

Chef's Specials

MENU



STARTERS

Black Pudding Caprese – £12.95

Shallow fried black pudding topped with chorizo and goat's cheese. Served with onion and sage gravy.

Trio Salmone – £15.50

Beetroot salmon gravlax, oak smoked salmon, and dill salmon served with mixed fruit marmalade, chives and cream cheese.

Insalata Calda Di Polpo – £16.95

Warm octopus salad with potato, cherry tomatoes, chives and smoked paprika in a zesty citronade dressing.

Carpaccio Di Manzo – £20.25

28 days mature beef fillet, thinly sliced in a lemon juice, extra virgin olive oil and rocket shaved parmesan.

MAINS

Pollo Duchessa – £26.50

Pan seared chicken breast fillet topped with asparagus and mozzarella cheese and a creamy garlic and mustard sauce.

Tomapork Alla Milanese – £29.95

Breaded pork cutlet served on a bed of tomato basil coulis.

Tonno Alla Caponata – £30.25

Tuna steak cooked medium rare with aubergine, tomatoes, olives and capers.

Bistecca Alla Fiorentina – £34.95

Porterhouse steak cooked to your liking served with all the trimmings and a side of creamy mushroom & truffle sauce.