

## **S**TARTERS

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	ITALIAN BOARD arancini, Italian salami, pecorino cheese, Parma ham and melon	£ 18.50
CRAB AND AVOCADO SALAD mixed green salad, cherry tomatoes, lemon dressing	£ 15.50	PARMIGIANA DI MELANZANA baked layers of aubergine with tomato, mozzarella, parmesan and basil	£ 15.00
Burrata Pugliese creamy burrata with tomatoes and pesto	£ 14.50		

## HOMEMADE PASTA

PENNE ARABIATA with chilli, garlic and tomato sauce	£ 14.50	SPAGHETTI AGLIO OLIO & PRAWNS with peperoncino	£ 21.50
SPAGHETTI ALLE CARBONARA with pancetta, pecorino and egg	£ 17.50	Pappardelle with beef ragu	£ 18.50
TONNARELLI "cacio e pepe" and lime	£ 16.50	Pappardelle with wild mushroom and truffle	£ 19.90

## MAINS MEAT Mains Fish

Pollo Alle Milanese golden chicken breast served with mixed salad or spaghetti Napoli	£ 22.50	SEA BASS with asparagus and green beans cream and quinoa popcorn	£ 25.50
Nonna's Meatballs with homemade tomato sauce	£ 21.50	RISOTTO AL FRUITI DI MARE risotto with mixed seafood and white wine sauce	£ 26.50
VEAL SCALOPPINE served with hand cut chips	£ 25.90	SQUID INK RISOTTO with calamari and lime	£ 21.50
BEEF TAGLIATA	£ 27.50		

SPECIAL OF THE DAY

PLEASE ASK WAITER / WAITRESS

## **S**IDES (£ 5.50 each)

**GREEN BEANS** MIXED SALAD PURE DI PATATE HAND CUT CHIPS Broccoli with garlic and chillies with garlic and chillies mashed potato with flaky sea salt

with peppercorn sauce and broccoli