

CHEF'S CHOICE MENU – 2 courses - £12.95

(Daily except Saturday)

APPETISERS

Patè di Campagna Homemade chicken liver and mushroom patè served with toasted bread.

Cappelle di Funghi All'Aglio ✓ Baked mushroom caps topped with garlicky butter breadcrumb and a hint of gorgonzola.

Prosciutto di Parma e Melone Thinly sliced dry cured Parma ham served with sweet melon.

Insalata di Gambaretti e Salmon

Juicy prawns and oak smoked salmon served on a bed of mixed leaves with a tomato and sweet chilli salsa.

Insalata Caprese ✓

Tomatoes, mozzarella and fresh basil leaves dressed with virgin olive oil and sweet balsamic glaze.

Minestrone alla Genovese ✓ Classic thick Italian vegetable soup served with crusty bread and butter.

PASTAS

Spaghetti alla Bolognese.

Lasagna.

Tortelloni al Pomodoro. ✓ Pasta filled with ricotta cheese and spinach in a tomato and basil sauce.

Spaghetti alla Carbonara. Spaghetti in a smoked ham, egg and cream sauce.

Spaghetti allo Scoglio. Spaghetti with fish, squid, mussels and whole langoustines.

Risotto ai funghi Porcini. ✓ Arborio risotto with wild porcini and button mushrooms topped with parmesan shavings.

Spaghetti all'Amatriciana. Spaghetti in a smoked ham, onions, chilli and tomato sauce. Hot!

PIZZAS

Gipsy. Tomato, mozzarella, parma ham, grilled peppers and black olives.

Vegetarian. Tomato, mozzarella, aubergines, peppers, courgettes and cherry tomatoes.

Hot Salamè. Tomato, mozzarella, spicy salami.

Margherita. Tomato, mozzarella, oregano.

Scorzese. Tomato, mozzarella, smoked salmon and rocket salad.

Romana. Tomato, mozzarella, capers, anchovies, black olives and oregano.

MEAT & FISH MAIN COURSES (add £3.00)

All main courses served with potatoes and fresh vegetables.

Beef Stroganoff Sliced Scottish prime cut beef, pan fried in a creamy mushroom, onion and paprika sauce. Served with a saffron risotto. (no potatoes or vegetables)

Braciola di agnello alla menta. Tender lamb chops in a white wine, onion and mint sauce.

Petto di pollo con Pesto e Fagiolini Grilled chicken breast, in a creamy pesto sauce with pine nut kernels & green beans

Scogliola ai Pinoli Poached fillet of lemon sole with a white wine, garlic and parsley sauce topped with pine nut kernels.

Gamberi al Provencale (no potatoes or vegetables) Fresh king prawns in a light white wine, garlic, and tomato cream sauce accompanied by saffron rice.