## Antipasti - Starters

Antipasto all'Italiana (mixed hors d'oeuvres)	£7.50
Tricolore Salad (avocado, tomato and mozzarella salad) V	£6.95
Insalata di Prosciutto e Avocado( parma ham and avocado)	£7.50
Gamberetti alla Diavola (Prawns with a hint of chilli & tomato sauce)	£6.95
Insalata della casa (prawns, apple, celery & melon served with cocktail sauce)	£5.95
Calamari Fritti	£6.95
$Cray fish\ Salad\$ (cray fish tails, springs onions, tomato, asparagus, avocado pear & gravalax) $\pounds7.00$	
Salmone Affumicato (smoked salmon & fresh crab, served with mayonnaise)	£6.50
Avocado & Smoked Haddock (hot avocado with smoked haddock & cream sauce)	£5.95
King Prawns cooked in garlic butter	£10.45
Melon with Prawns	£5.95
Soft Shell Crab (Fried crab served on a bed of salad, with a spicy tomato sauce)	£8.50

## Pasta

Paglia e Fieno al Granchio(green & yellow noodles with crab, prawns & creamy sauce) $\pounds7.50$	
Spaghetti alla Pescatora (with mixed seafood & tomato sauce)	£8.25
Fettuccine alla carbonara	£6.25
Penne alla Adolfo (pasta with strips of fillet of beef, white wine, chilli & tomato sauce)	£8.25
Tortelloni(fresh pasta filled with cheese and spinach,in mushroom, cream & tomato sauce	e) £6.25
Linguine alle Vongole (with clams, white wine, garlic and olive oil)	£7.50
All pasta as a main course extra	£2.50
SOUPS:	
Lobster Soup	£4.00
Minestrone Soup V	£4.00

#### Fish

Scampi Provincia	ale (scampi with tomato and	d garlic served with rice)	£13.95
Scampi Fritti all'I	<b>taliana</b> (fried scampi with ta	artare sauce)	£13.95
Sogliola alla grig	lia (grilled Dover Sole)		£M.P.
Filetti di Sogliola mushrooms,cream a	Speciale (fillets of sole co and brandy sauce)	poked with prawns,	£13.95
Fumetto di Pesce £14.95 (Calamari, prawns, scampi, mussels and clams in mix spices, garlic, herbs & fresh tomato sauce) Grills			
Sirloin Steak	£14.95	Fillet Steak	£15.95
Lamb Cutlets	£12.95	Veal Cutlet	£12.95
Meats			
Fegato Burro & S	Salvia (calves liver in butter	* & sage)	£11.50
Rack of Lamb (co	ooked in wine, garlic and ros	semary)	£13.95
Sirloin Steak alla	Pizzaiola (cooked in garl	ic, herbs and tomato sauce)	£14.95
Filetto al Pepe Ve	erde (fillet steak in pepperc	corns and red wine sauce)	£15.95
Filetto al Dolcela	tte (Fillet steak cooked in bl	ue cheese and cream)	£15.95
Filetto ai Funghi	(fillet steak with mushrooms	& red wine sauce)	£15.95
Pollo Valdostana	(chicken breast with ham, o	cheese & tomato sauce)	£9.50
Pollo alla Sofia (d	chicken breast with cream, m	ushrooms and asparagus)	£9.50
Veal Saltimboca	(veal escalope topped with	parma ham, sage & Madeira wine s	auce)£10.50
Veal Milanese (ve	eal escalope in breadcrumbs	3)	£10.50
Veal Marchigiana	a (topped with aubergines, c	heese and tomato sauce)	£10.50
Nodino Burro e S	Salvia (veal chop butter & s	sage)	£12.95
Selection of vege	tables of the day or ch	oice of salads - £3.00	

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Sweets from the trolley	£4.95
Cheese and biscuits	£5.95
Selection of ice cream	£4.95

# Coffees

Cappuccino	£2.20
Espresso	£2.20
Latte	£2.20
Double espresso	£2.20
Regular	£2.20
Floater	£2.20
Special liquor Coffee	£5.75

12.5% service charge

Prices inclusive of VAT

## **Special Starter**

Fresh grilled sardines	£5.95
Half dozen Oysters (served with shallots, tarragon and vinegar sauce)	£9.50
Papaya with prawns and crab	£6.95
Asparagi Milanese(fresh asparagus rolled with shoulder ham, butter and parmesan) $\pounds7.50$	
Fresh king scallops rolled in bacon	£9.50
Risotto ai Porcini (risotto with wild mushrooms)	£6.50 v
Fresh mussels	£5.95
Funghi Trifolati (button mushrooms sautéed in garlic butter)	£5.45
Gnocchi al dolcelatte (dumplings of potato pasta with dolcelatte cheese and creat	m) £6.50 v
Ravioloni ai Carciofi (large home- made ravioli filled with Artichokes and ricotta cheese, cooked in butter and sage) $\pounds 6.50 v$	

# Special main courses

King prawns in garlic butter	£14.95
Medallions of beef in mustard sauce	£15.95
Cinghiale alla Calvados (Wild boar pan fried with fresh apple & calvados	£14.95
Fresh lobster thermidor	£24.95
Anitra a l'Orange (Duck breast slightly pink, served in orange and Grand Marnier)	£14.95
Spigola aromatizatta (fresh sea bass cooked in olive oil, balsamic and spring onio	ns) £13.95
Fillet of beef stroganoff (served with rice)	£13.95
Skate wings (in black butter and capers)	£14.95