

- Hot Starters -

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| <i>Capesante</i> | | |
| Scallops with Bacon and Spinach | 15.70 | |
| <i>Gamberoni Meridionale</i> | | |
| Pacific Prawns with Garlic, Herbs and Butter Sauce | 14.90 | |
| <i>Calamari Fritti</i> | | |
| Deep Fried Squid | 12.50 | |
| <i>Fried Camembert</i> | | |
| Deep Fried Camembert Served with Gooseberry Preserve | 9.90 | |
| <i>Funghi di Campagna</i> | | |
| Forest Mushrooms Cooked in Garlic, Parsley and Olive Oil | 9.50 | |
| <i>Melenzane alla Parmigiana</i> | | |
| Layers of Aubergine with mozzarella parmesan cheese | 9.50 | |
| <i>- Pasta -</i> | | |
| <i>Linguine All Aragosta</i> | | |
| Linguine with Lobster and Fresh Tomatoes | 25.50 | |
| <i>Tagliolini al Granchio</i> | | |
| Tagliolini with Fresh crab, asparagus and chopped tomatoes with a touch of lobster bisque | 15.90 MC 20.10 | |
| <i>Farfalle Al Salmone</i> | | |
| Farfelle with Salmon, Vodka and Cream | 11.50 MC 16.90 | |
| <i>Spaghetti alle Vongole</i> | | |
| Spaghetti with Baby Clams | 11.90 MC 17.50 | |
| <i>Spaghetti Molina</i> | | |
| With Chicken, Watercress, Garlic, Chilli and Olive Oil | 10.50 MC 16.90 | |
| <i>Penne Arrabbiata</i> | | |
| Spicy Tomato Sauce and Mushrooms | 9.70 MC 15.90 | |
| <i>Tagliolini con Gamberi e Spinaci</i> | | |
| Tagliolini with Prawn and Spinach | 17.50 MC 21.50 | |
| <i>Tortelloni Piacentini</i> | | |
| Homemade Pasta Filled with Ricotta Cheese and Spinach | 10.30 MC 16.90 | |
| <i>Pappardelle Alfie Style</i> | | |
| Ribbon Pasta with Meatballs, Ceps Mushrooms, Tomato Sauce and a touch of Cream | 11.50 MC 18.50 | |

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| <i>Risotto ai porcini</i> | 11.50 |
| Risotto with Wild Mushrooms | MC18.50 |

- Cold Starters -

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| <i>Caesar Salad</i> | 9.50 |
| <i>Fresh Asparagus</i> | |
| Served with butter or hollandaise sauce | 11.50 |
| <i>Granchio e Avocado</i> | |
| Crab & Avocado with marie rose sauce or oil and lemon | 11.90 |
| <i>Insalata di Mare</i> | |
| Fresh Marinated Seafood Salad | 13.50 |
| <i>Salmone Affumicato</i> | |
| Best Quality Smoked Salmon | 13.50 |
| <i>Trio di Pesce Affumicato</i> | |
| Trio of Smoked Fish | 14.50 |
| <i>Avocado Salad</i> | |
| Avocado with Prawns, Mozzarella and Tomatoes | 11.90 |
| <i>Prosciutto Melone</i> | |
| Parma Ham with Melon or Mozzarella | 12.70 |
| <i>Bresaola di Ginghiale</i> | |
| Cured Wild Boar with Rocket Salad and Flakes of Parmesan Cheese | 13.50 |
| <i>Burratina con vegetali alla griglia</i> | |
| Burratina (creamy mozzarella) served with grilled vegetables | 10.50 |

- Soup -

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| <i>Consommé Julienne</i> | 6.90 |
| Clear Broth with Celery, Carrots and Leeks | |
| <i>Minestrone</i> | |
| Vegetable Soup Like Mamma Makes | 8.50 |
| <i>Lobster Soup</i> | |
| Lobster Soup with Brandy and Croutons | 9.10 |

All prices are inclusive of VAT
As everything is cooked to order from the finest ingredients, occasionally your order may take a little longer to be served.

