



MOTHER'S DAY MENU

- STARTERS -

Minimum of 2 course meal per guest

ANTIPASTO DELLA CASA:FOR 2 TO SHARE — 17.95
Buffalo mozzarella, Parma ham, olives, grilled vegetables,
homemade focaccia.

ARANCINI PROFUMATI AL TARTUFO (V) — £10.95
Traditional sicilian Arancini with black truffle oil, dolce latte
and blue cheese sauce.

BRUSCHETTA E BURRATA (V) — £14.95
Creamy burrata cheese, toasted bruschetta with chopped tomato,
garlic, parsley & basil.

BRUSCHETTA POMODORO (V) — £9.95
Toasted bruschetta with chopped tomato, garlic, parsley & basil olive oil.

RAVIOLI AL POMODORO (V) — £11.50
Ravioli filled with ricotta cheese, spinach, cooked in tomato sauce.

CAPRINO FRITTO (V) — £11.95
Breaded goat cheese, deep fried, served with rocket salad
& cranberry compote.

FUNGHI ALLA CREMA (V) — £10.95
Mushroom with parmesan, garlic, White wine in
creamy sauce, served with homemade toasted bread.

SAUTE FRUTTI DI MARE — £13.95
Sautéed mussels & king prawn in garlic, parsley, onion,
olive oil, white wine, chilli, cherry tomato.

GAMBERINI CAPESANTE — £14.95
Scallops and kings prawns with garlic, chilli, tomato & touch of cream.

FRITTO DEL ADRIATICO:FOR 2 TO SHARE — £18.95
Battered calamari, kings prawns, fish cakes served with
salad garnish and tartar sauce.

POLPO E GAMBERI — £14.95
Tender octopus and king prawns sauteed with garlic,
chilli and cherry tomatoes served with homemade bread.

TARTINE AL GRANCHIO — £10.95
Crab meat coated with bread crumbs, served with tartar sauce dip.

CALAMARI FRITTI — £11.95
Calamari Dusted with flour, deep fried served with salad
garnish and tartare sauce.

- MAIN COURSES -

FILETTO ROYAL SURF & TURF — £35.99
8oz Aberdeen Angus extra matured dry aged beef fillet steak
cooked in red wine and Dolce latte sauce, king prawn.

FILETTO AL PEPE VERDE — £32.95
8oz Aberdeen Angus Extra matured dry aged beef fillet steak
served with a green peppercorn sauce.

AGNELLO BRASATO — £27.95
Tender lamb shank, braised for six hours in a rich red wine sauce,
served with a creamy mash potatoes.

POLLO TOSCANA — £18.95
Chicken fillet cooked with Italian sausages, fresh peppers onion,
white wine in tomato sauce.

POLLO ROYAL — £19.95
Chicken fillet with king prawn, mushroom, tomato, garlic,
chilli, touch of cream.

PANCETTA AL FORNO — £20.95
Slow cooked belly pork, served with gravy on the
bed of mash potato.

GRIGLIATA DI PESCE — £23.95
Grilled skewerd, salmon kings prawns, fillet of sea bass in
light garlic and herbs, garnish of salad.

SALMON THERMIDOR — £20.50
Salmon fillet cooked with king prawn, parmesan, in thermidor sauce.

SOGLIOLA — £29.95
18 Oz grilled on the bone Dover sole, light marinated
with garlic parsley touch of white wine.

BRANZINO NOSTRANO — £24.95
Wilde black rock Seabass served with fresh scallops, king prawns,
capers, cherry tomatoes and touch of chilli.

RAVIOLI DOLCE LATTE (V) — £19.95
Ravioli with ricotta e spinaci, Blue cheese in creamy Dolce latte sauce.

LINGUINE AL' ARAGOSTA — £29.95
Half lobster with linguine pasta, garlic chilli, tomato sauce touch of cream.

GNOCCHI CAPESANTE — £22.95
Home made gnocchi with scallops, crab meat cherry tomatoes,
garlic butter, Dolce latte blue cheese, chilli & parsley.

LINGUINE AL GRANCHIO — £19.95
Linguine with King prawns, crab meat, garlic, chilli touch
of white wine, tomato sauce.

LASAGNA ALLA BOLOGNESE — £16.95
Tradizionale homemade beef lasagna.

BLACK ANGUS BEEF TAGLIATELLE — £22.95
Slow cooked for 12 Hours, with garden peas and asparagus.

RISOTTO VERONESE — £19.95
Risotto with chorizo, chicken, king prawns,
chili, in white wine and light tomato sauce.

TAGLIATELLE AL POLPO DI MARE — £23.95
Tagliatelle pasta with octopus, clams, king prawns,
chili, light tomato, garlic and parsley, touch of cream.

PIZZA VERONA CON BURRATA — £21.95
Mozzarella, tomato, Rocket salad, Parma ham, creamy burrata.

- SIDE ORDERS -

FRENCH FRIES — £4.25
ROASTED POTATOES — £4.25
MASH POTATO — £3.95
ZUCCHINE FRITTE — £4.95
SEASONAL VEG — £3.95

**ROCKET SALAD, TOMATO,
PARMESAN & BALSAMIC GLAZE — £4.50**

MIX SALAD — £3.50
BOILED RICE, OLIV OIL PARMESAN — £2.95

(V) = Vegetarian

Gratuities are left to your discretion. A service charge of 10% will be added for parties of 6 or more.





- APERITIVI -

YOUR CHOICE OF BELLINI — £9.50
• Peach • Mango • Strawberry. Served with prosecco.

LIMONCELLO SPRITZ — £9.50
Refreshing and zesty, made with limoncello, prosecco, and soda.

