

The Italian Aperitivo Experience

Only £16 per person

Choose one drink from the list below and we'll add a delicious selection of typical Italian bites just for you.

Campari Spritz • Aperol Spritz • House Gin & Tonic

White Wine

Pinot Grigio • Grillo • Frascati

Red Wine

Frappato • Montepulciano • Rosso Toscana



Your Drink Our Pairing



Oysters and Prosecco - or White Wine if you prefer

Only £16

Such a satisfying and civilised way to begin your meal.

A trio of fresh oysters served together with a delightful glass of chilled and bubbly Prosecco or still white wine.



Arrosticini (Rosticks)

Only **£14** for 10

Arrosticini are delicious and irresistible roasted mutton skewers, served with homemade toasted bread and our own spicy chilli sauce.

As a starter, or a quick and satisfying snack on their own, we believe you're going to love them. To share, or to enjoy all by yourself, try a pot of Arrosticini and transport yourself to the warm welcoming streets of Abruzzo. **Buon Appetito!**



Finger Food

To complement your wine

Bruschetta al Pomodoro
tomato

£7.00

Bruschetta ai Funghi
mushroom

£7.00

Bruschetta al Salmone
salmon

£8.00

Bruschetta ai Gamberetti
prawns

£8.00



Bread & Olives

simple and delicious

£6.00

Patatine Fritte

crispy chips

£6.00

Formaggi Misti

cheese board

£12.00

Starters

Insalata Caprese

£10.00

Mozzarella, tomato, croutons, celery, with our own basil dressing

Melanzane

£10.00

Grilled aubergine rolled with rocket and mushrooms, over a warm gorgonzola sauce with fresh tomato and balsamic vinegar

Carpaccio di Bresaola

£11.00

Sliced cured beef with olive oil, lemon, rocket, balsamic vinegar and parmesan shavings

Polpette

£11.00

Baked beef meatballs in a tomato sauce with smoked mozzarella cheese. Served with toasted bread

Calamari Fritti

£12.00

Fried squid rings with large king prawn, courgettes and tartare sauce

Capesante

£12.00

Two large fresh king scallops wrapped with pancetta, grilled and served in the shell over a warm zucchini puree



Cocktail di Gamberi

£13.00

The favourite prawn cocktail, served in a sundae glass, with beetroot, shredded iceberg lettuce, celery, cucumber and avocado, topped with our zesty Mary Rose sauce (a house special) with brown bread and lumpfish caviar.

Fresh Oysters

Fresh from the sea and delivered to your table

3 oysters **£10.50**

6 oysters **£21.00**



Crispy Focaccia Great to share

Mortadella Mortadella, ricotta cheese, pistachios and rocket	£14.00	Mozzarella Mozzarella, tomato, basil dressing and oregano	£14.00
Salmon Cheese spread, smoked salmon, capers, rocket and red onion	£15.00	Ventricina Ventricina (spicy salami), mushrooms, olive oil and parmesan dressing	£14.00
Grilled Vegetables Grilled zucchini, aubergine, sundried tomatoes and rocket	£14.00	Prawns Prawns, rocket salad, cherry tomatoes and parmesan shavings	£15.00

▼ Any extra ingredient or topping 2.00 ▲

Gourmet Panini Sourdough bread • All served with salad

Classico Prosciutto, mozzarella, tomato, lettuce, basil, mayo	£10.00	Vegetariano Smoked cheese, grilled zucchini, aubergine, caramelised onions, tomato, and parmesan dressing	£10.00
Modena Mortadella, ricotta cheese, crushed pistachios, rocket and zucchini	£10.00	Signor Panino Grilled shredded rump steak with fontina cheese, mushrooms, caramelised onions and Dijon mustard	£12.00
Calabria N'duja (spicy spread salami), smoked scamorza cheese, mushrooms, sun-dried tomato and mayonnaise	£10.00	Abruzzo Ventricina (spicy salami), grilled zucchini, pecorino cheese, tomato, parmesan dressing	£10.00

Main Course

Pasta

Lasagna Casalinga

Homemade baked lasagne with tomato sauce, bechamel, tiny meat balls and boiled eggs (Abruzzan style)

£14.00

Tagliatelle al Ragù

Homemade tagliatelle with our own tasty beef and pork ragù

£15.00

Linguine alle Vongole

Linguini with fresh clams, olive oil, garlic, white wine and parsley

£18.00

Ravioli Astice

Homemade lobster-filled ravioli with prawns and mussels in a subtle yellow cherry tomato and saffron sauce

£22.00

Rigatoncini dello Chef

Homemade short rigatoni with imported Italian sausage, tender stem broccoli, shitake mushrooms, spring onion, olive oil, and a touch of mascarpone

£18.00

Pollo (Chicken)

Pollo Milanese

Breaded chicken breast, fried, served with salad, garlic mayo and crispy chips

£15.00

Pollo al Sesamo

Cubed chicken breast, marinated in soy sauce, pan roasted in white wine and sesame seeds, served with salad and fried zucchini

£16.00

Pesce (Fish & Seafood)

Frittura Mare

Golden deep fried calamari, cod goujons, scampi, king prawn, chips and courgettes, served with our marinara zesty sauce

£15.00

Orata (Sea Bream)

Grilled, crispy-skin Sea Bream, finished in the oven and served with salad and vegetables of the day

£22.00

Gamberoni all'aglio

Sauteed red Argentine king prawns, finished in garlic butter, spring onion and white wine sauce, over toasted bread and served with salad and vegetables

£22.00



Carne (Meat)

Agnello alla Griglia

Grilled lamb chops served with
crispy chips and salad

£22.00

Fiorentina di Manzo

20oz Grilled T-Bone steak, matured to
perfection and served with salad and
crispy chips

£36.00

Filetto di Manzo

10oz matured beef fillet, perfectly grilled
and served with salad and crispy chips

£30.00

* peppercorn sauce upon request £2.50

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Tagliata di Manzo

8oz matured grilled sirloin, sliced and
served with rocket, shavings of parmesan,
balsamic vinegar, truffle oil and chips

£24.00

Insalate (Salads)

Caesar salad

Romaine lettuce, avocado, croutons, fresh
tomato, shavings of parmesan, black pepper,
caesar dressing

£10.00

Insalata Mista

Our mixed salad, with olive oil,
black pepper and salt

£6.00

FOOD ALLERGIES

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you or one of your party have a food allergy, it is important that you please notify your server.

We strive to ensure that dishes including ingredients to which you or one of your party might be allergic are prepared in a different area. Once again, please tell your server about food allergies and we'll do all we reasonably can to ensure potentially problematic ingredients are excluded from your order.