- Fish -

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| <i>Dover Sole</i> | 31.50 |
| Grilled or Meuniere | |
| <i>Scampi Fritti</i> | |
| Deep Fried Scampi | 22.50 |
| <i>Scampi alla Provinciale</i> | |
| Scampi sautéed in garlic tomato concasse and oregano | 22.50 |
| <i>Filetti Di Branzino Marinara</i> | |
| Fillets of Sea Bass in a Clam and Shrimp Sauce | 22.90 |
| <i>Grigliata di Pesce</i> | |
| Mixed grill of Fish | 26.90 |
| <i>Salmone Griglia</i> | |
| Grilled Salmon | 22.50 |

- Fillet of Beef -

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| <i>Filetto Bolton's</i> | 25.90 |
| Prime Fillet with Fine Fresh Herb Sauce | |
| <i>Filetto alla Stilton</i> | |
| Prime Fillet Grilled and Topped with Stilton Sauce | 25.90 |
| <i>Filetto al Pepe</i> | |
| Fillet with Green Peppercorn Sauce and Red Wine | 25.90 |
| <i>Filetto alla Griglia</i> | |
| Grilled Fillet | 25.10 |
| <i>Bocconcini Boscaiola</i> | |
| Strip of prime beef fillet in a rich red wine and mushroom sauce | 24.50 |
| <i>Chateaubriand with Sauce Bearnaise</i> | |
| For Two People | 52.70 |

- Fegato di Vitello -

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| <i>Fegato alla Griglia a Burro e Salvia</i> | 21.90 |
| Calf's Liver Grilled with Bacon or Butter and Sage | |

- Lamb -

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| <i>Costolette D' agnello alla Griglia</i> | 23.50 |
| Grilled Lamb Cutlets | |

- Entrecote -

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| <i>Bistecca al Balsamico o Alla Griglia</i> | 25.90 |
| Sliced Sirloin Steak served on a bed of Rocket Salad and Balsamic Vinegar sauce or Plain Grilled | |

Food Allergies and Intolerances: Before ordering, please speak to our staff about your requirements.

- Veal -

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| <i>Saltimbocca Alla Romana</i> | 23.50 |
| Veal topped with Parma Ham and Sage finished with White Wine Sauce | |
| <i>Vitello alla Milanese</i> | |
| Veal Cooked in Breadcrumbs and Pan-Fried | 23.50 |
| <i>Paillard</i> | |
| Grilled Veal Escalope | 21.90 |
| <i>Nodino al Rosmarino</i> | |
| Veal Chop with Rosemary and White Wine Sauce | 26.90 |

- Chicken -

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| <i>Petto di Pollo alla Senape</i> | 16.90 |
| Chicken Breast with Cream and Wholegrain Mustard | |
| <i>Petto di Pollo alla Griglia</i> | 16.50 |
| Grilled Breast of Chicken Marinated in Lemon, Olive Oil and Herbs | |
| <i>Pollastrello alla Diavola</i> | 17.50 |
| Baby Chicken Cooked with Black Pepper in a White Wine Sauce | |
| <i>Suprema di Pollo ai Funghi</i> | 17.50 |
| Oven baked supreme of chicken with white wine and wild mushroom sauce | |

- Vegetables -

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| A Selection of Fresh Vegetables of the Day | 5.90 |
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- Potatoes -

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| New Potatoes, French Fries, Sauté, Lyonnaise | 3.50 |
| Rucola Parmigiano | 5.50 |
| Sauté Mushrooms | 3.50 |
| Spinach, French Beans or Mange Tout | 3.50 |
| Green Salad or Mixed Salad | 3.70 |

- Coffees -

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| Espresso, Cappuccino, Filter Coffee or Tea | 3.50 |
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A 12½ % Discretionary Gratuity will be added to the bill
Cover Charge £1.50
All credit cards accepted
Party Bookings Catered for Evenings and Weekends

