

A La Carte Menu

Seasonal Specials are available. Our menu can change regularly depending on the fresh catch available, seasonality of the produce we are using and the market price of certain goods, as we want to pass on the very best produce at the right price to all our customers. Please note that this is only a sample menu and we cannot guarantee either these items or prices.

STARTERS

Antipasti



Classic Bruschetta Vine ripened cherry tomatoes, oregano, fresh basil, garlic & EVO oil	£7.50	Fish Antipasto Crab Salad, Grilled Octopus, Home- Made Salmon Gravadlax, Mediterranean Salted Cod Fritter, Apple & Celeriac Coleslaw	£19.95
Bruschetta with Parma ham, trio of mushrooms and mozzarella	£8.95	Goose Foie-gras Toasted Brioche, Cooked Pear, Truffle & Red Wine Reduction, Porcini Trifolati	£21.95
Meditarranean Bruschetta Grilled vegetables, goat cheese and Genovese pesto	£8.95	Capesante alla Griglia Grilled Scallops, Asparagus, Nduja & White Wine Sauce, Grilled Pecorino Sardo & Spicy Salami	£19.95
Carpaccio di Tonno Marinated and sliced Sashimi Grade Tuna Loin, Tuna Sauce, Rocket, Crispy Beetroot	£16.95	Antipasto della Casa our selection of Italian Artisan Salami, Ham & Cheese	£16.95
Gamberoni Pan-Fried King Prawns in Garlic, Chilly, Parsley & White Wine, served with Black Venus Risotto	£16.95	Carpaccio di Manzo Thinly sliced raw Prime Beef Fillet, Lemon & Truffle Dressing, Rocket, Parmigiano Reggiano	£16.95
Funghi Trifolati Oyster, Shitake & Chestnut Mushrooms, Sautéed in Garlic & Parsley, Sour Cream, Toasted Sourdough, Grilled Pancetta, Truffle Oil	£15.95	Calamari e Zucchini Fritti Crispy Fried Squid & Zucchini, Lemon Wedge, Dressed leaves Salad, HomeOMade Tartare Sauce	£14.95
Mozzarella di Bufala Heritage Tomatoes Salad, Rocket, Black & Green Olive Tapenade	£14.95		

Pasta e Risotto (for Starter 3 less)



Duo of Ravioli
Speck Ham and Mushrooms Filling,
Butter, Parmesan & Truffle Sauce

£22.95

Scoglio
Black Fettuccine with Scallops, Tiger
Prawns, Squid, Garlic, Chilli &
Cherry Tomatoes

£27.95

Fettuccine, Pollo e Funghi
Chicken, Mixed Mushrooms and
Cream Sauce

£22.95

Spaghetti alle Vongole
A Classic Pasta with Clams, Garlic,
Chilly and White Wine

£22.95

Spaghetti Cacio e Pepe
Classic Roman dish, with mature
Pecorino & Parmesan Cheese,
Butter & Lots of Freshly Ground
Black Pepper

£18.95

Fettuccine al Ragu
Beef Ragout, Bolognese Style

£19.95

Penne al Cinghiale
Wild Boar and Porcini Mushrooms
Ragu`

£18.95

Risotto ai Frutti di Mare
Seafood Risotto with Chilli, Parsley
& Tomatoes

£27.95

Risotto, Tartufo e Funghi
Creamy Risotto with Truffle, Wild
Mushrooms & Mascarpone

£22.95

Crab Trofie Pasta
White Crab Meat, Garlic, Chilly,
Ginger, Basil and Tomatoes

£23.95

Farfalle al Salmone Affumicato
S. Salmon, Asparagus, Tomato, Basil,
Cream

£22.95

Penne all'Amatriciana
Guanciale, Onions, Oregano,
Parsley, Chilly and Tomatoes

£20.95

MAIN COURSES

Pesce



Halibut
Trio of Mushrooms, Cream & White
Wine Sauce, Garlic Spinach, Grilled
Asparagus

£32.95

Sea Bass
With Basil, Garlic and Cherry
Tomatoes Sauce, served with Garlic
Spinach

£29.95

Monkfish Tail
Wrapped in parma ham, white wine
& cream sauce, asparagus, pea &
zucchini risotto

£32.95

Tonno alla Griglia con Caponata
Grilled Sashimi Grade Tuna Loin
(Bluefin), Served with a Sicilian
Sweet & Sour Aubergine Ratatouille

£29.95

Fritto Misto
Deep-Fried mixed Fish, Scallops,
Prawns & Zucchini, Salad Leaves,
Chunky Chips, Home-Made Tartare
Sauce

£35.95

Tuscan Cacciucco Stew
Classic Casserole with Monk Fish,
Clams, Sea Bass, Scallops, Prawns &
Tomatoes, Garlic Bruschetta

£36.95

La Carne



Beef Tagliata £39.50
Dry-Aged Ribeye Steak, Seared,
Rested and Sliced, Then Coated
with Lemon, Garlic & Rosemary
Dressing, Served on a Bed of Rocket,
with Parmesan and Sautéed
Mushrooms

Prime Beef Fillet £45.50
225g Prime Fillet Wrapped in Speck
Ham, Goose Foie-Gras, Sautéed
Porcini, Dry Marsala Sauce, Garlic
Spinach

Veal Milanese £31.50
Breaded Veal Escalope, Mixed
Mushrooms & Cream Sauce, Grilled
Mediterranean Vegetables

Calves Liver £28.50
Calves Liver Dusted in Semolina
Flour, Pan-Fried with Onions, Butter
& Sage, White Wine Sauce,
Parmesan Potato Mash

Beef Fillet Stoganoff £39.50
Strips of beef fillet, Dijon mustard,
paprika, mushrooms, gherkins, sour
cream & brandy sauce, tenderstem
broccoli, parboiled rice

Porchetta al Forno £28.50
Roasted Spicy Pork Belly, served
with Cavolo Nero & Cannellini
Beans

Pollo al Tartufo
Chicken Breast roasted with
Rosemary, Lemon & Onions,
served with Truffle & Creamy
Mushrooms Tagliatelle

Contorni | Sides



Truffle Chips with Parmesan £8.50

Sauteed Potatoes with Onions £6.00

Parmesan Potato Mash £6.00

**Tenderstem Broccoli with Chilly and
Garlic** £6.00

Garlic Spinach £6.00

**Braised Cabbage with Pancetta &
Garlic** £6.00

Tomato, Rocket and Parmesan Salad £8.50

Please speak to our staff about the ingredients in your meal when making your order. Thank you. Whilst we have kitchen protocol in place to address the risk of cross-contamination's of allergens. Kitchen is busy environmental so we cannot guarantee their total absence in our dishes.

Mangiare e bere bene fa` dimenticare le pene BUON APPETITO