

Starters



Carpaccio di Manzo

Thin slices of raw fillet steak marinated in extra virgin olive oil and lemon juice on a bed of rocket leaves with cherry tomatoes, shavings of Parmesan cheese and a balsamic reduction

Capesante

Pan seared hand dived king Scottish scallops with king prawns in a cherry tomatoes sauce

Fritto Misto

Fried crispy calamari, white bait and king prawns served with a wedge of lemon, sweet chilli sauce and our homemade salsa tartara

Vongole

Fresh clams with garlic, chilli and parsley in a white wine sauce. Served with crostini bread

Main Course

Our Steak Experience

All our steaks are locally sourced from our trusted butcher and 28 day dry aged. They are served char-grilled to your liking with a side of your choice: mixed salad or gourmet fries or Tuscany potatoes



Fillet 8 oz: the most tender steak regarded by many as the premium cut

Sirloin 10oz: a delicate flavour balanced with a firmer texture

Rib on the bone 16oz: a tender rib eye cut left on the bone for a richer flavour

Steak sauces all at 2.50 (served on the side)

Red wine and mushrooms, brandy and green peppercorn, creamy dolcelatte blue cheese



Meat

Agnello

Grilled lamb cutlets in a red wine and fresh rosemary sauce

Straccetti

An Italian fillet steak stroganoff with sauteed mushrooms in a creamy dolcelatte blue cheese sauce

Fish

Spigola:

Grilled sea bass fillets served with cherry tomatoes and roasted pistachio nuts

Rana Pescatrice:

Pan seared monk fish with mussels in a creamy lemon sauce. Served with crostini bread

Gamberoni:

Giant prawns and mussels in a spicy cherry tomatoes sauce. Served with Italian rice

Tagliatelle Scampi:

Tagliatelle pasta with Scottish langoustine and mussels in a cherry tomatoes and white wine sauce

Spaghetti Nero di Seppia:

Spaghetti pasta with cuttlefish black ink, cuttlefish pieces, fresh chilli and toasted breadcrumb

Spaghetti alle Vongole:

Spaghetti pasta with fresh clams, garlic and chilli in a white wine sauce



All main courses (except for Tagliatelle Scampi, Spaghetti alle Vongole and Spaghetti Nero di Seppia) are served with a side of your choice: mixed salad or gourmet fries or Tuscany potatoes

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Daily Specials



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