

I LEGUMI E LE INSALATE

Sauteed potatoes	4.50
Spinach	4.50
French beans	4.50
Fried courgettes	4.70
Broccoli	4.50
French Fries	4.70
Mangetout	4.50
Mashed potatoes	4.70
Mixed Salad	6.50
Tomato and Onion Salad	6.40

- IF YOU HAVE A FOOD ALLERGY PLEASE INFORM A MEMBER OF STAFF
- Prices are in £, inclusive of VAT but exclusive of 12.5% gratuity which is payable to waiting staff.
- £2.20 cover charge per person will be automatically added to your bill
- Seasonal menu

ANTIPASTI

Bruschetta Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil	6.00	Tortino di salmone affumicato Smoked salmon mould filled with fresh Cornish crab, mayonnaise, spring onions and paprika	18.50
Misto tropicale Fresh Cornish crab and prawns served with mango, avocado, home made mayonnaise and Long-island sauce	17.50	Pate della casa Homemade chicken liver pate served with toasted bread	11.10
Prosciutto di Parma Parma ham with seasonal fruit	15.10	Bresaola con Parmigiano Cured beef with shaves of Parmesan cheese, rocket salad and truffled oil	14.70
Battuta alla Barca Raw thinly chopped fillet of beef dressed with fresh black truffles, Parmesan cheese, extra virgin olive oil and garnished with toasted home made bread and garlic	20.50	Sardine alla Griglia Grilled fresh sardines with tomato, cucumber and red onion Tabbouleh	11.90
Insalata di mare Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic	18.90	Carpaccio toscano Beef carpaccio with Parmesan shaves, rocket salad and truffled oil	16.70
Gamberetti piccanti Prawns in a spicy tomato sauce	14.50	Asparagi Contessa Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	14.90
Calamari fritti Fresh fried squid garnished with courgette and home-made Tartar sauce	13.90	Cozze a piacere Mussels when in season with tomato, garlic, oregano or garlic, white wine, lemon and parsley sauce	14.50
Spare ribs agrodolce Spare ribs in spicy sweet and sour sauce	12.30		
Gamberoni burro e aglio Butterfly cut king prawns with butter, garlic and parsey	19.70		
Insalata tricolore Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil	12.60		

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ZUPPE E PASTE

Minestrone toscano Homemade Italian vegetable soup	8.30
Pasta e fagioli Traditional Italian pasta and bean soup	9.00
Ravioli burro e salvia Ravioli filled with ricotta and spinach sauteed in butter and sage	13.70
Spaghetti alla Barca House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	21.30
Penne arrabbiata Penne pasta with tomato, garlic, onions, basil, chilli and parsley	12.10
Tagliatelle carbonara Tagliatelle pasta with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	15.90
Pappardelle con anatra affumicata Pappardelle pasta with smoked duck, shallots, mixed mushrooms, port and cream	17.20
Paste al tartufo nero Risotto or tagliatelle, with butter, Parmesan and fresh black truffle.	29.90
Tortelloni del Buongustaio Homemade large tortelloni filled with ricotta and spinach, sauteed in tomato, cream, brandy and prawns	16.90
Risotto ai funghi Risotto with mushrooms	15.90
Risotto agli asparagi Risotto with fresh asparagus	15.90
Linguine Mare Blue Linguine with garlic, chilli, large prawns, scallops and sun-dried cherry tomatoes	21.30

Spaghetti aragosta Spaghetti with fresh lobster, brandy, cherry tomatoes, garlic and basil	26.90
Spaghetti alle vongole Veraci Spaghetti with fresh baby clams, garlic, parsley, and extra virgin olive oil	18.20
Pappardelle alla Campagniola Pappardelle with shallots, asparagus, pork sausage, brandy, sun-dried cherry tomatoes and cream	16.80

PESCE

Spigola alla griglia Fresh grilled Sea Bass, filleted at your table	30.50
Gamberoni Pasquale Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce	31.90
Grigliata di pesce Selection of grilled fish	31.60
Sogliola alla griglia Grilled Dover Sole filleted at your table	35.90
Tonno alla Griglia Tuna steak on bed of Tabbouleh of tomatoes, cucumber, red onions, lemon juice and extra virgin olive oil	24.20
Calamari fritti Fresh fried squid garnished with fried courgettes and home-made Tartar sauce	22.60
Cape Santi Calabresi Fresh king scallops served with Pancetta and stir-fry vegetable julienne	31.80

CARNE E GRIGLIA

Pollo alla moda Chicken Supreme topped with bacon, avocado, Parmesan cheese and tomato sauce	15.90
Pollo montebianco Chicken Supreme with wild mushrooms, cream and brandy	15.90
Pulcino alla diavola Baby spring chicken with mixed herbs, garlic and chilli	16.70
Anatra al Porto Duck Supreme with mushrooms, sun-dried cherry tomatoes, thyme and port	21.80
Cotoletta di vitello milanese Veal escalope fried in breadcrumbs	24.90
Nodino di vitello burro e salvia Veal chop with butter and sage	28.90
Vitello Gorgonzola e tartufo nero Escallop of veal with Gorgonzola cheese, cream and fresh black truffle	27.90
Fegato di vitello Calf's liver grilled with bacon or pan-fried with butter and sage	23.30
Rognoni Trifolati Veal kidneys chopped and sauteed with mushrooms, white wine, garlic and parsley, served with rice	21.80
Filetto alla tartare Raw chopped fillet steak, marinated with gherkins, anchovies, onions, egg yolk and lemon juice at your table	33.40

Filetto di Manzo Scotch fillet steak grilled or with blue cheese and Port sauce	32.30
Bocconcini di Filetto Fillet steak bites with wild mushrooms, Port wine, thyme, fresh black truffle and touch of cream. Served with mashed potatoes	32.50
Tagliata di Manzo Marinated Sirloin steak, grilled, sliced and served on bed of mixed salad with light whole grain mustard, olive oil and lemon juice drizzle	27.10
Steak Diane Scotch sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce	33.50
Carre d'agnello rosmarino Rack of lamb with garlic and rosemary gravy sauce	29.90
Costolette d'agnello alla griglia Grilled lamb cutlets	29.70

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