

Antipasti

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| Zuppa (v) Soup of the Day | £4.50 |
| Pane all'aglio (v) Plain Garlic Bread | £2.50 |
| Garlic Bread with Cheese | £3.25 |
| Gamberetti Mango and Prawn Cocktail | £6.95 |
| Salmone al Mascarpone <i>Smoked Salmon and soft cheese with fresh herbs.</i> | £ 8.50 |
| Scalope Mari e Monti Seared King Scallops with Asparagus and Parma Ham, drizzled with Balsamic and Olive Oil | £9.75 |
| Melone alla Frutta Foresta (v) Fan of Honeydew Melon with Fruits of Forest Fresh | £6.00 |
| Cozze Provencale o Mariniere <i>Mussels Provencale - Tomato and garlic</i> <i>Mussels Mariniere - White wine, garlic and cream</i> | £7.25 |
| Funghi Selvatici <i>Wild mushrooms sauteed in white wine olive oil and garlic.</i> | £ 6.95 |

Pesce

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| Salmon Val D'aosta Pan fried Salmon steak with Gamberetti, Dill and cream sauce | £15.00 |
| Branzino Pan-fried fillet of Sea Bass with Butter, Lemon and Caper Sauce | £15.50 |
| Gamberoni all'aglio King Prawns sauted in Garlic Butter and White Sauce | £18.50 |

Pollo

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| Principessa Pan-fried breast of Chicken with grilled Asparagus and White Wine Cream Sauce | £14.95 |
| Cacciatore Pan-fried breast of Chicken with Tomato, Mushroom and White Wine Sauce | £14.50 |
| Valdostana Pan-fried breast of Chicken coated in breadcrumbs with Tomato and Cream, topped with melted Mozzarella | £15.50 |
| Petto Di Pollo Lucullo (this is a very old roman connoisseurs dish) pan fried breast of chicken with spicy italian sausage, finely chopped peppers, sun blushed tomato sauce | £15.50 |

Manzo

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| Bistecca alla Griglia 10oz grilled Radnorshire Sirloin Steak with grilled Tomato and Mushrooms | £16.95 |
| Bistecca Paragudini 10oz pan-fried Radnorshire Sirloin Steak with Pâté and Brandy Cream Sauce | £18.95 |
| Bistecca al Pepe Verde 10oz Radnorshire Sirloin Steak with Green Peppercorn Sauce | £17.95 |

Pasta

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| Linguini au Vongole Linguini with Tomato, Garlic, White Wine and Baby Clams | £14.50 |
| Lasagne di Manzo Traditional Beef Lasagne | £12.95 |
| Tortelloni al Pesto (v) Pasta with fresh Pesto Sauce | £10.95 |
| Ravioli di Asparagi Napolitana (v) Cheese and Asparago Ravioli with fresh Tomato Sauce and Parmesan | £11.95 |

Dolce

Dessert

Ask for today's selection

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| Selection of Cheese and Biscuits | £6.75 |
| Pesce, Pollo e Manzo served with fresh vegetables | |

Daily specials are also available

(v) denotes dishes which are vegetarian

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