



## *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**