
CALDI

ANTIPASTI**FREDDI**

SCOTTADITA MARCO POLO	£19
Spare ribs	
ASPARAGI E UOVO IN CAMICIA	£25
White asparagus with poached egg & black truffle	
LANGOUSTINE	£39(main) £30(starter)
Grilled with butter & Garlic	
CANESTRINI NETTUNO	£24
Vol au vent with lobster, prawn, scampi with cream	
IMPEPATA DI COZZE	£19
Black mussels with white wine & garlic <i>(Available with tomato sauce)</i>	
ASPARAGI (V)	£19
Fresh asparagus with Hollandaise sauce	
AVOCADO CALDO	£20
Baked avocado with crab, coated with creamy cheese sauce	
CALAMARI LUCIANA	£20
Squid in spicy tomato and garlic sauce	
PARMIGIANA DI MELANZANE	£19
Aubergine with mozzarella & tomato sauce	
CALAMARI FRITTI	£20
CAPELANTE IN PADELLA	£24
Seared scallops with garden peas puree & black truffle	

BRESAOLA E RICOTTA	£19
Thin slices of beef with fresh soft ricotta cheese	
CARPACCIO ALLA RUCOLA	£23(main) £21(starter)
with mustard dressing, parmesan cheese & rocket	
PROSCIUTTO DI PARMA	£21
Cured ham from Parma with melon	
INSALATA CAPRESE	£16
Tomato, mozzarella	
AVOCADO REALE	£23
Avocado with lobster, celery, cocktail sauce	
INSALATA DI MARE	£21
Seafood salad, prawns, scallops, squid, mussels & clams, mandarin dressing	
AVOCADO SCALINI (V)	£19
Avocado, artichoke, spinach, tomato, mozzarella	
VITELLO TONNATO	£22
Thin slices of veal, anchovies & tuna dressing	
BURRATA	£25
Burrata, rocket, toasted focaccia & cherry tomatoes	
INSALATA DI GRANCHIO	£28
Crab Salad	
SALMONE AFFUMICATO	£19
Smoked salmon	

ZUPPE

MINISTRONE (VG)	£13
Vegetable soup	
ZUPPA DI PESCE E CROSTACEI	£23
Clam, mussel, prawn, crab, fish	

PASTA E FAGIOLI ALLA VENETA (VG)	£15
Thick pasta & bean soup	
ZUPPA DI FUNGHI	£14
Wild mushroom soup with cream	

PASTA

TORTELLINI GORGONZOLA (V)	£25
In cream & fresh asparagus	
LINGUINE ALLE VONGOLE FRESCHE	£27
Fresh clams, tomato sauce & garlic	
GNOCCHI DELLA NONNA (V)	£20
Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina	
LASAGNA FATTA IN CASA	£22
SPAGHETTI GENNARO (V)	£19
Courgette, radicchio, spicy tomato sauce	
SPAGHETTI ALLA PESCATORA	£26
Mussels, clams, jumbo prawn, shrimps, squid	
PAGLIA FIENO CON GAMBERI E PORCINI	£25
Prawns, porcini mushroom in creamy sauce	

TAGLIOLINI ALLA POLPA DI GRANCHIO	£36
Tagliolini with crab, garlic & chilli	
PAPPADELLE CON POLPETTINE E BURRATA	£24
Veal meatballs with tomato sauce, creamy burrata	
SPAGHETTI ALL'ASTICE	£44
Spaghetti Lobster with spicy tomato sauce	
PAPPADELLE ZIA MARIA	£26
Fresh tomato sauce, jumbo prawn & asparagus	
FETTUCCINE AL RAGU BIANCO TARTUFO	£32
Fettuccine in veal ragu & fresh black truffle	
RAVIOLI RICOTTA E SPINACI (V)	£19
Tomato or butter & sage sauce	
FETTUCCINE AI DUE SALMONI	£23
Fettuccine with fresh & smoked salmon	

PRIMI PIATTI

RISOTTO FUNGHI Dry porcini, button	£27	RISOTTO DI MARE Prawns, mussels, jumbo prawn, squid, clams	£29
--	-----	--	-----

PESCE E CROSTACEI

SOGLIOLA Dover sole with lemon butter sauce	Market price	SALMONE CON GAMBERETTI Salmon in butter & lemon with prawns	£26
ASTICE THERMIDOR Lobster with creamy mustard sauce & mushroom	£65	BRANZINO AL CARTOCCIO Fillet of sea bass with extra virgin olive oil, herbs & balsamic vinegar	£35
MERLUZZO ALLA MEDITERRANEA Cod fillet, cherry tomatoes, mixed olives, capers lemon & garlic	£27	GAMBERONI FRA DIAVOLA King prawns in a spicy garlic & butter brandy sauce	£32

CARNE E POLLAME

FEGATO VENEZIANA Sliced calves' liver with onions	£24	OSSOBUCO CON RISOTTO MILANESE Ossobuco served with gremolata & saffron risotto	£31
POLLASTRINO RUSPANTE Grilled baby chicken (allow 30 minutes)	£23	NODINO DI VITELLO BURRO E ROSMARINO Veal chop (600G) in butter & rosemary (Allow 20 minutes)	£43
FEGATO DI VITELLO BURRO E SALVIA Calves' liver in butter & sage	£24	FILETTO DI MANZO ARLECCHINO Fillet of beef with green pepper corn & cream sauce	£34
ROSETTA DI AGNELLO Lamb with mint infused demi-glace,	£32	MILANESE DI VITELLO Veal Milanese	£36
SCALOPPINE ALLA NEEJ (<i>owner recommendation</i>) Veal escalope tomato sauce, capers, olive & fried egg	£26	PICCATA AL LIMONE Veal escalope with butter & lemon sauce	£25
800G DI FIORENTINA Chargrilled T-Bone steak with Maître d'hôtel butter	£49	TAGLIATA DI MANZO Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon	£34
PETTO DI POLLO ZARINA Stuffed breast of chicken with butter & garlic	£24	MEDAGLIONI DI MANZO CON FUNGHI Beef medallions served with wild mushroom & red wine sauce	£35
SCALOPPINE DOLCELATTE Veal escalope in a creamy Dolcelatte cheese & green peppercorn sauce	£26		

CONTORNI

£6.5

Roast potatoes – New Potatoes - Spinach – Chips – Broccoli – Green Beans

Mash Potato with Black Truffle - £15

Rucola with Cherry Tomato and Parmesan £14

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of staff about any dietary requirements. A range of gluten free pasta is available.

(V) Vegetarian - (VG) Vegan -

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