

CHEF'S SPECIALS

Starters

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| TOMINO | £7.90 |
| Baked, breadcrumbed goat's cheese tomino, beetroot, walnuts, balsamic glaze (n) (v) | |
| TERRINA D'ANATRA | £7.95 |
| Duck, ham and pine nuts terrine, fennel salad, balsamic fig glaze, focaccia bread (b) (n) | |

Main Courses

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| MALTAGLIATI MARE E MONTI | 16.95 |
| Maltagliati pasta, prawns, swordfish, spinach, courgette, bacon, garlic, cream sauce (fb) | |
| REGINETTE | 16.95 |
| Chestnut reginette pasta served with shredded, slow cooked beer lamb shoulder, broad beans and rosemary sauce | |
| PESCATRICE | 18.95 |
| Baked fillet of monkfish wrapped in "speck" Italian smoked ham, served on a bed of spinach, king prawns, saffron dressing sauce Served with mixed vegetables (fb) (df) | |
| FEGATO | 19.95 |
| Pan fried calves liver served with bacon, onion, mushroom sauce Accompanied with oven roasted rosemary potatoes | |
| PORCHETTA DI MAIALE | 16.95 |
| Roast pork stuffed with garlic and aromatic herbs, savoy green cabbage, apricot brandy sauce. Accompanied with oven roasted rosemary potatoes | |

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones
(s) may contain stones – (b) may contain small bones – (df) dairy free

**Should you be allergic to the following ingredients,
ask the advice of the manager only before ordering or eating anything**

**1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs,
8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide**