

antipasti

- Ⓟ **MINISTRONE** 4.55
Home made vegetable soup served with warm bread
- ZUPPA DI PESCE** 7.55
Home made fish soup with croutons
- SMOKED SALMON AND MOZZARELLA CHEESE** 6.95
Mozzarella cheese wrapped in smoked salmon with pistachio, olive oil, mustard and honey dressing (served warm)
- Ⓟ **INSALATA DI CAPRINO** 7.55
Grilled goats cheese with rocket, toasted pine nuts and caramelised onions in olive oil and basil dressing served on toasted ciabatta
- Ⓟ **FUNGHI AL FREDO** 6.55
Fresh mushrooms baked in garlic butter, cream and cheese
- Ⓟ **INSALATA CAPRESE** 6.95
Fresh mozzarella, avocado, fresh tomato and basil with an olive oil dressing
- SALMONE AFFUMICATO CON GAMBERETTI** 7.95
Smoked scottish salmon with norwegian prawns and rocket salad
- GAMBERONI PONTE DI LEGNO** 7.55
King prawns with chilli, garlic and tomato sauce
- CAPELANTE CON SPINACI** 8.95
Scallops with spinach, chilli and garlic
- FEGATINI DI POLLO** 6.85
Sautéed chicken livers with shallots, capers, sage, parsley, garlic, olive oil and harissa (chilli) served with warm bread
- MUSSELS** 7.85
With chilli tomato or garlic butter
- AGNOLOTTI ALLA ARAGOSTA** starter 7.50
Ravioli filled with lobster topped with light creamy lobster sauce and peeled prawns main 13.95
- Ⓟ **MELANZANE ALLA PARMIGIANA** 6.85
Baked aubergine with parmesan, mozzarella cheese and béchamel sauce
- INSALATA MARE E MONTI** 7.65
Avocado with Norwegian peeled prawns and crab meat with marie rose sauce

Suitable for vegetarians

bruschette

- GARLIC BREAD 5.55
GARLIC BREAD WITH TOMATO 5.85
GARLIC BREAD WITH CHEESE 5.85
- BRUSCHETTA ROMANA** 5.55
Fresh chopped tomato, red onion, green peppers, basil and garlic on toasted bread
- TRIS DI BRUSCHETTE** 5.85
Chef's selection of the day with three different toppings
- FOCACCIA** 4.50
Pizza base with olive oil, oregano and coarse sea salt
- CIABATTA BREAD** 3.75
With extra virgin olive oil and balsamic vinegar
- MARINATED OLIVES** 2.95
Marinated in olive oil, garlic and mixed herbs
- MARINATED OLIVES WITH FETA CHEESE** 3.55