## Antipasti

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruschetta: Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil</td>
<td>6.70</td>
</tr>
<tr>
<td>Misto Tropicale: Fresh Cornish crab and prawns served with mango, avocado, home made mayonnaise and Long-island sauce</td>
<td>18.70</td>
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<tr>
<td>Prosciutto di Parma: Parma ham with seasonal fruit</td>
<td>16.40</td>
</tr>
<tr>
<td>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</td>
<td>21.90</td>
</tr>
<tr>
<td>Insalata di Mare: Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic</td>
<td>19.90</td>
</tr>
<tr>
<td>Gamberetti Piccanti: Prawns in a spicy tomato sauce</td>
<td>15.40</td>
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<tr>
<td>Calamari Fritti: Fresh fried squid garnished with courgette and home-made Tartar sauce</td>
<td>15.30</td>
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<tr>
<td>Spare Ribs Agrodolce: Spare ribs in spicy sweet and sour sauce</td>
<td>13.40</td>
</tr>
<tr>
<td>Gamberoni Burro e Aglio: Butterfly cut king prawns with butter, garlic and parsley</td>
<td>21.40</td>
</tr>
<tr>
<td>Insalata Tricolore: Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil</td>
<td>14.40</td>
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</tbody>
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## Legumi e le insalate

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauteed Potatoes</td>
<td>4.90</td>
</tr>
<tr>
<td>Spinach</td>
<td>4.90</td>
</tr>
<tr>
<td>French Beans</td>
<td>4.90</td>
</tr>
<tr>
<td>Fried Courgettes</td>
<td>5.50</td>
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<tr>
<td>Broccoli</td>
<td>4.90</td>
</tr>
<tr>
<td>French Fries</td>
<td>4.90</td>
</tr>
<tr>
<td>Mashed Potatoes</td>
<td>4.90</td>
</tr>
<tr>
<td>Mixed Salad</td>
<td>6.50</td>
</tr>
<tr>
<td>Tomato and Onion Salad</td>
<td>6.50</td>
</tr>
</tbody>
</table>

### Notes
- **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

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**Seasonal Menu**

- Bruschetta: Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil.
- Misto Tropicale: Fresh Cornish crab and prawns served with mango, avocado, home made mayonnaise and Long-island sauce.
- Prosciutto di Parma: Parma ham with seasonal fruit.
- 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.
- Insalata di Mare: Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic.
- Gamberetti Piccanti: Prawns in a spicy tomato sauce.
- Calamari Fritti: Fresh fried squid garnished with courgette and home-made Tartar sauce.
- Spare Ribs Agrodolce: Spare ribs in spicy sweet and sour sauce.
- Gamberoni Burro e Aglio: Butterfly cut king prawns with butter, garlic and parsley.
- Insalata Tricolore: Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil.

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**Price List**

- Bruschetta: 6.70 £
- Misto Tropicale: 18.70 £
- Prosciutto di Parma: 16.40 £
- Battuta alla Barca: 21.90 £
- Insalata di Mare: 19.90 £
- Gamberetti Piccanti: 15.40 £
- Calamari Fritti: 15.30 £
- Spare Ribs Agrodolce: 13.40 £
- Gamberoni Burro e Aglio: 21.40 £
- Insalata Tricolore: 14.40 £

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**Additional Note**

- 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
### Minestrone Toscano
Homemade Italian vegetable soup

**Price:** 9.20

### Pasta e Fagioli
Traditional Italian pasta and bean soup

**Price:** 9.90

### Ravioli Burro e Salvia
Ravioli filled with ricotta and spinach sauteed in butter and sage

**Price:** 15.20

### Spaghetti alla Barca
House specialty: Spaghetti with mix seafood and tomato sauce, cooked in paper bag

**Price:** 22.90

### Penne Arrabbiata
Penne pasta with tomato, garlic, onions, basil, chilli and parsley

**Price:** 13.20

### Tagliatelle Carbonara
Fresh tagliatelle with pancetta (Italian smoked bacon), egg yolks, cream and Parmesan cheese

**Price:** 17.40

### Pappardelle con Anatra Affumicata
Fresh pappardelle with smoked duck, shallots, mixed mushrooms, port and cream

**Price:** 19.50

### Paste al Tartufo Nero
Risotto or tagliatelle, with butter, Parmesan and fresh black truffle

**Price:** 30.90

### Tortelloni del Buongustaio
Homemade large tortelloni filled with ricotta and spinach, sauteed in tomato, cream, brandy and prawns

