



Appetiser

- Basket of bread (G) **£4.95**
- BBQ Corn paprika mayo (V)(D) **£4.00**
- Mixed of olives and taralli (G)(V) **£3.90**

Starter

- Fried Calamari served with home garlic
and lemon mayonnise (F)(G)
£9.30
- Culatello traditional Italian cured ham served with
fig chutney, parmesan and rocket salad (D)(G)
£9.50
- Polenta Valsugana served with BBQ aubergine mousse,
cherry tomato and mushroom (VG)
£8.50
- Classic Italian Bruschetta with tomato, basil and
extra virgin olive oil (G)(V)
£7.20
- Caprese, Buffalo mozzarella, heritage
tomato and basil (D)(G)
£8.90
- Bone Marrow on BBQ served with sourdough,
curled endive and sweet mustard dressing (G)
£9.20



Pasta Lovers *(home made pasta)*

Spaghetti served with Guanciale, pears and Pecorino Romano cheese (D)

£17.00

To suggest Podere Montepulciano d'Abruzzo

Fettucine alla Bolognese with slow cooked ground beef sauce (E)

£15.90

To suggest Morandé Pionero Merlot Reserva

Red Prawns Ravioli served with Bisque sauce, cherry tomato and lemon (F)(E)(D)

£22.50

To suggest Cà del Console Rosé

Bucatini with Porcini mushroom, parmesan foam and truffle oil (V)(D)

£18.50

To suggest Conde Valdemar Rioja Reserva

Cappellaccio ricotta and spinach served with sweet cherry tomato sauce and basil (E)(V)(D)

£14.90

To suggest Albaclara Sauvignon Blanc

Casareccia short pasta served with genesis basil pesto, pine nuts and stracciatella di Burrata (V)(D)(N)

£14.90

To suggest Pecorino Vellodoro



From the Grill

Grilled Petto di Pollo a juicy tender chicken breast

£14.50

To suggest Codici Masserie Fiano

8oz Fillet Steak beautiful Hampshire juicy tender steak

£27.90

Rib-Eye 12oz\16oz full of flavour
Hampshire Owtons Butcher Rib-Eye

£25.90\£31.90

T-Bone 20oz a prime steak cut with maximum flavour
and exquisite tenderness

£31.95

Tomahawk 35oz a highly marbled flavour steak
Extra long French trimmed bone

£65.50

To suggest Cannonau I Fiori from Sardinia or Sassicaia from Veneto

All served with Chimichuri sauce, new baby potatoes and salad garnish

PRE ORDER ONLY

-Whole Spit Roast Lamb delicatly marinated overnight,
slow long cooking from our grill

£390.00

(ideal for family and friends gathering)

Sauces

-Peppercorn sauce **£4.00** Gorgonzola cheese sauce **£4.00**

Porcini mushroom and truffle sauce **£4.50**



From Fish Market

Fillet of Salmon served with buerre blanc sauce, beetroot mash potato and pea shoot cress salad (F)(D)

£17.95

To suggest Pinot Grigio

BBQ Octopus served with chickpea puree, white burnt cauliflower and lemon (F)

£20.95

To suggest Joseph Gewurztraminer

Monkfish tail, Bisque sauce, BBQ leeks, cherry tomato and crispy cavolo nero (F)

£21.50

To suggest Côte de Provence Rosè

Sides

Chips (V) **£4.20**

Grill carrots garlic and honey (V) **£4.20**

Mix salad (V) **£4.20**

Rocket and Parmesan (V)(D) **£4.20**

New Potato Cacio e Pepe (V)(D) **£4.20**

Dessert

Classic Italian Tiramisu (D)(E)(G) **£7.00**

Pistachio Cheesecake (D)(N)(G) **£7.90**

Dulce de Leche (D)(E)(G) **£7.20**

Ice cream selection **£6.00**