

ANTIPASTI

Olives <small>VE,GF,V,DF</small>	£4.5	Antipasto	£17
		mix cured meats, bread, cheese	
Cestino di Pane <small>V,VE,DF</small> homemade fresh bread	£5.5	Mozarella in Carroza <small>V</small> popular in southern Italy, breaded fried mozzarella, arrabbiata sauce .	£9
Zuppa Di Pesce chefs Daily Fish Sop	£14	Carpaccio di polpo fine sliced octopus on a citrus sauce	£18
Bruschetta Calabresse artisan bread, mixed peppers, gorgonzola, spicy 'nduja	£10	Calamari Fritti fresh deep-fried calamari, garlic mayo	£13
Bruschetta Al Pomodoro <small>V,VE</small> marinated tomatoes on artisan bread	£8.5	Capesante hand-dived cornish scallops in a lobster bisque sauce	£17.50
Zuppa del Giorno <small>V,VE</small> our daily fresh soup	£8	Cozze Marinara fresh cornish mussels, chilli, garlic, white wine and cherry tomatoes	£16
Caprese <small>V,GF</small> buffalo mozzarella, fresh tomato, basil	£13	Grilled King Prawns grilled king prawns,marineted on salmorilo	£16.5

Please let us know of any allergies and intolerances you may have to your waiter/waitress before placing your order, Although our ingredients are listed on our menu, please double check with us

V= Vegetarian **VE= Vegan**

GF=Gluten Free **DF= Diary Free**

PASTA & RISOTTO

Rigatoni Bolognese £19
classic Italian homemade beef Bolognese

Tagliatelle Alfredo £19
chicken, mushrooms in creamy sauce

Linguine ai Frutti di Mare £24
fresh seafood, white wine sauce, chilli and cherry tomatoes

Spaghetti Meatballs £23
spaghetti pasta with homemade italian beef meatballs in tomato sauce

Lasagna di Carne £19.5
classic beef lasagna with bechamel sauce

Rigatoni Carbonara £21
pancetta , parmesan cheese, egg in creamy sauce

Tagliatelle al tartufo V £22
fresh mixed mushrooms, truffle, garlic, black pepper

Lobster linguine V £40
linguine pasta, brandy, pomodorini, garlic, chilli

Risotto ai Funghi V £22
wild mushrooms in a creamy sauce with truffle oil.

Risotto Marinara £24
fresh seafood, saffron, chilli, white wine

Ravioli Salmone £28
homemade ravioli rosa sauce

Gnocchi Sorrentina £21
potato dumpling baked in tomato sauce topped with buffalo mozzarella

All pasta dishes can be made with gluten free penne upon request.
Please let us know of any allergies and intolerances you may have to your waiter/waitress before placing your order, Although our ingredients are listed on our menu, please double check with us

V= Vegetarian VE= Vegan

GF=Gluten Free DF= Diary Free

PIZZA

Margherita **V**

The Queen!! Tomato,
mozzarella and fresh basil

£15

Vesuvio

spicy salami, gorgonzola cheese
and n'duja

£19

Rustica

parma ham, rocket, cherry
tomatoes and shaved parmesan

£19

Vegetariana **V**

tomato, mozzarella, onions,
mushrooms, peppers

£18

Boscaiola

margherita base, chicken &
mushrooms

£19

Pepperoni

tomato, mozzarella, pepperoni

£17

Bufalotta **V**

margherita base, cherry tomatoes,
pesto and fresh buffalo mozzarella

£19

Capricciosa

margherita base, anchovies,
peppers, capers, ham

£21

Antica Speciale

margherita base, meatballs,
chicken, peppers, chilli

£23

Pizza Quattro Stagioni

tomato, mozzarella, pepperoni,
mushrooms, artichokes, peppers

£22

Please let us know of any allergies and intolerances you may have to your waiter/waitress before placing your order, Although our ingredients are listed on our menu, please double check with us

V= Vegetarian VE= Vegan

GF=Gluten Free DF= Diary Free

CARNE & PESCE

Pollo Antica GF	£23
free range chicken supreme, gorgonzola cheese, mushrooms, sautéed potatoes	
Pollo alla Cacciatora	£24
free range chicken supreme ,red wine,shallot onion,rosemary,taggiasca olives tomatto sauce ,sautéed patatoes	
8 oz Tournedos Rossini	£37
prime fillet steak,barolo red wine jus' fondant potatoes,black trufle,wilted spinach	
14 oz T-BONE STEAK	£40
served with fries, daily vegetables and a choice of sauce ;peppercorn/dolcelatte/diane (himalayan dry-aged)	
14 oz COTE DE BOEUF	£38
served with fries, daily vegetables a choice of sauce ;peppercorn /dolcelatte/diane (Himalayan dry-aged)	

V= Vegetarian VE= Vegan

SOGLIOLA	£30
lemon sole,butter,capers,white wine,today's greens,fondant potatoes	
Fillette Di Spigola GF	£25
grilled fillet of sea bass ,roasted red pepper pure,fondant potatoes	
Whole lobster	£75
whole grilled lobster served with choice of pasta or daily vegetables serves 2P	
Grigliata Di Pesce GF	1 x £45 / 2 x £75
mixed grilled octopus /squid/scallops/ seabass/tiger prawns /lemon parsley sauce	

GF=Gluten Free DF= Diary Free

SALADS & CONTORNI

Insalata Primavera V rocket, pomegranate, walnuts dolcelatte cheese, pears, honey mustard dressing	£19	Verdura del Giorno VE, VG  vegetable of the day	£5.5
Chicken & Avocado Salad GF grilled chicken, avocado, rocket salad, olives, honey mustard dressing	£21	Patate Fritte V,VE french fries	£4
Chicken & Avocado Salad GF grilled chicken, avocado, rocket salad, olives, honey mustard dressing	£21	Sautéed Potatoes V,VE,GF	£4.5
Tuna Nicoise Salad GF seared tuna, boiled potatoes and eggs, olives, onions, capers, tomatoes and asparagus	£26	Insalata Mista V,VE,GF,DF mixed salad , vinegar & olive oil	£5.5
Rucola e Parmigiano V,GF rocket and parmesan with balsamic dressing		Rucola e Parmigiano V,GF rocket and parmesan with balsamic dressing	£6.5
		Fondant Potatoes	£5.50

Please let us know of any allergies and intolerances you may have to your waiter/waitress before placing your order, Although our ingredients are listed on our menu, please double check with us.
A Discretionary optional service charge of 12.5% has been added to your bill, We hope you enjoyed dinning with us and that we were able to accommodate your needs.

V= Vegetarian VE= Vegan

GF=Gluten Free DF= Diary Free