

## **STARTERS**

MINESTRONE AL ITALIA (V)  Home made traditional vegetable and tomato soup		£5.50
PATE DELLA CASA Rich chicken liver pate, made with cream and brandy		£6.95
AVOCADO WITH PRAWNS Avocado filled with prawns in a marie rose sauce		£7.75
MOZZARELLA WITH TOMATO (V) Italian soft cheese with sliced tomato served on a bed of leaves		£7.25
MUSHROOMS IN GARLIC AND RED WINE (V)  Mushrooms sautéed in garlic butter, served in a red wine reduction		£7.25
HOT SPICED CRAB Locally caught and handpicked crab, served in a creamy, spicy sauce, with cheese gratin		£8.95
MELON WITH PARMA HAM chilled melon served with slices of Italian ham and olives		£7.25
FRESH SCALLOPS IN GARLIC BUTTER Locally caught scallops, seared in olive oil and cooked with fresh garlic butter and chives		£8.50
PRAWNS IN GARLIC BUTTER Shell on prawns, cooked in fresh garlic butter with parsley and chives		£7.25
GARLIC BREAD (V) Home-baked garlic and herb bread		£2.95
PASTA DISHES		
	Main	Starter
LASAGNA AL FORNO Traditional beef layered pasta with tomato and creamy cheese gratin	£10.50	£6.95
CANNELLONI RIPIENI (V)  Large pasta tubes, filled with spinach and ricotta cheese in a rich white sauce	£11.95	
SPAGHETTI A LA BOLOGNESE  Traditional beef in tomato sauce, with spaghetti	£11.50	£6.50
SPAGHETTI A LA NAPOLETANA Spaghetti served with a rich tomato and basil sauce	£8.95	£5.25
SPAGHETTI CON POLPETTE Spaghetti with home-made best beef meat balls in a rich tomato sauce	£13.95	£7.25
SPAGHETTI MARINARA Spaghetti with salmon, squid, mussels, clams and prawns in a tasty tomato sauce	£23.00	
SPAGHETTI A LA CARBONARA Spaghetti served with a cream, egg, cheese and ham sauce	£11.75	£6.95
SPAGHETTI WITH FRESH SCALLOPS Spaghetti served with locally caught fresh scallops in a creamy tomato sauce	£16.75	
FETTUCCINIE ALFREDO (V) Ribbon pasta, served with mushrooms in a cream and parmesan sauce	£11.95	£7.25
FETTUCCINIE SALMON AND PRAWN Ribbon pasta with salmon and prawns in a creamy tomato sauce	£15.95	
FETTUCCINIE AL PESTO (V)	£9.95	

#### **SEAFOOD DISHES**

LOBSTER THERMIDOR  Locally caught Lobster, in a classic creamy Thermidor sauce, finished with  Marsala Wine and Parmesan gratin - House Speciality!	Whole £42.00	Half	£22.50
LOBSTER SALAD  Locally caught Lobster, served with a full salad and olives, with dressing and/or mayonnaise, as preferred	Whole £35.00	Half	£18.50
FISH SPECIALS 'SEE SPECIALS BOARD'			
FRESH GRILLED SALMON Delicious salmon steak grilled with butter			£14.95
KING PRAWNS IN GARLIC BUTTER Shell on, large whole King Prawns sautéed in garlic butter			£17.50
GRILLED WHOLE DOVER SOLE Locally caught, whole Dover Sole, grilled with butter			£19.95
GRILLED WHOLE LEMON SOLE Locally caught, whole Lemon Sole, grilled with butter			£17.95
MEAT AND POULTRY			
VITELLO RIPIENO  Escalope of Veal, with Ham and Mozzarella, in a home-made bread=crumb parcel a creamy Mushroom and Marsala Wine saucesauce	l, served in		£26.50
STEAK PEPE Local prime, succulent, best Fillet Steak, in a brandy, cream and peppercorn sauce	e, with mushrooms		£26.50
STEAK PIZZAIOLA  Local prime, succulent, best Fillet Steak, in a red wine sauce with, onion, mushroom and peppers			£26.50
POLLO MARSALA Chicken breast fillet in a creamy, Marsala wine sauce with mushrooms			£14.95

