

Cover charge £2.20

A N T I P A S T I

Bruschetta	£6.00
Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil	
Misto tropicale	£14.70
Fresh Cornish crab and cocktail prawns served with mango, avocado, home made mayonnaise and Long-island sauce	
Prosciutto di Parma	£15.10
Parma ham with seasonal fruit	
Battuta alla Barca	£20.50
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	
Insalata di mare	£15.90
Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic	
Gamberetti piccanti	£13.50
Peeled baby prawns in a spicy tomato sauce	
Calamari fritti	£13.90
Fresh fried squid garnished with courgette and home made Tartar sauce	
Spare ribs agrodolce	£12.30
Spare ribs in spicy sweet and sour sauce	
Gamberoni burro e aglio	£18.70
Butterfly cut king prawns with butter, garlic and lemon juice	
Insalata tricolore	£12.60
Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil	
Tortino di salmone affumicato	£18.10
Smokes salmon mould filled with fresh Cornish crab, mayonnaise, yogurt, chives and paprika	
Pate della casa	£11.10
Homemade chicken liver pate served with toasted bread	
Bresaola con Parmigiano	£14.70
Cured beef with shaves of Parmesan cheese, rocket salad and truffled oil	
Sardine alla Griglia	£11.90
Grilled fresh sardines with tomato, cucumber and red onion Tabbouleh	
Carpaccio toscano	£16.70
Beef carpaccio with Parmesan shaves, rocket salad and truffled oil	
Asparagi Contessa	£13.90
Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	
Cozze a piacere	£14.50
Mussels when in season. Your choice: tomato, garlic, oregano sauce; white wine parsley and garlic or cream, white wine and garlic sauce	

Prices are 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

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	£12.50
Spaghetti alla Barca House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	£19.60
Penne arrabbiata Penne pasta with tomato, garlic, onions, basil and chilly	£12.10
Tagliatelle carbonara Tagliatelle pasta with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	£12.50
Pappardelle con anatra affumicata Pappardelle pasta with smoked duck, shallots, porcini mushrooms, port and cream	£17.20
Paste al tartufo nero Your choice of pasta - risotto or tagliatelle, with butter, Parmesan and fresh black truffle.	£29.50
Tortelloni del Buongustaio Homemade large tortelloni filled with ricotta and spinach, sauteed in tomato, cream, brandy and prawns	£16.70
Risotto ai funghi porcini Risotto with wild mushrooms from Tuscany	£17.20
Risotto agli asparagi Risotto with fresh asparagus	£13.10
Spaghetti aragosta Spaghetti with fresh lobster, cherry tomatoes, garlic and basil	£26.70
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, Italian pork sausage, brandy, 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	£30.20
Grigliata di pesce Selection of grilled fish	£28.60
Sogliola alla griglia Grilled Dove 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
Capesante Calabresi Fresh king scallops with crispy Italian bacon and stir fry vegetables julienne and Balsamic glaze (contains fish sauce)	£29.10

C A R N E E G R I G L I A

Pollo alla moda Chicken Supreme topped with bacon, avocado and Parmesan cheese	£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 chilly	£16.70
Anatra al Porto Duck Supreme with Porcini, sun blushed tomatoes, thyme and port	£21.80
Cotoletta di vitello milanese Veal escalope fried in breadcrumbs	£22.90
Nodino di vitello burro e salvia Veal chop with butter and sage	£27.60
Vitello Gorgonzola e tartufo nero Escallop of veal with Gorgonzola cheese and fresh black truffle	£27.60
Fegato di vitello Your choice of Calf's liver. Grilled with bacon or pan-fried with butter and sage	£23.30
Rognoni Trifolati Veal kidneys chopped and sauteed with mushrooms in red wine sauce 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. Plain grilled or with Blue cheese and Port sauce	£32.30
Medaglioni al Pepe Verde Medallions of fillet of beef with cream, green pepper corns and brandy sauce	£29.90
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 Rosemary and garlic sauce	£26.10
Costolette d'agnello alla griglia Grilled lamb cutlets	£25.40

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Sauteed potatoes	£4.50
Spinach	£4.50
French beans	£4.50
Fried courgettes	£4.70
Broccoli	£4.50
French fries	£4.50
Mangetout	£4.50
Mashed potatoes	£4.70
Mixed Salad	£6.50
Green Salad	£6.50
Tomato and Onion Salad	£6.40
Rocket and Parmesan salad	£7.90
Pasta side order	£7.20