

# GLUTEN FREE MENU

## STARTER

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**Olive Marinate 3.80**

**Zuppa del Giorno 6**

Soup of the day (v)

**Bruschetta Pomodoro 6.95**

Char grilled gluten free bread with tomato, garlic & basil, finished with parmesan (v)

**Funghi Selvatici 8.45**

Wild mushrooms sauteed in garlic & herbs on toasted gluten free bread finished with grated parmesan & onion puree (v)

**Bella Caprese 8**

Buffalo mozzarella, plum tomato, black olives with a basil emulsion (v)

**Carpaccio di Manzo 11**

Beef fillet thinly sliced, with rocket, capers finished with parmesan & horseradish mayo

**Pane con Aglio / + Pomodoro 7.50**

Gluten free pizza base with herby garlic butter & mozzarella cheese / + tomato sauce  
Large + 1

**Pancetta del Sud 8.50**

Slow braised pork belly in a rich cider sauce

**Gamberi Piccanti 9.95**

King prawns flambe in whiskey with chilli & garlic in tomato sauce

**Capesante alla Salernitana 10.95**

Pan seared scallops served with fennel rosti with a red wine jus

**Prosciutto & Mozzarella 9**

Parma ham DOP with buffalo mozzarella, seasonal fruit, chilli & honey glaze

**Cozze alla Napoletana 8**

Mussels in a white wine & cream sauce with shallots & herbs

## PASTA

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Create your special Piatto. Choice of Pasta & Sauce: Penne / Spaghetti

**Verdi 8.50/11.50\***

Market vegetables in creamy tomato sauce (v)

**Bolognese 9.50/12.50\***

Traditional minced beef ragu

**Mare 14.95**

Seafood in Napoli sauce

**Risotto del Giorno**

Risotto of the day. Market price

**Funghi 9.50/12.50\***

Sauteed wild mushrooms with garlic & herbs in a creamy sauce. Add chicken + 3

**Aglio, Olio & Peperoncino 8.50/11.50\***

Garlic, chilli & extra virgin olive oil (v)  
Add king prawns + 4.50

**Carbonara 9.50/12.50\***

Pancetta, free range egg & black pepper in a creamy sauce Add black truffle + 3

**Risotto Marinara 15.50**

Seafood risotto in a tomato sauce

\* Available starter & main

## PIZZA

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Gluten Free Base, includes mozzarella & tomato. Additional toppings veg +1 /meat or fish +2

### **Margherita 11.50**

Classic mozzarella, tomato & basil

## FISH

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### **Pesce Spada del Marinaio 18**

Swordfish marinated in garlic, lime & de-seeded red chilli, char grilled

### **Branzino alla Griglia 19**

Fillet of sea bass char grilled with Tuscan herbs

### **Lobster/ Fish of the Day**

Subject to availability. Please ask your server  
Market price

### **Gamberoni Casanova 20**

King prawns & shrimps flambe` in brandy, garlic, tomato & creamy sauce

### **Filetto di Salmone 15**

Fillet of Scottish salmon marinated in thyme, pink peppercorn & garlic, char grilled oven finished

### **Grigliata Mista**

Assorted grilled fish of the day  
Please ask your server. Market price

## MEAT

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### **Bistecca alla Griglia 24.50**

8 oz Prime fillet steak of beef char-grilled

Add a sauce of your choice + 2.50

peppercorn/ blue cheese/ porcini/ salsa verde/ chilli salsa

### **Pollo Cacciatora 16**

Breast of chicken marinated in thyme, filled with mascarpone, salami & pepperoni, wrapped in Parma ham, in a tomato, mushroom, onion, pepper & pancetta sauce

### **Pollo Funghi 16**

Chicken breast filled with a mushroom duxelles in a creamy mushroom & garlic sauce

### **Anatra Frutti di Bosco 22**

Duck breast with a meat & herb stuffing, pan fried with Parma ham & berry glaze

### **Fegato al Marsala 19**

Calves liver pan-fried with Marsala & red wine sauce

FISH & MEAT DISHES ON THIS PAGE ARE SERVED WITH CHEF'S SPECIALLY SELECTED ACCOMPANIMENT  
ADDITIONAL SIDES ARE AVAILABLE TO ORDER TO YOUR LIKING

## S I D E S

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### **Vegetables** per portion **3.60**

Choice from :

Market vegetables of the day/sauteed spinach, mushroom, garlic & cream/pea, mushrooms & pancetta/sauteed potatoes/mash/hand cut chips

### **Special Sides** per portion **4.60**

Truffle mash / Cheesy mash

Sweet potato fries

Hand cut chips with : chilli glaze/cheese/garlic/truffle

### **Salads** per portion **4.60**

#### **Mista**

Mixed salad with Italian dressing

#### **Pomodori & Cipolle**

Tomato & thinly sliced onions

#### **Rucola & Parmigiano**

Rocket salad with parmesan

## D E S S E R T S

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### **Sorbetto 5.95**

Sorbet trio of flavours

### **Panna Cotta 6.95**

Luxurious vanilla cream dessert with fresh fruit & coulis

### **Creme Brulee 6.95**

A classic dessert with vanilla pod

### **Piatto di Formaggi 8.50**

Selection of Italian cheeses served with fruit or celery

Enjoy with a glass of Port 10.50

## C O F F E E

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Espresso 2.30

Double Espresso 2.75

Cappuccino/ Latte 2.90

Filter Coffee 2.50

Macchiato 2.50

Liqueur Coffee 4.95

Hot Chocolate 3

Selection of Teas 2.90

#### NOTE TO CUSTOMERS

VAT IS INCLUDED AT THE CURRENT RATE. NO SERVICE CHARGE. GRATUITIES ARE AT YOUR OWN DISCRETION.

ALL DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES. PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS

GIFT VOUCHERS AVAILABLE. ASK YOUR SERVER

GRAZIE! A PRESTO!