

STARTERS

HOMEMADE ROSEMARY BREAD with olive oil and balsamic vinegar	£ 4.95	CALAMARI with wasabi sauce	£ 15.50
SOUP OF THE DAY homemade seasonal Chef's special	£ 8.90	LIME & CHILLI PRAWNS chef's special	£ 16.50
SICILIAN ARANCINI with tomato confit and mozzarella cream	£ 11.50	SCALLOPS pancetta, asparagus and pea purée	£ 18.50
		ITALIAN BOARD arancini, Italian salami, pecorino cheese, parma ham and melon	£ 18.50

SALADS

BURRATA SALAD sundried tomatoes, sugar snap peas, garlic, croutons and balsamic	£ 14.50	CHICKEN SALAD marinated free range chicken, green beans, croutons honey and mustard dressing	£ 18.50
CRAB AND FISH CAKE SALAD mixed green salad, cherry tomatoes, croutons and walnuts	£ 17.50	CRAB AND AVOCADO SALAD mixed green salad, cherry tomatoes, lemon dressing	£ 15.50

HOMEMADE PASTAS

PENNE ARABIATA with chilli, garlic and tomato sauce	£ 13.50	SPAGHETTI AGLIO OLIO & PRAWNS with peperoncino	£ 19.50
SPAGHETTI ALLE CARBONARA with pancetta, pecorino and egg	£ 15.50	Pappardelle with beef ragu	£ 17.90
Penne Gorgonzola and Walnuts	£ 19.80	LINGUINI ALLE VONGOLE in a white wine sauce	£ 21.50

MAINS MEAT

with peppercorn sauce and broccoli

If you have a food allergy or intolerance, please

POLLO ALLE MILANESE golden chicken breast served with mixed salad or spaghetti napoli	£ 22.50	SEABASS with asparagus and green beans cream and quinoa popcorn	£ 25.50
NONNA'S MEATBALLS with homemade tomato sauce	£ 19.90	£ 19.90 RISOTTO PRIMAVERA creamy risotto with asparagus, broad and	£ 18.50
VEAL SCALOPPINE served with hand cut chips	£ 25.90	green beans SQUID INK RISOTTO	£ 19.80
BEEF TAGLIATA	£ 27.50	with calamari and lime	

SIDES (£ 5.50 each)

SPECIAL OF THE DAY

PLEASE ASK WAITER / WAITRESS

Broccoli with garlic and chillies

GREEN BEANS with garlic and chillies

MIXED SALAD

HAND CUT CHIPS with flaky sea salt