



Antipasti

Zuppa ai Frutti di Mare

Home-made seafood broth with mussels, prawns, linefish & calamari, served with garlic bruschetta

Antipasto Misto – for 2

A platter of sliced Parma Ham, Salame, Mortadella, Coppa & grilled veg with olives, bruschetta & tomato

Bruschette Miste

Toasted Italian bread, topped with marinated tomato, grilled vegetables, fresh mozzarella & tomato with basil

Carpaccio Cipriani

Thinly sliced raw beef fillet topped with fresh rocket, shaved parmesan & a Cipriani dressing

Cozze Tarantina

Fresh mussels cooked in tomato, chilli, garlic & white wine, served with bruschetta

Melanzane alla Parmigiana

Baked layers of aubergine, mozzarella, basil, napoletana sauce & parmesan

Steak Tartare

Minced raw beef fillet served with egg yolk, condiments, mixed baby leaves & bruschetta

Zucchini Fritti Deep-fried baby marrow chips

Insalate

Insalata con Parmigiano

Mixed leaves topped with shavings of Grana Padano

Insalata di Mozzarella

Fresh hand-made mozzarella with cherry tomatoes, fresh basil & extra virgin olive oil, served on mixed leaves

Insalata di Verdure Grigliate

A mix of green leaves topped with grilled & marinated zucchini, aubergine & mixed peppers

Insalata Calamari

Grilled Calamari served on mixed leaves with marinated tomato and a touch of chili

Contorni

Baby spinach & parmesan

Side Pasta

Oven baked potatoes

Zucchini Fritti

Marinated grilled veg

Side Broccoli

Side Parmigiano Salad



Primi

Cannelloni di Spinaci

Fresh pasta tubes filled with spinach, ricotta & parmesan, baked with béchamel and a napoli sauce

Lasagna

Bolognese baked meat lasagna with parmesan

Spaghetti Aglio Olio e Peperoncino

Thin pasta with olive oil, chilli, garlic & parmesan

Tagliolini ai Funghi e Tartufo

Fresh thin pasta tossed with wild mushrooms, fresh rocket & a touch of truffle oil, topped with parmesan

Fusilli ai Broccoli

Spiral pasta with fresh broccoli & olive oil, tossed with a touch of chilli, garlic, parsley, anchovies & parmesan

Linguine Pescatore

Thin pasta tossed in a sauce seafood of tomato, mussels, prawns and calamari with a touch of chili and garlic

Farfalle Prosciutto e Piselli

Fresh bowtie pasta tossed with ham, mushroom, cream, peas & topped with parmesan

Tagliatelle Ragù

Fresh ribbon pasta with a minced veal Bolognese sauce, topped with grated parmesan

Tortelli ai Funghi e Parma

Fresh pasta parcels filled with ricotta & prosciutto, in a light cream & wild mushroom sauce with parmesan

Secondi

Pesce al Forno con Salsa Verde

Grilled fresh line fish served with stewed lentils, broccoli, marinated diced tomato & a salsa verde

Saltimbocca alla Romana

Grilled free-range chicken breast **or** veal topped with cheese, sage & prosciutto, served with potato & broccoli

Vitello ai Funghi / or Limone

Grilled veal scallops with wild mushroom sauce / **or** lemon sauce, served on fresh pasta

Tagliata di Manzo

Herb-rubbed 250g rib eye, grilled to M/R, sliced & served with roast Roma tomatoes & broccoli

Filetto della Casa

Thinly sliced beef fillet, marinated & seared, topped with rocket, parmesan shavings & roasted potatoes

Bistecca ai Ferri

Herb-rubbed 500g T-bone, grilled & served with oven-roasted Roma tomatoes & roast potatoes wedges