Bread, balsamic vinegar &olive oil 2.75

Mixed marinated olives 2.75

Bread and Olives, with balsamic

Vinegar and olive oil 4.25

**ANTIPASTI starter / main**

Prosciutto, mozzarella, pear, endive and roasted hazelnut salad 7.50

Homemade chicken liver pate and chutney, toasted ciabatta 6.50

Roast Mushrooms, rocket and parmesan bruschetta 6.25

Mediterrane*a*n fish cakes, tomato salsa 6.95 /11.95

Soup of the day 5.75

**PASTA & PRIMI**

Homemade Gnocchi with Dolcelatte **Or** pomodoro & basil sauce 6.75/9.95

Pappardelle with shredded roast duck in thyme sauce 7.95/13.50

Linguine with *large* king prawns, brandy, tomato sauce (main only) 17.95

Ravioli with caramelised red onion, goats cheese& creamy walnut sauce 8.95/14.75

Penne smoked salmon creamy carbonara 6.95/10.50

Venetian “Sgroppino” a delicious blend of Prosecco, vodka, lemon sorbet.

This can be enjoyed as an excellent palate cleanser between food courses.

Available 2 persons £11 3 persons £16 4 persons £20

**SECONDI/ MAIN COURSES**

Loin of Venison with braised Puy lentils, pancetta lardons 17.50

Halibut fillet with black olive pesto, citrus dressing 15.75

Slow roast Pork belly & caramelised onions, apple & spiced red wine jus 14.75

English fillet of beef with Red Wine **Or** Green peppercorn sauce 19.95

Seasonal Risotto 12.50

Char grilled Prawns with roasted garlic& lemon butter 16.95

**SIDE DISHES**

Green beans and *t*omato s*a*lad Tuscan Panzanella salad

Chips li*k*e my grandma’s New potatoes All sides @£2.75

Seasonal Vegetables Mixed Salad

**DOLCI/DESSERTS**

Pannacotta & berry compote, vanilla scented grappa 5.75

Banana & white chocolate Semi-freddo, caramel sauce & pistachio nuts5.25

Classic homemade Tiramisu` 5.75

Tutta Cioccolata 6.95

Ice cream and sorbet 4.75

Biscotti Cantuccini and Vin Santo wine 6.25

**Italian Cheese plate** Chutney, grapes and biscuits 7.50