

SPECIALS

Served from 12:00



STARTERS

PORTOBELLO MUSHROOMS ^(v) 9

In garlic crème fraiche sauce, over toasted brioche

CRAB PÂTÉ 10

Homemade crab, sun blushed tomato and tarragon pate, with toast and lemon

ITALIAN NACHOS 10

Crispy fried ravioli filled with pork and beef, served with a spicy tomato dipping sauce

PASTA & GNOCCHI

SPAGHETTI ALLA NORMA ^(v) 17

Spaghetti Gragnano in a sauce of San Marzano tomato, aubergine, capers, chilli flakes and taggiasca olives. Finished with fresh burrata and spiced pistachios

RAVIOLI GENOVESE 20

Fresh ravioli filled with slow cooked beef, pork and lamb, tossed in a spicy arrabbiata sauce with tomato, garlic, chilli, olives and chorizo

SEABASS TORTELLONI 20

Ravioli filled with fresh seabass, in lobster cream sauce with crab claw meat and cherry tomatoes

POTATO GNOCCHI 25

With seared fillet steak pieces in rich peppercorn sauce

FISH & SEAFOOD

PAN FRIED SEABASS FILLETS 25

Topped with garlic butter. Served with Koffman fries and a rocket and parmesan salad

BAKED FILLET OF COD 22

With nduja, guanciale, lentils and friarielli pesto