

- Hot Starters -

<i>Melenzane alla Parmigiana</i> Layers Of Aubergine with Mozzarella and Parmesan Cheese	10.50
<i>Funghi di Campagna</i> Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil	10.50
<i>Fried Camembert</i> Deep Fried Camembert Served with Gooseberry Preserve	10.90
<i>Calamari Fritti</i> Deep Fried Squid	13.90
<i>Gamberoni Meridionale</i> Pacific Prawns with Garlic, Herbs and Butter Sauce	17.30
<i>Capesante</i> Scallops with Bacon and Spinach	18.50

- Pasta -

<i>Linguine All' Aragosta</i> Linguine with Lobster with Fresh Tomatoes	MC 33.50
<i>Penne Arrabbiata</i> Spicy Tomato Sauce and Mushrooms	11.70 MC 17.60
<i>Tortelloni Piacentini</i> Homemade Pasta Filled with Ricotta Cheese and Spinach	12.50 MC 18.70
<i>Spaghetti Molina</i> With Chicken, Spinach, Garlic, Chilli and Olive Oil	12.70 MC 18.70
<i>Farfalle Al Salmone</i> Farfelle With Salmon, Vodka and Cream	12.90 MC 18.70
<i>Spaghetti alle Vongole</i> Spaghetti with Baby Clams	13.20 MC 19.40
<i>Pappardelle Alfie Style</i> Ribbon Pasta with Meatballs, Wild Mushrooms, Tomato Sauce and a Touch Of Cream	13.50 MC 20.50
<i>Risotto ai porcini</i> Risotto with Wild Mushrooms	13.70 MC 20.50
<i>Tagliolini al Granchio</i> Tagliolini With Fresh Crab, Asparagus and Chopped Tomatoes With A Touch Of Lobster Bisque	17.90 MC 24.00
<i>Tagliolini con Gamberi e Spinaci</i> Tagliolini with Prawn and Spinach	19.40 MC 23.80

- Gold Starters -

<i>Caesar Salad</i> Baby Gems Lettuce, Parmesan Cheese and Croutons Tossed in a Creamy Caesar Dressing	9.99
<i>Burratina con vegetali alla griglia</i> Burratina (Creamy Mozzarella) Served with Grilled Vegetables	13.10
<i>Fresh Asparagus</i> Served with Butter or Hollandaise Sauce	13.30
<i>Granchio e Avocado</i> Crab & Avocado with a Marie Rose Sauce or Oil and Lemon	13.90
<i>Avocado Salad</i> Avocado with Prawns, Mozzarella and Tomatoes	13.90
<i>Prosciutto Melone</i> Parma Ham with Melon or Mozzarella	14.10
<i>Insalata di Mare</i> Fresh Marinated Seafood Salad	14.90
<i>Salmone Affumicato</i> Scottish Smoked Salmon	15.60
<i>Bresaola di Cinghiale</i> Cured Wild Boar with Rocket Salad and Parmesan Cheese Flakes	20.40

- Soup -

<i>Consommé Julienne</i> Clear Broth with Celery, Carrots and Leeks	8.70
<i>Minestrone</i> Vegetable Soup like Mamma Makes	9.50
<i>Lobster Soup</i> Lobster Soup with Brandy and Croutons	13.10

All prices are inclusive of VAT

As everything is cooked to order from the finest ingredients, occasionally your order may take a little longer to be served.

- Fish -

<i>Scampi Fritti</i> Deep Fried Scampi	26.10
<i>Scampi alla Provinciale</i> Scampi Sautéed in Garlic Tomato Concasse and Oregano	26.10
<i>Salmone Griglia</i> Grilled Salmon	26.10
<i>Filetti Di Branzino Marinara</i> Fillets of Sea Bass in a Clam and Shrimp Sauce	34.10
<i>Grigliata di Pesce</i> Mixed Grill of Fish	35.20
<i>Dover Sole</i> Grilled or Meuniere	44.90

- Fillet of Beef -

<i>Filetto Bolton's</i> Prime Fillet with Fine Fresh Herb Sauce	35.90
<i>Bocconcini Boscaiola</i> Strip of Prime Beef Fillet in a Rich Red Wine and Mushroom Sauce	35.99
<i>Filetto alla Stilton</i> Prime Fillet Grilled and Topped with Stilton Sauce	37.90
<i>Filetto al Pepe</i> Fillet with Green Peppercorn Sauce and Red Wine	37.90
<i>Filetto alla Griglia</i> Grilled Fillet	37.90
<i>Chateaubriand with Sauce Bearnaise</i> For Two People	74.99

- Fegato di Vitello -

<i>Fegato alla griglia o burro e salvia</i> Calf's Liver Grilled with Bacon or Butter and Sage	24.90
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- Lamb -

<i>Costolette D' agnello alla Griglia</i> Grilled Lamb Cutlets	27.20
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- Entrecote -

<i>Bistecca al Balsamico o Alla Griglia</i> Sliced Sirloin Steak Served on a Bed of Rocket Salad and Balsamic Vinegar Sauce or Plain Grilled	29.99
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- Veal -

<i>Paillard</i> Grilled Veal Escalope	24.90
<i>Saltimbocca Alla Romana</i> Veal Topped with Parma Ham and Sage Finished with a White Wine Sauce	25.95
<i>Vitello alla Milanese</i> Pan-Fried Veal In Breadcrumbs	25.95
<i>Nodino al Rosmarino</i> Veal Chop with Rosemary and White Wine Sauce	32.90

- Chicken -

<i>Petto di Pollo alla Senape</i> Chicken Breast with Cream and Wholegrain Mustard	19.70
<i>Petto di Pollo alla Griglia</i> Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs	19.70
<i>Suprema di Pollo ai Funghi</i> Oven Baked Supreme of Chicken with White Wine and Wild Mushroom Sauce	20.40

- Sides -

<i>- Potatoes -</i>	
New Potatoes, French Fries, Sauté, Lyonnaise	3.90
Sauté Mushrooms	4.30
Spinach, French Beans or Mange Tout	4.30
Green Salad or Mixed Salad	4.50
Rucola Parmigiano	6.10
A Selection of Fresh Vegetables of The Day	6.50

- Coffees -

Espresso, Cappuccino, Filter Coffee or Tea	4.50
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A 12^{1/2} % Discretionary Gratuity will be added to the bill
Cover Charge £1.50

All credit cards accepted

Party Bookings Catered for Evenings and Weekends

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements.