

- Hot Starters -		- Pasta -		- Fish -		- Meat -	
<i>Minestrone della Casa</i>	11.50	<i>Penne Arrabbiata</i>	18.60	<i>Dover Sole</i>	46.00	<i>Petto di Pollo alla Griglia</i>	21.80
Traditional Italian vegetable soup (vg)		San Marzano tomato sauce with chilli (vg)		Grilled or meunière		Grilled chicken breast with lemon and herbs	
<i>Asparagi Freschi</i>	14.60	<i>Spaghetti Cacio e Pepe</i>	19.90	<i>Salmone alla Griglia</i>	28.80	<i>Suprema di Pollo</i>	22.90
Seasonal fresh asparagus served with butter or hollandaise (v)		Pecorino Romano and cracked black pepper (v)		Grilled salmon with lemon and herbs		Chicken supreme served with a choice of wild mushroom sauce or wholegrain mustard sauce	
<i>Camembert Fritto</i>	12.90	<i>Pappardelle Alfie Style</i>	20.80	<i>Salmone in Crosta</i>	32.90	<i>Milanese</i>	28.90
Golden fried camembert (v)		Customer Favourite Beef meatballs, wild mushrooms, tomato cream		Salmon fillet coated in pistachio crumbs		Customer Favourite Breaded veal cutlet or chicken fillet, pan-fried until golden	
<i>Calamari Fritti</i>	15.90	<i>Tagliatelle al Ragù di Manzo</i>	24.90	<i>Tonno Grigliato</i>	33.80	<i>Saltimbocca alla Romana</i>	28.60
Lightly fried squid with house tartare sauce		Tagliatelle with beef ragout		Grilled tuna fillet		Veal with Parma ham and sage in a white wine jus	
<i>Gamberoni Meridionali</i>	18.50	<i>Spaghetti Molina</i>	19.80	<i>Grigliata di Pesce</i>	38.80	<i>Fegato di Vitello</i>	27.90
King prawns sautéed in garlic butter and herbs		Chicken, spinach, garlic and chilli in olive oil		Selection of grilled fish and shellfish		Calf's liver with bacon or butter and sage	
<i>Capesante</i>	18.70	<i>Linguine all' Aragosta</i>	37.50	<i>Filetti di Branzino</i>	37.60	<i>Filetto di Manzo</i>	41.80
Pan-seared scallops with pancetta and spinach		Chef's Recommendation Lobster linguine with cherry tomatoes		Sea bass served in a light clam and shrimp sauce		Prime fillet of beef grilled and served with a choice of green peppercorn sauce or Stilton sauce	
- Cold Starters -		<i>Spaghetti alle Vongole</i>	20.90	<i>Scampi alla Provinciale</i>	28.80	<i>Bistecca di Manzo</i>	33.10
<i>Burratina con Peperoni</i>	14.90	Baby clams, garlic, chilli and white wine		Scampi with tomato concassé and oregano		Sliced sirloin steak served on a bed of rocket and balsamic sauce or plain grilled	
<i>Prosciutto di Parma</i>	15.50	<i>Tagliolini ai Gamberi</i>	28.20	<i>Scampi Fritti</i>	28.80	<i>Bocconicini Boscaiola</i>	28.90
Parma ham served with melon or buffalo mozzarella		King prawns, cherry tomatoes and white wine		Crispy fried scampi served with lemon		Strip of prime beef fillet in a rich red wine and mushroom sauce	
<i>Insalata di Gamberi e Avocado</i>	15.30	<i>Farfalle al Salmone</i>	20.50	New potatoes French fries		Food Allergies and Intolerances: Before ordering, please speak to a member of staff about your requirements.	
Avocado, prawns, buffalo mozzarella and vine tomatoes		Salmon in a light vodka cream sauce		Sauté Lyonnaise Mashed potatoes			
<i>Salmone Affumicato</i>	17.90	<i>Tortelloni Piacentini</i>	19.70	Sauté mushrooms			
Scottish smoked salmon with capers and battered bread		Ricotta and spinach filled pasta in tomato cream (v)		Spinach French beans		As all dishes are freshly cooked to order using the finest ingredients, your order may occasionally take a little longer to be served.	
<i>Carpaccio di Manzo</i>	18.50	<i>Risotto ai Porcini</i>	20.90	Mixed salad Rocket & Parmesan		A 12.5% Discretionary Gratuity will be added to the bill, Cover Charge £1.50	
Beef fillet with rocket, shaved Parmesan and lemon dressing		Wild mushroom risotto with Parmesan (v)		Pasta with tomato or arrabbiata sauce		All prices are inclusive of VAT.	
				5.50		All credit cards accepted	
				Selection of fresh vegetables of the day			
				6.90			