**Price:** 17.70

### Rissotto ai Funghi
Risotto with mushrooms

**Price:** 17.30

### Rissotto agli Asparagi
Risotto with fresh asparagus

**Price:** 17.30

### Tagliolini Mare Blue
Fresh tagliolini with garlic, chilli, large prawns, scallops and sun-dried tomatoes

**Price:** 22.90

### Spaghetti Aragosta
Spaghetti with fresh lobster, brandy, cherry tomatoes, garlic and basil

**Price:** 28.70

### Spaghetti alle Vongole Veraci
Spaghetti with fresh baby clams, garlic, parsley, and extra virgin olive oil

**Price:** 19.70

### Pappardelle alla Campagnola
Fresh pappardelle with shallots, asparagus, pork sausage, brandy, sun-dried tomatoes and cream

**Price:** 19.50

### Spigola alla Griglia
Fresh grilled Sea Bass, filleted at your table

**Price:** 31.90

### Gamboni Pasquale
Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce

**Price:** 33.90

### Grigliata di Pesce
Selection of grilled fish

**Price:** 32.90

### Sogliola alla Griglia
Grilled Dover Sole filleted at your table

**Price:** 36.90

### Tonnino alla Griglia
Tuna steak on bed of Tabbouleh of tomatoes, cucumber, red onions, lemon juice and extra virgin olive oil

**Price:** 25.70

### Calamari Fritti
Fresh fried squid garnished with fried courgettes and home-made Tartar sauce

**Price:** 23.90

### Cape Santi Calabresi
Fresh king scallops served with Pancetta and stir-fry vegetable julienne

**Price:** 32.90

### Spaghetti Aragosta
Spaghetti with fresh lobster, brandy, cherry tomatoes, garlic and basil

**Price:** 28.70

### Spaghetti alle Vongole Veraci
Spaghetti with fresh baby clams, garlic, parsley, and extra virgin olive oil

**Price:** 19.70

### Fegato di Vitello
Calf’s liver grilled with bacon or pan-fried with butter and sage

**Price:** 25.30

### Rognoni Trifolati
Veal kidneys chopped and sauteed with mushrooms, white wine, garlic and parsley, served with rice

**Price:** 23.50

### Filetto di Manzo
Scottish fillet steak grilled or with blue cheese and Port sauce

**Price:** 34.20

### Bocconcinii di Filetto
Filet steak bites with wild mushrooms, Port wine, thyme, fresh black truffle and touch of cream. Served with mashed potatoes

**Price:** 33.90

### 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

**Price:** 28.80

### Steak Diane
Scottish sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce

**Price:** 36.90

### Carre d’Agnello Rosmarino
Rack of lamb with garlic and rosemary gravy sauce

**Price:** 31.80

### Costolette d’Agnello alla griglia
Grilled lamb cutlets

**Price:** 30.50

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### Spaghetti alle Vongole Veraci
Spaghetti with fresh baby clams, garlic, parsley, and extra virgin olive oil

**Price:** 19.70

### Pollo alla Moda
Chicken Supreme topped with bacon, avocado, Parmesan cheese and tomato sauce

**Price:** 17.20

### Pollo Montebianco
Chicken Supreme with wild mushrooms, cream and brandy

**Price:** 17.20

### Pulcino alla Diavola
Baby spring chicken with mixed herbs, garlic and chilli

**Price:** 17.90

### Anatra al Porto
Duck Supreme with mushrooms, sun-dried cherry tomatoes, thyme and port

**Price:** 22.90

### Cotoletta di Vitello Milanese
Veal cutlet fried in breadcrumbs

**Price:** 28.80

### Nodino di Vitello Burro e Salvia
Veal chop with butter and sage

**Price:** 30.90

### Vitello Gorgonzola e Tartufo Nero
Escallop of veal with Gorgonzola cheese, cream and fresh black truffle

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