# DISH OF THE DAY - CHEF'S <br> <br> SPECIAL 

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## STARTERS

## BURATINA AL PISTACHIO

£13.50
The classic creamy mozzarella from Apulia region, flavoured with a hint of honey truffle dressing, served with truffle pork mortadella on our pistachio pesto Bruschettona.
(FOR 2 TO SHARE)

## CRISPY DUCK SALAD

£12.50
Crispy duck breast with leafy greens, pear slices, walnuts and pomegranate (fb)

## CAPESANTE E GAMBERONI GRATINATI

£15.99
Atlantic king scallops and king prawns with a bread crust of tomatoes, garlic, white wine and aromatic herbs

## MAIN COURSES

## OUR CHEF'S RECOMANDATION

## LINGUINE ALL'ASTICE

Linguine pasta served with a whole lobster cooked in a spicy, garlic, fresh tomato, cream, tabasco and Worchester sauce (fb)
(FOR 2 TO SHARE)
(Please allow extra time for this dish to be prepared)

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## SPAGHETTI ALLE VONGOLE

Spaghetti with fresh clams in shells cooked in white wine

FEGATO
£19.95
Pan fried calf's liver served with bacon, onion, mushroom, marsala sauce on a bed of baked polenta.

CAPRIOLO AI MIRTILI
$£ 21.95$
Venison steak served with a blueberry, red wine, juniper berry, red onion and thyme sauce, accompanied with polenta, sauteed mushroom and onion.


[^0]:    RISOTTO DELLA CASA
    £18.50
    OUR CHEF'S SUGGESTION
    1- Risotto with prawns, salmon and fresh spinach
    2-Risotto with zucchini, scamorza and bufala cheese
    Ask your waiter/waitress for more information
    (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

