## antipasti

V	MINESTRONE Home made vegetable soup served with warm bread	4.55
	ZUPPA DI PESCE Home made fish soup with croutons	8.55
	SMOKED SALMON AND MOZZARELLA CHEESE Mozzarella cheese wrapped in smoked salmon with pistachio, olive oil, mustard and honey dressing (served warm)	7.55
V	<b>GOATS CHEESE</b> Grilled goats cheese with spinach, pistachio and caramelised onions drizzled( with balsamic, honey, garlic, ginger and sweet sauce)	7.95 chilli
V	FUNGHI AL FREDO Fresh mushrooms baked in garlic butter, cream and cheese	6.95
V	INSALATA CAPRESE Fresh mozzarella, avocado, fresh tomato and basil with an olive oil dressing	6.95
	SALMONE AFFUMICATO CON GAMBERETTI Smoked scottish salmon with norwegian prawns and rocket salad	7.95
	GAMBERONI PONTE DI LEGNO King prawns with chilli, garlic and tomato sauce	7.75
	CAPESANTE CON SPINACI Scallops with spinach, chilli and garlic	8.95
	FEGATINI 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	7.85
		r 7.95 16.95
V		er 7.50 i 15.95
	INSALATA MARE E MONTI Avocado with Norwegian peeled prawns and marie rose sauce	7.95
V	MARINATA DI LEGUMI Grilled vegetables, marinated in olive oil, lemon juice. Served w rocket salad and mozarella cheese. (Served Cold)	7.95 ith
(V)	Suitable for vegetarians	
	bruschette	
	GARLIC BREAD GARLIC BREAD WITH TOMATO GARLIC BREAD WITH CHEESE	5.75 5.95 5.95
	BRUSCHETTA ROMANA Fresh chopped tomato, red onion, green peppers, basil and garlic on toasted bread	5.55
	TRIS DI BRUSCHETTE Chef's selection of the day with three different toppings	5.85
	FOCACCIA Pizza base with olive oil, oregano and course sea salt	4.50
	CIABATTA BREAD With extra virgin olive oil and balsamic vinegar	3.75
	MARINATED OLIVES Marinated in olive oil, garlic and mixed herbs	2.95
	MADINATED OF IVEC WITH FETA OFFICE	0.55