

## **STARTERS**

MILLEFOGLIE DI MELANZANE £11.50

**Layers of aubergines, with melted mozzarella cheese, tomato and basil**

FORMAGGIO FRUTTA E MIRTILLO £11.50

**Deep fried camembert with fresh fruit and cranberry sauce**

GAMBERI CON CIPOLLINE E ZENZERO £13.50

**Fresh prawns cooked with ginger, spring onions and white wine**

PROSCIUTTO DI PARMA E MELONE £12.50

**Thin sliced Parma ham on wedges of Galia melon**

INSALATA DI MOZZARELLA £12.50

**Mixed leaf salad, fresh asparagus and mozzarella sprinkled with pesto dressing**

BRESAOLA PUNTA D'ANCA CON RUCOLA E PARMIGIANO £13.50

**Sliced air dried beef, rocket lettuce and shaved parmesan cheese with citronette sauce**

FRITTURA DI CALAMARI £12.50

**Tender squid deep fried served with homemade tartare sauce and lemon wedge**

CORNETTO DI SALMONE E GAMBERETTI £15.50

**Smoked salmon parcel filled with peeled prawns in cocktail sauce**

ZUPPA DEL GIORNO £8.50

**Homemade fresh soup of the day**

## **PASTAS**

**ALL PASTAS ALSO AVAILABLE AS STARTERS AT £2.00 LESS**

SPAGHETTI ALLA CARBONARA £16.50

**Spaghetti with crispy bacon, egg, parmesan cheese and a touch of cream**

RISOTTO DEL GIORNO from £16.50

**Freshly prepared risotto of the day (Please ask)**

SPAGHETTI ALLA MARINARA £20.50

**Spaghetti with squid, tiger prawns and clams in a light tomato sauce and garlic**

GIRASOLI CON POLPA DI GRANCHIO £17.50

**Egg fresh pasta filled with crab meat and ricotta with prawns, asparagus and cream sauce**

TORTELLONI DI RICOTTA E SPINACI AL POMODORO £13.50

**Fresh pasta filled with spinach and ricotta served with fresh tomatoes and basil**

LASAGNA CLASSICA £16.50

**Layers of egg lasagne with homemade bolognese sauce and melted cheese**

RAVIOLI DI CERVO FUNGHI E CREMA 17.50

**Homemade venison ravioli with wild mushrooms sauce and a touch of cream**

PENNETTE ALLA SICILIANA £15.50

**Penne pasta with aubergines, garlic, tomato and melted mozzarella**

## **MAIN COURSES**

MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES OF THE DAY  
EXTRA VEGETABLES WILL BE CHARGED AT £2.95

POLLO ALLA PARMIGIANA £20.50

**Chicken escalope topped with sage, Parma ham, melted fontina cheese and white. wine sauce**

FEGATO DI VITELLO CON PANCETTA £25.50

**Grilled thin sliced calf's liver with grilled bacon and roasted onions**

FILETTO DI MANZO AL PEPE £31.50

**Grilled fillet of beef served with green peppercorns cream and brandy sauce**

MEDAGLIONI DI MANZO CON SENAPE E FUNGHI £31.50

**Medallions of fillet of beef with mustard, onions, mushrooms and red wine sauce**

ANATRA ALL'ARANCIA £25.50

**Half roast duck on the bone topped with orange caramel laced with Grand Marnier**

BRASATO DI AGNELLO ALLE ERBE £25.50

**Slow cooked lamb shank in white wine and vegetables served with mashed potatoes**

VITELLO ALLA MILANESE £23.50

**Veal escalope coated in seasoned breadcrumbs and pan fried**

BRANZINO AL LIMONE £24.50

**Grilled fillet of fresh sea bass with butter & lemon sauce white wine and peeled prawns**

SOGLIOLA ALLA GRIGLIA 40.50

**Grilled fresh Dover sole (on or off the bone)**

SALMONE AL PROSECCO £22.50

**Poached fresh salmon with white sauce and prosecco**

GAMBERONI ALL'AGLIO £25.50

**Grilled large king prawns cooked in garlic, butter, white wine and parsley**

Gratuities are kept by the staff and they are entirely at the customer's discretion.  
However for your convenience a suggested optional 10% will be shown on your bill.  
If you are not satisfied with either the service or the food please let the Manager know.  
Or Email the proprietor at **[domenico.denhamtrading@gmail.com](mailto:domenico.denhamtrading@gmail.com)** with your feedback

**PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES**