTATA DI MANZO (GF) 29.95
Grilled rib-eye steak on the bone.

CONTROFILETTO DI MANZO (GF) 25.95
Prime grilled sirloin steak.

FILETTO DI MANZO (GF) 32.50
Prime grilled fillet of beef steak.

All the above grilled dishes are served with tomato, mushroom and a choice of fries or vegetables of the day.

Salse

PEPECORN SAUCE 3.50

BAROLO SAUCE 3.50

BLUE CHEESE SAUCE 3.50

BEARNAISE SAUCE (GF) 3.50

GARLIC & BUTTER SAUCE (GF) 3.50



Secondi Di Pesce

**SALMONE AL PISTACHIO IN SALS
A ALLO ZAFFERANO (N)** 23.95

Baked salmon coated in a pistachio crumb, with grilled asparagus, served in a prosecco and saffron cream sauce.

SPIGOLA CROCCANTE CON PATATE E CHORIZO (GF) 22.95

Crispy seabass served on parmenter potatoes with Spanish chorizo, cherry tomatoes, garlic, butter and white wine sauce.

**MERLUZZO IN SALS
A MEDITERRANEA (GF)** 23.95

Baked cod served on crushed roast potatoes, pancetta, cherry tomatoes, taggiasche olives and lilliput capers with a garlic butter and white wine sauce.

GAMBERONI ALLA GRIGLIA (GF) 21.95

Eight grilled Argentinian red king prawns served with salmoriglio sauce.

GRIGLIATA MISTA DI PESCE (GF) 28.00

Grilled mixed fish served with cherry tomatoes, chilli, garlic & a white wine sauce. (Or plain grilled)



Contorni

INSALATA MISTA (GF) (VE) 5.00
Mixed salad served with French or Italian dressing.

INSALATA DI RUCOLA (GF) (V) 5.00
Rocket salad with parmesan shavings and lemon dressing.

POMODORI CON CIPOLLE & PESTO (V) (N) (GF) 5.00
Heritage tomatoes with red onion, walnut and pesto.

PATATINE FRITTE (VE) (GF) 5.00
French fries

PATATINE TARTUFATE (V) (GF) 5.50
French fries with truffle oil and parmesan.

ZUCCHINE FRITTE (V) 5.50
Courgette fries in light italian batter.

BROCCOLI GRATINATI (V) 5.50
Broccoli with cheese sauce gratin.

PATATE ARROSTO SALVIA & ROSMARINO (VE) (GF) 5.00
Crushed roast potatoes with sage and rosemary.

VERDURE ASSORTITE CON PATATE (VE) (GF) 5.00

VERDURE GRIGLIATE (VE) (GF) 5.00
Chargrilled vegetables, drizzled with basil pesto and oregano.

ASPARAGI GRIGLIATI (VE) 6.00
Chargrilled asparagus with sesame seeds and soy sauce.

Information For Food Allergies:

If you have any food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note that we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.