

I LEGUMI  
E LE INSALATE

Sauteed Potatoes	5.90
Spinach	5.90
French Beans	5.90
Fried Courgettes	6.90
Broccoli	5.90
French Fries	5.90
Mashed Potatoes	5.90
Mixed Salad	7.50
Tomato and Onion Salad	7.50

ANTIPASTI

<b>Bruschetta</b> Toasted bread topped with chopped tomatoes, garlic, fresh basil and extra virgin olive oil	7.90	<b>Tortino di Salmone Affumicato</b> Smoked salmon mould filled with fresh Cornish crab, mayonnaise, spring onions and paprika	22.90
<b>Mistoropicale</b> Fresh Cornish crab and prawns served with mango, avocado, home made mayonnaise and Long-island sauce	20.90	<b>Pate della Casa</b> Homemade chicken liver pate served with toasted bread	15.20
<b>Prosciutto di Parma</b> Parma ham with seasonal fruit	18.30	<b>Bresaola con Parmigiano</b> Cured beef with shaves of Parmesan cheese, rocket salad and truffled oil	16.50
<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	24.90	<b>Sardine alla Griglia</b> Grilled fresh sardines with tomato, cucumber and red onion Tabbouleh	14.30
<b>Insalata di Mare</b> Homemade fresh seafood salad with extra virgin olive oil, lemon juice and garlic	24.50	<b>Carpaccio Toscano</b> Beef carpaccio with Parmesan shaves, rocket salad and truffled oil	18.90
<b>Gamberetti Piccanti</b> Prawns in a spicy tomato sauce	17.60	<b>Asparagi Contessa</b> Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	17.50
<b>Calamari Fritti</b> Fresh fried squid garnished with courgette and home-made Tartar sauce	17.50	<b>Cozze a Piacere</b> Mussels when in season with tomato, garlic, oregano or garlic, white wine, lemon and parsley sauce	18.30
<b>Spare Ribs Agrodolce</b> Spare ribs in spicy sweet and sour sauce	17.30		
<b>Gamberoni Burro e Aglio</b> Butterfly cut king prawns with butter, garlic and parsey	24.30		
<b>Insalata Tricolore</b> Buffalo mozzarella with tomatoes, avocado, basil and extra virgin olive oil	16.40		

- IF YOU HAVE A FOOD ALLERGY PLEASE INFORM A MEMBER OF STAFF
- Prices are in £, inclusive of VAT but exclusive of 13.5% gratuity which is payable to waiting staff.
- £2.50 cover charge per person will be automatically added to your bill
- Seasonal menu

- IF YOU HAVE A FOOD ALLERGY PLEASE INFORM A MEMBER OF STAFF
- Prices are in £, inclusive of VAT but exclusive of 13.5% gratuity which is payable to waiting staff.
- £2.50 cover charge per person will be automatically added to your bill
- Seasonal menu

ZUPPE E PASTE

<b>Minestrone Toscano</b> Homemade Italian vegetable soup	<b>10.90</b>
<b>Pasta e Fagioli</b> Traditional Italian pasta and bean soup	<b>11.50</b>
<b>Ravioli Burro e Salvia</b> Ravioli filled with ricotta and spinach sauteed in butter and sage	<b>17.90</b>
<b>Spaghetti alla Barca</b> House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	<b>24.50</b>
<b>Penne Arrabbiata</b> Penne pasta with tomato, garlic, onions, basil, chilli and parsley	<b>15.20</b>
<b>Tagliatelle Carbonara</b> Fresh tagliatelle with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	<b>19.50</b>
<b>Pappardelle con Anatra Affumicata</b> Fresh pappardelle with smoked duck, shallots, mixed mushrooms, port and cream	<b>20.90</b>
<b>Paste al Tartufo Nero</b> Risotto or tagliatelle, with butter, Parmesan and fresh black truffle.	<b>32.90</b>
<b>Tortelloni del Buongustaio</b> Homemade large tortelloni filled with ricotta and spinach, sauteed in tomato, cream, brandy and prawns	<b>19.70</b>
<b>Risotto ai Funghi</b> Risotto with mushrooms	<b>18.80</b>
<b>Risotto agli Asparagi</b> Risotto with fresh asparagus	<b>18.90</b>
<b>Linguine Mare Blue</b> Linguine sauteed with garlic, chilli, large prawns, scallops and sun-dried tomatoes	<b>24.90</b>
<b>Tagliatelle al Ragu d’Agnello</b> Fresh Tagliatelle pasta with Ragu of Lamb and shaves of Pecorino cheese	<b>21.90</b>

