

Dinner Menu

Starters

Homemade cream of Tomato & Basil **Soup (V)** £4.50

Bread crumbed and deep fried **Dolcelatte** cheese with a balsamic strawberry dressing **(V)** £5.50

Smoked Salmon roll stuffed with prawns in Rose Marie Sauce £4.95

Calamari Fritti – Rings of floured squid deep fried with garlic mayonnaise £4.95

Fillet of **Beef Tagliata** – Rare strips of fillet on a rocket salad, balsamic reduction & parmesan shavings £6.50

Affettato Misto – Slices of Italy's best cured meats with prosciutto crudo, salame Milano, Pecorino & Fontina cheese with black olives & mushrooms £5.95

For 2 people to share £8.50

Fresh Shetland **Mussels** in tomato sauce with chilli and garlic £4.95

Duck Liver & Port **Pate** with Cherry Sauce £4.95

Caprese salad – Sliced fresh Mozzarella & Tomato drizzled with basil oil **(V)** £4.95

Garlic & Chilli **King Prawns** in butter sauce £5.95

Seabass salad £6.50

Bruschetta per due: pizza base with fresh tomato, garlic & basil *ideal for sharing* £5.95

Pasta & Risotto

King Prawns Linguine with fresh tomato, garlic & chilli £9.50

Seafood Risotto with Mussels, Calamari, smoked Salmon & King Prawn £9.50

Ravioli in a chef's sauce £9.50

Homemade **Lasagne** made with 100% beef ragu, served with cheesy garlic bread £9.50

Pizza

Margherita: Tomato sauce and mozzarella (V) £8.95

Mediterranean: with aubergine, courgette, peppers & fresh tomato (V) £8.95

Garlic Chicken & red onion £8.95

Salame Milano & black olives £8.95

Parma Ham & rocket £8.95

Seafood: prawn, mussels, squid & smoked salmon £8.95

Surf & turf: with beef fillet strips & king prawns £10.95

Chef's Pizza: something different every time! £8.95

Fish & Seafood

(all served with baby potatoes & ratatouille)

Pan fried fillet of fresh **Salmon** in white wine, tarragon, tomato and cream sauce with prawns £12.95

Grilled fillets of fresh **Seabass** with basil oil £12.95

Seafood Stew – mussels, squid, prawns and fish fillet in parsley & white wine sauce £13.95

Meat

(all served with baby potatoes & ratatouille)

- Pan fried **Chicken** Breast with **mushroom & prawns** in tomato & cream sauce £11.95
- Chicken Stroganoff** (with mushroom in paprika sauce) served with rice £11.95
- Oven baked **Chicken** Breast with creamy **Dolcelatte** sauce topped up with Parma Ham £11.95
- British **Pork** Escallops in a creamy **Porcini** Mushrooms sauce £11.95
- British **Pork** Escallops in **wholegrain mustard** & cream sauce £11.95
- British **Lamb Shank** slowly oven baked in red wine sauce with onions, carrots & herbs £13.95

Steaks

(all served with Chunky Chips)

- 8oz Rib Eye** Steak of the best English Beef £14.95
- 8oz Fillet Steak** of the best English Beef £17.95
- Surf & Turf** with King Prawns & 8oz Ribeye £17.95
- Surf & Turf** with King Prawns & 8oz Fillet £20.95
- Beef Stroganoff** (with mushroom in paprika sauce) served with rice £15.95
- Rib Eye** steak in **Dolcelatte** cheese sauce £15.95
- Fillet** Steak in **Dolcelatte** cheese sauce £18.95

Homemade Desserts

Tiramisu

£4.50

Lady finger biscuits soaked in espresso coffee & Marsala wine with cream of mascarpone cheese & eggs, dusted with cocoa powder.

Chocolate mousse

£4.50

A luxurious mousse made with the best Belgian dark chocolate.

Vanilla Panna Cotta with Fruit Compote

£3.95

A light & delicate dessert made by simmering together cream, milk, sugar and vanilla pods, mixing all with gelatine, and letting it cool until set.

Cheesecake

£4.50

Biscuit base, cream cheese and... always something different: rum & raisin, limoncello, strawberry & chocolate, pear & grappa, coconut, Bailey's...

Ask your waiter for today's flavour!

Semifreddo al Limone

£4.50

A semi-frozen lemon custard for those who don't want a dessert but still fancy something light, sweet and refreshing.

Eton Mess

£4.50

Warm Fruit Crumble with ice cream

£5.00

Selection of Archer's Ice Cream

£3.95

(Vanilla, Chocolate, Pistachio & Fruit)

Dolcelatte Cheese & a glass of Port

£4.50

Italian Cheeseboard

£5.00

(Pecorino Sardo, Fontina, Parmesan & Dolcelatte with red grape, celery and water biscuits)