

## I LEGUMI E LE INSALATE

Sauteed potatoes	4.70
Spinach	4.70
French beans	4.70
Fried courgettes	5.10
Broccoli	4.70
French Fries	4.70
Mangetout	4.70
Mashed potatoes	4.90
Mixed Salad	6.50
Tomato and Onion Salad	6.50

- 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.
- £2.50 cover charge per person will be automatically added to your bill
- Seasonal menu

## ANTIPASTI

<b>Bruschetta</b> Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil	6.50	<b>Tortino di salmone affumicato</b> Smoked salmon mould filled with fresh Cornish crab, mayonnaise, spring onions and paprika	18.90
<b>Misto tropicale</b> Fresh Cornish crab and prawns served with mango, avocado, home made mayonnaise and Long-island sauce	18.10	<b>Pate della casa</b> Homemade chicken liver pate served with toasted bread	11.80
<b>Prosciutto di Parma</b> Parma ham with seasonal fruit	15.90	<b>Bresaola con Parmigiano</b> Cured beef with shaves of Parmesan cheese, rocket salad and truffled oil	15.20
<b>Battuta alla Barca</b> 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	21.50	<b>Sardine alla Griglia</b> Grilled fresh sardines with tomato, cucumber and red onion Tabbouleh	12.20
<b>Insalata di mare</b> Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic	19.50	<b>Carpaccio toscano</b> Beef carpaccio with Parmesan shaves, rocket salad and truffled oil	17.10
<b>Gamberetti piccanti</b> Prawns in a spicy tomato sauce	14.90	<b>Asparagi Contessa</b> Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	15.20
<b>Calamari fritti</b> Fresh fried squid garnished with courgette and home-made Tartar sauce	14.20	<b>Cozze a piacere</b> Mussels when in season with tomato, garlic, oregano or garlic, white wine, lemon and parsley sauce	15.50
<b>Spare ribs agrodolce</b> Spare ribs in spicy sweet and sour sauce	12.90		
<b>Gamberoni burro e aglio</b> Butterfly cut king prawns with butter, garlic and parsley	20.70		
<b>Insalata tricolore</b> Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil	13.90		

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## ZUPPE E PASTE

<b>Minestrone toscano</b> Homemade Italian vegetable soup	<b>8.90</b>
<b>Pasta e fagioli</b> Traditional Italian pasta and bean soup	<b>9.50</b>
<b>Ravioli burro e salvia</b> Ravioli filled with ricotta and spinach sauteed in butter and sage	<b>14.70</b>
<b>Spaghetti alla Barca</b> House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	<b>22.50</b>
<b>Penne arrabbiata</b> Penne pasta with tomato, garlic, onions, basil, chilli and parsley	<b>12.70</b>
<b>Tagliatelle carbonara</b> Tagliatelle pasta with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	<b>16.90</b>
<b>Pappardelle con anatra affumicata</b> Pappardelle pasta with smoked duck, shallots, mixed mushrooms, port and cream	<b>18.10</b>
<b>Paste al tartufo nero</b> Risotto or tagliatelle, with butter, Parmesan and fresh black truffle.	<b>30.90</b>
<b>Tortelloni del Buongustaio</b> Homemade large tortelloni filled with ricotta and spinach, sauteed in tomato, cream, brandy and prawns	<b>17.20</b>
<b>Risotto ai funghi</b> Risotto with mushrooms	<b>16.50</b>
<b>Risotto agli asparagi</b> Risotto with fresh asparagus	<b>16.50</b>
<b>Linguine Mare Blue</b> Linguine with garlic, chilli, large prawns, scallops and sun-dried cherry tomatoes	<b>22.30</b>

<b>Spaghetti aragosta</b> Spaghetti with fresh lobster, brandy, cherry tomatoes, garlic and basil	<b>28.10</b>
<b>Spaghetti alle vongole Veraci</b> Spaghetti with fresh baby clams, garlic, parsley, and extra virgin olive oil	<b>19.20</b>
<b>Pappardelle alla Campagniola</b> Pappardelle with shallots, asparagus, pork sausage, brandy, sun-dried cherry tomatoes and cream	<b>17.80</b>

## PESCE

<b>Spigola alla griglia</b> Fresh grilled Sea Bass, filleted at your table	<b>31.50</b>
<b>Gamberoni Pasquale</b> Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce	<b>33.90</b>
<b>Grigliata di pesce</b> Selection of grilled fish	<b>32.60</b>
<b>Sogliola alla griglia</b> Grilled Dover Sole filleted at your table	<b>36.90</b>
<b>Tonno alla Griglia</b> Tuna steak on bed of Tabbouleh of tomatoes, cucumber, red onions, lemon juice and extra virgin olive oil	<b>25.20</b>
<b>Calamari fritti</b> Fresh fried squid garnished with fried courgettes and home-made Tartar sauce	<b>23.60</b>
<b>Cape Santi Calabresi</b> Fresh king scallops served with Pancetta and stir-fry vegetable julienne	<b>32.90</b>

## CARNE E GRIGLIA

<b>Pollo alla moda</b> Chicken Supreme topped with bacon, avocado, Parmesan cheese and tomato sauce	<b>16.50</b>
<b>Pollo montebianco</b> Chicken Supreme with wild mushrooms, cream and brandy	<b>16.50</b>
<b>Pulcino alla diavola</b> Baby spring chicken with mixed herbs, garlic and chilli	<b>17.20</b>
<b>Anatra al Porto</b> Duck Supreme with mushrooms, sun-dried cherry tomatoes, thyme and port	<b>22.50</b>
<b>Cotoletta di vitello milanese</b> Veal cutlet fried in breadcrumbs	<b>28.10</b>
<b>Nodino di vitello burro e salvia</b> Veal chop with butter and sage	<b>30.20</b>
<b>Vitello Gorgonzola e tartufo nero</b> Escallop of veal with Gorgonzola cheese, cream and fresh black truffle	<b>29.90</b>
<b>Fegato di vitello</b> Calf's liver grilled with bacon or pan-fried with butter and sage	<b>24.30</b>
<b>Rognoni Trifolati</b> Veal kidneys chopped and sauteed with mushrooms, white wine, garlic and parsley, served with rice	<b>22.80</b>
<b>Filetto alla tartare</b> Raw chopped fillet steak, marinated with gherkins, anchovies, onions, egg yolk and lemon juice at your table	<b>35.90</b>

<b>Filetto di Manzo</b> Scotch fillet steak grilled or with blue cheese and Port sauce	<b>33.70</b>
<b>Bocconcini di Filetto</b> Fillet steak bites with wild mushrooms, Port wine, thyme, fresh black truffle and touch of cream. Served with mashed potatoes	<b>33.50</b>
<b>Tagliata di Manzo</b> Marinated Sirloin steak, grilled, sliced and served on bed of mixed salad with light whole grain mustard, olive oil and lemon juice drizzle	<b>28.10</b>
<b>Steak Diane</b> Scotch sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce	<b>36.10</b>
<b>Carre d'agnello rosmarino</b> Rack of lamb with garlic and rosemary gravy sauce	<b>30.90</b>
<b>Costolette d'agnello alla griglia</b> Grilled lamb cutlets	<b>29.90</b>

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