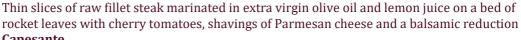


Carpaccio di Manzo





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

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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

Grilled lamb cutlets in a red wine and fresh rosemary sauce

Straccetti

Agnello

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



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



TRADITIONAL ITALIAN RESTAURANTS