APEROL SPRITZ — £9.50
Aperol with prosecco and Fever-Tree blood orange soda.

CAMPARI SPRITZ — £9.50
Prosecco with Campari and soda — bold, bittersweet, and classic.

NEGRONI — £10.95
Campari, Gordon's gin, and Martini Rosso.

MIMOSA — £9.50
Prosecco mixed with fresh orange juice. Refreshing and citrusy.

- VINI BIANCHI / WHITE WINES -

PINOT GRIGIO DELLE VENEZIE (VENETO) — £25.90
175ml £6.65 | 250ml £9.50
Reveals scents of broom with a fresh, herbaceous undertone reminiscent of pine trees in spring.

SAUVIGNON BLANC VENETO I.G.T. (VENETO) — £26.50
175ml £6.80 | 250ml £9.72
A pleasant, immediate white wine, with fresh notes and an interesting vibrancy of aromas.

FALANGHINA CAMPANIA I.G.P. — £26.50
175ml £7.50 | 250ml £10.50
Balanced, good acidity, persistent finish with tropical fruit notes.

GRILLO SICILIA D.O.C SICILIA — £26.90
175ml £6.90 | 250ml £9.86
Bouquet of white peach, Mediterranean herbs and kiwi. Fresh, juicy and beautifully balanced.

CHARDONNAY VICENZA D.O.C. (VENETO) — £26.90
175ml £6.90 | 250ml £9.86
Medium-dry, flavoursome and well-balanced with notes of freshly baked bread.

FRASCATI D.O.C LAZIO — £27.90
Elegant structure, delicate fruity undertones and pleasant aromatic finish.

PASSERINA TERRE D'ABRUZZO — £28.50
Fresh and persistent, with notes of nectarine and citrus. Ideal as an aperitif and excellent with fish dishes.

GAVI DEL COMUNE DI GAVI D.O.C.G. — £32.50
175ml £8.34 | 250ml £11.92
Fresh and elegant, with notes of citrus, white flowers and almond. Crisp and mineral.

LUGANA D.O.C RISERVA LOMBARDIA — £42.50
Medium-bodied with baked apple, creamy peach, ginger and white almond.

- VINI ROSSI / RED WINES -

MERLOT VICENZA D.O.C — £25.50
175ml £6.55 | 250ml £9.35
Versatile, elegant and pleasant, with notes of red fruits and violet.

MONTEPULCIANO D'ABRUZZO D.O.C. (ABRUZZO) — £26.90
175ml £6.90 | 250ml £9.86
Intense and fruity, with notes of ripe red fruit. Warm and smooth with a long aftertaste. Ideal with roast meat and game, and with mushrooms and polenta.

SALENTO NEGROAMARO PUGLIA — £27.95
175ml £7.17 | 250ml £10.25
Rich and smooth with aromas of ripe red fruit, dried figs, and sweet spice. Full-bodied with a velvety texture and lingering finish.

BARBERA D'ALBA D.O.C PIEMONTE — £27.95
Fruity notes of blackberry and cherry. Full-bodied, intense and pleasantly acidic.

NERO D'AVOLA SICILIA D.O.C. APPASSITO SICILIA — £28.50
175ml £7.32 | 250ml £10.45
Deep ruby red, light and elegant with characteristic red-fruit notes. Ideal with grilled meats, roast lamb and fried dishes.

PRIMITIVO SALENTO I.G.P PUGLIA — £29.90
175ml £7.87 | 250ml £10.96
Fruity and round, with good structure and a velvety finish. Excellent with grilled or roast meats and game.

ROSSO APPASSIMENTO I.G.P. SALENTO — £31.20
175ml £7.99 | 250ml £11.44
Ruby red, with notes of red fruits and jam. Great with cold meats, cheeses, roasts & grilled meats.

MALBEC RESERVE ARGENTINA — £38.95
175ml £9.99 | 250ml £14.28
Ultra-premium, with morello cherries, wild flowers and caramel hints.

VALPOLICELLA RIPASSO SUPERIORE VENETO — £57.50
Rich ruby, dried fruit and ripe cherry aromas, smooth tannins.

AMARONE DELLA VALPOLICELLA CLASSICO VENETO — £69.50
Deep ruby, chocolate, berries, nuts, and six-year barrique depth.

- VINI ROSATI / ROSÉ WINES -

PINOT GRIGIO DELLE VENEZIE D.O.C. BLUSH VENETO — £25.90
175ml £6.65 | 250ml £9.50
Cherry-pink, crisp and elegant with fruity notes and peach blossom. Dry, well-structured and pleasantly persistent.

BARDOLINO CHIARETTO ROSÉ VENETO — £28.59
175ml £7.34 | 250ml £10.48
Bright pink, rosehip aromas, lively fruit and mouth watering finish.

- SPUMANTI & CHAMPAGNE / SPARKLING WINES -

PROSECCO ROSÉ VENETO — £34.50
Fizzy, fresh and light, with raspberry and cherry aromas.

PROSECCO D.O.C. EXTRA DRY MILLESIMATO VENETO — £34.50
175ml £8.86
Fine and persistent perlage with aromas of pear, apple and white flowers. Elegant and harmonious.

MOËT & CHANDON MPÉRIAL — £69.00
Crisp, lively and seductive with citrus and brioche notes.

MOËT & CHANDON ROSÉ IMPÉRIAL — £79.00
Vivacious and refined with generous structure.

VEUVE CLICQUOT BRUT — £79.00
White fruits, raisins, vanilla and toasty notes. Fresh and fruity.

LAURENT-PERRIER CUVÉE ROSÉ — £99.00
Elegant salmon-pink with raspberry highlights and red-fruit aromas.

