



ANTIPASTI E PRIMI PIATTI

OLIVE DI CERIGNOLA £3.60
A bowl of large green olives

PANE ALL'AGLIO £3.50
Garlic bread

BRUSCHETTA £4.60
With chopped tomatoes & basil

FILONE £3.00
*Bread traditional of the Apulia Region.
Served with olive oil & balsamic vinegar*

INSALATA DI FARRO E LEGUMI £2.50
*A small salad of farro, tomatoes, onion,
herbs & cannellini beans*

INSALATA CAPRESE £5.50
Sliced mozzarella & tomatoes, basil, rocket

SELEZIONE DI VERDURE GRIGLIATE £7.50
A selection of grilled vegetables

GAMBERONI ALL'AGLIO £8.90
*King prawns in garlic butter with
cherry tomatoes & fresh chilli*

AFFETTATI MISTI £7.50
A selection of cured meats

CALAMARI FRITTI £7.50
Fried squid rings, tartar sauce

PATÉ DELLA CASA £6.50
Homemade chicken liver pate

ZUPPE

CACCIUCCO LIVORNESE £7.50
*Tomato based fish stew full of monkfish,
salmon, prawns, mussels & calamari*

MINISTRONE TOSCANA £4.80
Traditional Italian vegetable soup

INSALATE

VERDURE GRIGLIATE £4.50
Mixed leaves, grilled & roast vegetables, parmigiano

INSALATA VERDE E FAGIOLI CANNELLINI £4.50
*Mixed leaves, artichokes, olives, asparagus,
cannellini beans & Gorgonzola dressing*

PASTA

LASAGNA £11.50
*Traditional dish of baked layers of pasta,
ragu, tomato and white sauce*

LUNETTE BURRO E SALVIA £12.50
*Aubergine and Scamorza cheese ravioli,
tossed though browned butter and sage*

SPAGHETTI PUTTANESCA £11.80
*Made with olive oil, garlic, anchovies,
capers, fresh chilli & olives*

SPAGHETTI CARBONARA £11.80
*Smoked bacon, garlic, onion,
a touch of cream, parmesan & egg*

PANCIOTTI CAPESANTE E GAMBERI £14.20
*Scallop and prawn pasta ravioli
through a fennel & smoked salmon sauce*

PENNE ZUCCHINE £11.80
*Penne pasta with courgettes & sun blushed
tomatoes in a tangy dolcelatte sauce*

FETTUCCINE BOLOGNESE £11.00
*Flat ribbons of pasta with a meat sauce typical
of the city of Bologna. We use 100% beef*

SPAGHETTI VONGOLE £13.80
*Fresh clams sautéed in olive oil, white wine
with cherry tomatoes, parsley & a touch of chilli*

PIZZE

ORTOLANA £11.80
Grilled peppers, courgettes, artichokes, oregano

CAPRINO £12.00
Olives, grilled peppers, goats cheese, oregano

FUMO £11.90
*Ham, smoked bacon, grilled peppers, red onions,
field mushrooms*

PICCANTE £11.90
*Spicy sausage, red onion, fresh chilli,
Gorgonzola cheese*

CRUDO, RUCOLA E POMODORINI £12.50
*Prosciutto di Parma, rocket, Parmigiano,
cherry tomatoes*

CAPRICCIOSA £11.80
Field mushrooms, olives, artichokes, ham, oregano



SECONDI

CODA DI ROSPO AI CAPPERI £18.50
Medallions of monkfish pan fried with capers, chilli & cherry tomatoes

CACCIUCCO LIVORNESE £15.00
Tomato based fish stew full of monkfish, salmon, prawns, mussels & calamari

SALMONE DELLA CASA £14.00
Salmon fillet in a cream, smoked salmon & dill sauce

POLLO CACCIATORA £16.50
Supreme of chicken cooked in white wine with tomatoes, with onions, mixed mushrooms & herbs

BISTECCA ALLA GRIGLIA £26.70
Char-grilled sirloin of Scotch beef. Matured for minimum 21 days and butchered in house

BISTECCA AL PEPE VERDE £27.50
Sirloin steak with a peppercorn sauce

FILETTO ALLA GRIGLIA £28.50
Char-grilled fillet of Scotch beef. Matured for minimum 21 days and butchered in house

FILETTO ROSSINI £29.80
Fillet steak topped with our chicken liver pate, served with Madeira sauce

CONTORNI

PANE ALL'AGLIO £3.50
Garlic bread

VERDURE ARROSTO £1.50
Roasted Vegetables

PATATE ARROSTO £1.50
Roasted potatoes

POLENTA FRITTA £2.00
Polenta chips

PATATE FRITTE £2.50
Thick cut potato chips

DOLCI

TIRAMISÙ £6.50
Layers of coffee-dipped savoiardi fingers, chocolate and a light mascarpone cream

PANNA COTTA £6.50
Set vanilla cream served with Amarena cherries

BUDINO CRÈME CAMEL £6.50
A custard pudding served with oranges segments, vanilla ice cream and lemon butter biscuit

GELATI A PIACERE (3 scoops) £5.20
Choose from Chocolate, Pistachio, Raspberry ripple & Vanilla

SORBETTI DI FRUTTA (3 scoops) £5.20
Choose from Passion Fruit, Lemon and Fruits of the forest

CAFFÉ

ESPRESSO £2.10

CAPPUCCINO £2.70

CAFFÉ LATTE £2.80

AMERICANO £2.70

DOPPIO £3.30

CAFFÉ SPECIALE £6.00
Rich black coffee, your choice of liqueur, double cream

TEA £2.10
English tea or ask about our choice of infusions

Above coffees are available decaffeinated

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a slice of **FAMILY TRADITION** *since* **1977**
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*All dishes are freshly prepared to order.
If you have any dietary requirements, we will do our best to fulfil your request. Please speak to any of the team who will be happy to help you.*

Gluten free pasta available

Information on Allergens available on request