**POLLO A LA CACCIATORA** 

Chicken breast fillet in a red wine sauce, with tomato, peppers and mushrooms

£14.95

#### **WINE AND DRINKS**

	Glass	Large Glass	Bottle
HOUSE WINE			
RED, WHITE OR ROSÉ (Castelli Romani)	£4.75	£6.75	£17.50
WHITE WINE			
SOAVE (Dry, Delicious with Fish or Pasta)			£21.50
VERDICCHIO (Dry, Elegant soft style)			£19.95
ORVIETO AMABILE (Medium Dry, soft and gentle, fruity)			£19.75
FRASCATI SUPEIRO (Dry, fruity, Frascati at it's best!)			£20.95
ITALIAN CHARDONNAY (Dry and citrus, classic Chardonnay grape)			£19.25
ASTI SPUMANTE (Sweet and Sparkling Italian Champagne)			£19.95
CHAMPAGNE (White and Pink) VARIOUS from			£45.00
RED WINE			
CHIANTI DOC (Soft Cherry fruit, good example of Chianti)			£22.50
CHIANTI RESERVA (Full and smooth, aged in Oak)			£32.50
VALPOLICELLA (Fruity style, with ripe juicy tannins)			£24.95
BARDOLINO (Light bodied, fresh fruity character)			£22.00
BAROLO (Full bodied, smooth, superior heavy wine)			£42.50
BARBERA (Rich, deep colour, spicy red)			£28.50
ROSÉ WINE			
HOUSE (Dark pink, Deliciously fresh, fragrant)			£17.50
PROSECCO ROSÉ (Dry, light and sparkling)			£22.50
SPIRITS AND LIQUEURS  Large Selection, please ask - prices from £2.50			
REAL ALE (500mL)			£4.50
ITALIAN BEER (Peroni)			£3.75
CIDER (Locally brewed)			£4.50
MINERAL WATER (Sparkling or still)			£2.75
SOFT DRINKS (Orange or Apple juice, Coke or Lemonade)			£2.25

# **FISH SPECIALS**

## **STARTERS**

and Parmesan sauce

in garlic butter  Moules Marinere  mussels in white wine, cream and garlic  MAIN COURSES  Fresh Scallops  £18.95
mussels in white wine, cream and garlic  MAIN COURSES
MAIN COURSES
Fresh Scallops £18.95
in a cream, white wine, and fresh ginger sauce
Fillets of Lemon Sole £18.95
in a cream, brandy and prawn sauce
Fillets of Brill Veronique £19.95
in a white wine, green grape and cream sauce
John Dory Fillets £18.50
grilled with lemon butter
Sea Bass Fillets £18.95
in a cream, mushroom and white wine sauce
Large Whole Grilled Sea Bass £21.00
Turbot Fillets £19.25
in a white wine, cream and dill sauce
with a splash of Pernod
Tuna Steak £17.25
in a sweet chilli, lime, spring onion and prawn sauce
Monkfish £19.50
in a cream, white wine and garlic sauce
Fresh Mussels £16.95
with spaghetti in a tomato sauce
Penne Pasta £16.25
smoked salmon, mushrooms in a cream

# DOLCE

**ALL 6.50** 



Tiramisu

Banofee Pie

Tarte Citron

Crème Caramel

Home-made Meringues (with fresh fruit and cream)

Chocolate & Brandy Mousse

Cornish Ice Cream or Sorbet

Chocolate & Brandy Cheesecake

White Chocolate and Cointreau Mousse



# House Speciality: Affogato



A scoop of Cornish vanilla ice cream "drowned" in a hot Italian espresso with a shot of Frangelico hazelnut liqueur

- the perfect dessert! at 8.95

Cheese & Biscuits 8.25

Coffee from 2.75 | Speciality coffees from 6.50