

## Stuzzichini

<b>HOT GARLIC &amp; SEA SALT FOCACCIA</b>	4.50
with tomato	4.75
with swiss cheese	5.00
<b>MARINATED GREEN &amp; BLACK OLIVES</b>	4.95
<b>MARINATED SWEET ANCHOVIES</b>	4.50

## Antipasti

<b>HOMEMADE SALMON FISH CAKE</b>	8.50
dressed leaves, hollandaise sauce	
<b>CRISP FRIED CALAMARI</b>	8.50
homemade chilli jam	
<b>BUFFALO MOZZARELLA TOMATO &amp; BASIL SALAD</b>	7.95
balsamic dressing	
<b>TUNA SASHIMI</b>	10.95
mango salad with spring onion, chilli, soya dressing	
<b>FEGATINI ALLA VENEZIANA</b>	8.75
onions, chilli & white wine	
<b>SAUTÉ OF KING PRAWNS</b>	11.75
with chilli & garlic	
<b>GRILLED GOATS CHEESE CROSTINI</b>	7.95
romano peppers	
<b>CRISPY DUCK SPRING ROLLS</b>	8.95
homemade chilli jam	
<b>A BOWL OF FRESH MUSSELS</b>	9.75
cream white wine, spring onions & garlic	
<b>CRISP FRIED ARANCINI</b>	9.50
shrimps & saffron, homemade chilli jam	
<b>FRESH GRILLED ASPARAGUS 'PARMIGIANA'</b>	7.85

## To share

<b>CHARCUTERIE PLATE</b>	16.50
parma ham, salami, coppa, mozzarella, olives, sunblush tomatoes mixed pickles, hot focaccia	
<b>SEAFOOD ANTIPASTO</b>	19.50
smoked salmon, crayfish, prawns, tuna paté, crab hot focaccia, marie rose dip, lemon wedges	

## Contorni

<b>ROCKET &amp; PARMESAN SALAD</b>	ALL 4.50
<b>MIXED SALAD BOWL</b>	
<b>TOMATO &amp; RED ONION SALAD</b>	
<b>SWEET POTATO FRIES</b>	
<b>FRENCH FRIES</b>	
<b>WILTED SPINACH WITH CHILLI &amp; OLIVE OIL</b>	

## Artisan Pasta

<b>RISOTTO ALLO ZAFFERANO</b>	13.50
lovingly made with goldn saffron strands & sauté of wild mushrooms	
<b>add king prawn, king scallop &amp; crisp pancetta</b>	19.50
<b>HOMEMADE LASAGNA AL FORNO</b>	13.50
Layers of pasta , rich beef ragu & creamy cheese sauce	
<b>PENNE ALLA CREMA DI SCAMPI</b>	14.50
Crayfish tails cream chilli & cherry tomatoes	
<b>CASARECCE AL TONNO</b>	14.50
fresh tuna, cherry tomatoes, aubergine & lime, crisp herb & chilli crumb	
<b>LINGUINI PORTOFINO</b>	
<b>HOUSE SPECIALITY</b>	15.95
king prawns, mussels, calamari, clams, white wine & cherry tomatoes	
<b>PENNE AMATRICIANA</b>	12.95
pancetta, onions chilli & tomato	
<b>CASARECCE PANCETTA E FUNGHI</b>	13.50
thyme & cream	
<b>PENNE NORMA</b>	13.50
tomato, basil, aubergine & salted ricotta	
<b>LINGUINI AL GRANCHIO</b>	14.75
crab, cherry tomatoes, chilli garlic & parsley	

## Specialita della Casa

<b>PERI PERI CHICKEN</b>	14.50
grilled chicken breast, Italian roast potatoes & ratatouille	
<b>SINGAPORE VERMICELLI</b>	15.50
stir fried chicken, king prawns, brown shrimps vegetables & rice noodles with curry	
<b>GOURMET BURGER</b>	13.95
100% pure beef, melted cheese, salad, dill pickle, bacon & onion rings, 1000 island dip & fries	

## NEW

<b>SICILIAN SLOW ROAST LAMB</b>	15.95
marinated with lemon, thyme & oregano, slow cooked with potatoes & onions, mixed salad with feta & olives	
<b>CACIUCCO</b>	16.95
house speciality seafood stew, clams, calamari, mussels king prawns with chick peas, chorizo & tomato	

<b>SALMON HOLLANDAISE</b>	14.75
grilled asparagus, medley of vegetables, roast potatoes & hollandaise	

<b>CHICKEN ALLA CREMA</b>	14.75
cream mushrooms, white wine sauce, rice or fries	

<b>JAMBALAYA</b>	16.95
Cajun rice with chicken, king prawns, chorizo & peppers	

<b>BEEF FILLET MEDALLIONS</b>	18.75
sauté of wild mushrooms, garlic wine & parsley Italian roast potatoes	

<b>RIB EYE STEAK 8oz</b>	18.75
grilled tomato & mushrooms, fries & peppercorn sauce	

## Dolce

Please see our display fridge for a selection of tempting cakes, pastries & meringues	5.75
<b>SICILIAN STYLE HANDMADE CANNOLI &amp; ARRAGOSTINI</b>	1.50