antipasti

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V	MINESTRONE Home made vegetable soup served with warm bread	4.55
	ZUPPA DI PESCE Home made fish soup with croutons	6.95
V	INSALATA DI CAPRINO Grilled goats cheese with rocket, toasted pine nuts and caramelised onions in olive oil and basil dressing served on toasted ciabatta	7.50
V	FUNGHI AL FREDO Fresh mushrooms baked in garlic butter, cream and cheese	6.55
V	INSALATA CAPRESE Fresh mozzarella, avocado, fresh tomato and basil with an olive oil dressing	6.95
	INSALATA MARE E MONTI Avocado with Norwegian peeled prawns and crab meat with marie rose sauce	7.65
	SALMONE AFFUMICATO CON GAMBERETTI Smoked scottish salmon with crab, norwegian prawns and rocket salad	7.85
	SMOKED SALMON AND MOZZARELLA CHEESE Mozzarella cheese wrapped in smoked salmon with pistachio, olive oil and honey dressing (served warm)	6.95
	GAMBERONI PONTE DI LEGNO King prawns with chilli, garlic and tomato sauce	6.95
	CAPESANTE CON SPINACI Scallops with spinach, chilli and garlic	8.50
	CARPACCIO Very thinly sliced fillet of beef with mustard dressing served with parmesan shavings and rocket salad	7.55
	FEGATO DI POLLO Sautéed chicken livers with shallots, capers, sage, parsley, garlic, olive oil and harissa (chilli) served with warm bread	6.85
	MUSSELS With chilli tomato or garlic butter	7.50
		er 7.50 13.95
V	MELANZANE ALLA PARMIGIANA Baked aubergine with parmesan, mozarella cheese and béchamel sauce	6.85
V	Suitable for vegetarians	
	bruschette	
	GARLIC BREAD GARLIC BREAD WITH TOMATO GARLIC BREAD WITH CHEESE	4.95 5.35 5.35
	BRUSCHETTA ROMANA Fresh chopped tomato, red onion, green peppers, basil and garlic on toasted bread	4.95
	TRIS DI BRUSCHETTE Chef's selection of the day with three different toppings	5.55
	FOCACCIA Pizza base with olive oil, oregano and course sea salt	4.50

CIABATTA BREAD

MARINATED OLIVES

With extra virgin olive oil and balsamic vinegar

Marinated in olive oil, garlic and mixed herbs

MARINATED OLIVES WITH FETA CHEESE

3.75

2.50

2.95