<b>Linguine Aragosta</b> Linguine with fresh lobster, brandy, cherry tomatoes, garlic and basil	<b>32.50</b>
<b>Linguine alle Vongole Veraci</b> Linguine with fresh baby clams, garlic, parsley, and extra virgin olive oil	<b>21.90</b>
<b>Pappardelle alla Campagniola</b> Fresh parpadelle with shallots, asparagus, pork sausage, brandy, sun-dried tomatoes and cream	<b>20.90</b>

PESCE

<b>Spigola alla Griglia</b> Fresh grilled Sea Bass, filleted at your table	<b>33.90</b>
<b>Gamberoni Pasquale</b> Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce	<b>35.90</b>
<b>Grigliata di Pesce</b> Selection of   grilled fish	<b>35.90</b>
<b>Sogliola alla Griglia</b> Grilled Dover Sole filleted at your table	<b>39.90</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>28.50</b>
<b>Calamari Fritti</b> Fresh fried squid garnished with fried courgettes and home-made Tartar sauce	<b>25.90</b>
<b>Cape Santi Calabresi</b> Fresh king scallops served with Pancetta and stir-fry vegetable julienne	<b>35.90</b>

CARNE E GRIGLIA

<b>Pollo alla Moda</b> Chicken Supreme topped with bacon, avocado, Parmesan cheese and tomato sauce	<b>19.50</b>
<b>Pollo Montebianco</b> Chicken Supreme with wild mushrooms, cream and brandy	<b>19.50</b>
<b>Pulcino alla Diavola</b> Baby spring chicken with mixed herbs, garlic and chilli	<b>21.50</b>
<b>Anatra al Porto</b> Duck Supreme with mushrooms, sun-dried cherry tomatoes, thyme and port	<b>24.50</b>
<b>Cotoletta di Vitello Milanese</b> Veal cutlet fried in breadcrumbs	<b>31.90</b>
<b>Nodino di Vitello Burro e Salvia</b> Veal chop with butter and sage	<b>33.90</b>
<b>Vitello Gorgonzola e Tartufo Nero</b> Escallop of veal with Gorgonzola cheese, cream and fresh black truffle	<b>32.90</b>
<b>Fegato di Vitello</b> Calf’s liver grilled with bacon or pan-fried with butter and sage	<b>28.30</b>
<b>Rognoni Trifolati</b> Veal kidneys chopped and sauteed with mushrooms, white wine, garlic and parsley, served with rice	<b>25.50</b>
<b>Filetto alla Tartare</b> Raw chopped fillet steak, marinated with gherkins, anchovies, onions, egg yolk and lemon juice at your table	<b>42.90</b>

<b>Filetto di Manzo</b> Scotch fillet steak grilled or with blue cheese and Port sauce	<b>38.50</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>36.90</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>32.50</b>
<b>Steak Diane</b> Scotch sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce	<b>45.20</b>
<b>Carre d’Agnello Rosmarino</b> Rack of lamb with garlic and rosemary gravy sauce	<b>36.90</b>
<b>Costolette d’Agnello alla griglia</b> Grilled lamb cutlets	<b>34.90</b>

- IF YOU HAVE A FOOD ALLERGY PLEASE INFORM A MEMBER OF STAFF
- Prices are in £, inclusive of VAT but exclusive of 13.5% gratuity which is payable to waiting staff.
- £2.50 cover charge per person will be automatically added to your bill
- Seasonal menu