

LES HORS D'OEUVRE/ANTIPASTI

ESCARGOT A LA BOURGUIGNONNE Snails in a garlic, butter and wine sauce	1/2dz 1dz £7.95 £9.50
SAUMON FUME Smoked Salmon, served with rocket	£ 9.00
MOULES POULETTE Steamed mussels in a cream, white wine & parsley sauce	£ 7.95
LES CUISSES DE GRENOUILLES PROVENCALE Frog's legs sautéed in butter, garlic & parsley	£ 9.95
SALAD NICOISE Tuna fish, black olives, anchovies, eggs, French beans, potatoes, peppers, tomato on a bed of lettuce	£ 7.95
BRANDACUJUN Brandade of salt cod with puree of potatoes	£ 7.95
GRIGLIATA DI LEGUMI MISTI CON CROSTINI (v) Grilled seasonal vegetables crostini	£ 7.50
INSALATA DI CALAMARI IN SALSA DI CECI E RUCOLA Sautéed squid salad with chick pea & rocket leaves	£ 7.95
CARPACCIO DI POLPO, SERVITO TIEPIDO Octopus with cannellini beans, served warm	£ 8.95
PROSCIUTTO DI PARMA CON MELONE Fresh seasonal melon with sweet Parma Ham	£ 9.95

INSALATA TRICOLORE (v) Tomato, Mozzarella & Avocado with extra virgin olive oil and basil	£ 7.95
BEEF CARPACCIO RUCOLA SCAGLIE DI GRANA Beef carpaccio with rocket, parmesan shavings and extra virgin olive oil	£ 9.50
BRESAOLA DELLA VALTELLINA Thinly sliced cured fillet of beef served on a bed of rocket with extra virgin olive oil	£ 8.50
ANTIPASTO MISTO DI TERRA Mixed cured meats hors d'oeuvre	£ 8.50
ANTIPASTO MISTO DI MARE Mixed seafood hors d'oeuvre	£ 9.95
BIANCHETTI FRITTI Fried whitebait, served with a green salad	£ 7.00
GAMBERONI DEL MEDITERRANEO Mediterranean prawns pan fried with garlic butter, served with a white wine and lemon sauce	£12.00
CAPESANTE CON ZUCCHINE E ZAFFERANO Conquils, scallops, courgettes, saffron sauce	£ 9.95
COZZE ALLA NAPOLETANA Mussels poached in white wine, tomato, chilli peppers, and garlic	£ 7.95

LES POTAGES/MINESTRE

SOUP A L'OIGNON GRATINEE (v) French onion soup with cheese croutons	£ 5.50
BISQUE DE HOMARD AU COGNAC Lobster soup with cognac and cream	£ 9.00

PASTA E FAGIOLI (v) A classic pasta and bean soup	£ 5.50
MINISTRONE DI VERDURE CON PESTO (v) Soup of seasonal vegetables served with homemade pesto	£ 5.50

PASTA

LASAGNE PASTICCIAIA Homemade lasagne	£ 9.95
LINGUINE AL PESTO GENOVESE CON FAGIOLINI VERDI Linguine, garlic, basil, pine kernel, extra virgin olive oil, parmesan & French beans	£ 9.50
SPAGHETTI AL POMODORO E BASILICO (v) Spaghetti with tomato & basil	£ 8.50
TAGLIATELLE AL RAGÚ DI CARNE Tagliatelle, meat sauce & Mediterranean herbs	£ 9.50
LINGUINE ALLO SCOGLIO AL CARTOCCIO Linguine with shellfish, garlic, parsley cooked in parchment paper	£13.00
RISOTTO AI FUNGHI MISTI (v) Mixed mushroom risotto with parmesan	£11.00

GNOCCHI DI PATATE BROCCOLI E FORMAGGIO (v) Homemade small potato dumplings with broccoli, in a Italian cheese sauce	£ 9.50
SPAGHETTI CARBONARA Spaghetti, bacon, eggs, parmesan cheese & cream sauce	£ 8.95
PANZEROTTI DI PESCE Homemade fresh pasta parcels filled with fish of the day	£12.00
PANZEROTTI DI MAGRO Homemade fresh pasta parcels filled with meat	£12.00
FARFALLE CON ARAGOSTA E CARCIOFI Farfalle with lobster on shell and artichokes	£15.00

Bread, butter & olives £1.20

(v) