

## ANTIPASTI

### CALDI

<b>Scottadita-Marco Polo</b> <i>Spare ribs</i>	£19
<b>Canestrini alla Nettuno</b> <i>Vol au vent with scampi, prawns, lobster filling in a creamy sauce</i>	£21
<b>Langoustine</b> £29.50(main) £25(starter) <i>Grilled with butter &amp; Garlic</i>	
<b>Funghi di Bosco Barbecue (VG)</b> <i>Barbecued wild mushrooms</i>	£16
<b>Asparagi Contessa (LOV)</b> <i>Fresh asparagus, gratinated or with Hollandaise sauce</i>	£17
<b>Avocado Caldo</b> <i>Baked avocado with crab, coated with creamy cheese sauce</i>	£18
<b>Calamari Luciana / Fritti</b>	£19
<b>Capesante in Padella</b> <i>Seared scallops with yellow cauliflower puree &amp; black truffle</i>	£24

### ZUPPE

<b>Minestrone (VG)</b> <i>Vegetable soup</i>	£10
<b>Pasta e Fagioli alla Veneta (VG)</b> <i>Thick pasta &amp; bean soup</i>	£10
<b>Zuppa di Pesce</b> <i>Fresh Fish Soup</i>	£22

### FREDDI

<b>Bresaola &amp; Ricotta</b> <i>Cured wafer-thin slices of beef with fresh soft ricotta cheese</i>	£19
<b>Carpaccio alla Rucola</b> £23(main) £19(starter) <i>Very thin raw slices of fillet of beef with mustard dressing, parmesan cheese &amp; rocket</i>	
<b>Prosciutto di Parma</b> <i>Cured ham from Parma with melon</i>	£21
<b>Insalata Vecchia Napoli</b> <i>Tomato, mozzarella, anchovies &amp; black olives</i>	£16
<b>Salmone Affumicato</b> <i>Smoked salmon</i>	£18
<b>Avocado Reale</b> <i>Avocado with lobster, celery, cocktail sauce</i>	£20
<b>Insalata di Mare</b> <i>Mixed seafood salad</i>	£19
<b>Avocado Scalini (LV)</b> <i>Avocado, artichoke, spinach, tomato, mozzarella</i>	£18
<b>Insalata di Granchio</b> <i>Crab salad</i>	£28
<b>Burrata</b> <i>250G of burrata from Puglia served with rocket, toasted focaccia bread &amp; cherry tomatoes</i>	£25
<b>Burrata al Tartufo Nero</b> <i>250G of burrata with black truffle</i>	£29

## PASTA

<b>Tortellini Gorgonzola (LOV)</b> <i>In cream &amp; fresh asparagus</i>	£19	<b>Pennette Polceuerasca</b> <i>Tomato, sausage &amp; pesto sauce</i>	£15
<b>Linguine alle Vongole Fresche</b> <i>With fresh clams, tomato &amp; garlic</i>	£23	<b>Rigatoni Perestroika</b> <i>Elephant tooth pasta with mountain ham, vodka &amp; tomato</i>	£15
<b>Gnocchi della Nonna</b> <i>Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina</i>	£17	<b>Spaghetti all'Astice</b> <i>Spaghetti Lobster</i>	£39.5
<b>Lasagna homemade</b>	£19	<b>Pappardelle-Zia Maria</b> <i>Fresh tomato sauce, jumbo prawns &amp; asparagus</i>	£21
<b>Spaghetti Gennaro (LV)</b> <i>Chef's Special</i>	£16	<b>Fettucine Al Ragu Bianco &amp; Tartufo Nero</b> <i>Fettucine in veal ragu &amp; black truffle cream</i>	£30

**FOOD ALLERGIES AND INTOLERANCES** please speak to a member of staff about dietary requirement.

A range of gluten free pasta is available

(V) Vegetarian - (LOV) Lacto-ovo-Vegetarian - (VG) Vegan - (LV) Lacto-Vegetarian

<b>Spaghetti alla Pescatora</b>	£26	<b>Tagliolini Portofino</b>	£15
<i>Mussels, clams, monkfish, shrimps, squid</i>		<i>Tomato sauce, onion &amp; pancetta</i>	
<b>Risotto di Mare</b>	£26	<b>Risotto Funghi</b>	£24
<i>Prawns, scampi, mussels, monkfish, squid, clams</i>		<i>Shitake, shimeji, dry porcini, button</i>	

### PESCE

<b>Sogliola</b>	Market price	<b>Branzino al Cartoccio</b>	£34
<i>Dover sole with lemon butter sauce</i>		<i>Fillet of sea bass with extra virgin olive oil, herbs &amp; balsamic vinegar</i>	
<b>Astice alla Brace</b>	£52	<b>Grigliata di Mare</b>	£36
<i>Charcoal grilled whole lobster with fresh herbs</i>		<i>Salmon, monkfish, sea bass, prawn</i>	
<b>Gamberoni Fra Diavola</b>	£28	<b>Filetto di Merluzzo all'Americana</b>	£29
<i>King prawns in a spicy garlic &amp; butter brandy sauce</i>		<i>Cod served American sauce &amp; steam rice</i>	
<b>Salmone con Gamberetti</b>	£26		
<i>In butter &amp; lemon with prawns (Allow 20 minutes at least)</i>			

### PADELLA

<b>Fegato Veneziana Con Polenta</b>	£22	<b>Saltimbocca alla Romana</b>	£23
<i>Sliced calves liver sautéed with onions, served with maize pudding</i>		<i>Veal with sage &amp; ham</i>	
<b>Pollastrino Ruspante</b>	£22	<b>Nodino di Vitello Burro e Rosmarino</b>	£39
<i>Grilled baby chicken (allow 30 minutes)</i>		<i>Veal chop (600G) in butter &amp; rosemary (Allow 20 minutes)</i>	
<b>Fegato di Vitello Burro e Salvia</b>	£23	<b>Filetto di Manzo Arlecchino</b>	£34
<i>Calves liver in butter &amp; sage</i>		<i>Fillet of beef topped with green pepper &amp; cream sauce</i>	
<b>Carré di Agnello</b>	£32	<b>Milanese di Vitello</b>	£35
<i>Rack of lamb, braised in the oven with garlic, wine &amp; mixed herbs sauce</i>		<i>Veal Milanese</i>	
<b>Scaloppine Monteverde</b>	£24	<b>Petto di Pollo al Limone</b>	£22
<i>Veal escalope dipped in egg, parmesan, artichoke heart with butter &amp; wine</i>		<i>Breast of chicken with butter &amp; lemon sauce</i>	
<b>800G Di Fiorentina</b>	£46	<b>Tagliata di Manzo (350G)</b>	£29
<i>Chargrilled T-Bone steak with Maître d'hôtel butter</i>		<i>Entrecote steak with mustard, bread crumbs, rocket, olive oil &amp; lemon</i>	
<b>Petto di Pollo Zarina</b>	£24	<b>Medaglioni di Manzo con Funghi</b>	£31
<i>Stuffed breast of chicken with butter &amp; garlic</i>		<i>Beef medallions served with wild mushroom and red wine sauce</i>	
<b>Scaloppine Dolcelatte</b>	£24		
<i>Veal escalope in a creamy Dolcelatte cheese &amp; green peppercorn sauce</i>			

### Contorni £6

Roast potatoes – Spinach – Chips – Broccolis – Mixed vegetables – Beans  
Garlic Bread £3 – Garlic Bread with cheese £4

Cover charge £2.60 – 12.5% Discretionary Service Charge will be added to your bill