

TODAY'S SPECIALS

STARTERS

Black Pudding and Pancetta - £ 6.95

Grilled black pudding with crispy pancetta, fried eggs and roast vine tomatoes.

Crespelle Vegetariane - £5.95 V

Homemade vegetarian pancakes, filled with radicchio and mixed vegetables and oven baked on a bed of tomato sauce and topped with cheese sauce.

Formaggio di Capra - £ 6.95 V

Goat cheese, grilled and served on a bed of rocket leaves, with pesto & balsamic dressing and roasted pine nuts.

Cozze Casa Mia - £ 7.25

Fresh mussels steamed with white wine, garlic and tomato, finished with extra virgin olive oil.

Crespelle di Pesce - £ 6.95

Home-made fish pancakes topped with white sauce and cheese.

SOUPS

Canederli - £ 4.95

Fresh vegetable consomme with Dumpling made with Parma Ham, spinach and parmesan cheese.

PASTA & RICE

Cuori di San Valentino - £ 11.95 V

Red heart shaped ravioli filled with buffalo mozzarella, tomato & basil, served with a tomato & cream sauce, topped with rocket leaves and Parmesan cheese shavings.

Tagliatelle al Nero di Seppia - £12.95

Fresh homemade black ribbon pasta, cooked with mixed seafood, fish and shellfish, with garlic, cherry tomatoes, white wine and extra virgin olive oil. Simply divine!

MAIN COURSES

Sgombro in Cartoccio al Forno - £ 11.95

Filetted fresh mackerel wrapped and oven baked with cherry tomatoes, basil, garlic and hint of white wine.

Orata In Gabbia & Gamberoni - £14.95

Filet of gilded bream caged with potatoes and served with a white wine & lemon zest sauce & roasted king prawns.

Tonno al Pesto - £14.95

Grilled tuna steak served rare, with char grilled vegetables and pesto.

Pescespada con Olive - £ 14.50

Pan-fried swordfish steak served with a sauce of cherry tomatoes, cream, capers and black olives.

Slow Roast Pork - £12.95

Yorkshire pork slow roasted, served with sage, parmesan and creamy gnocchi, with crisp Parma ham.

Guancia di Bue Brasata - £15.90

Best Yorkshire beef, slow roasted & served on a bed of mashed potatoes with creamed carrots.

Wines of the Month

Pecorino I.G.T Scialletti £18.95
Falanghina Campi Flegrei £19.95
D.O.C. Cantine Farro

Sammarco Bianco I.G.T. Scialletti £18.95
Sammarco Rosso I.G.T. Scialletti £20.95

All prices include VAT at the current rate (20%). A 10% optional service charge will be added to the final bill. Some dishes contain traces of known allergens ie nut.

A REAL TASTE OF ITALY