DISH OF THE DAY- CHEF'S SPECIAL

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

£40.00

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)

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

SPAGHETTI ALLE VONGOLE

£18.95

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.

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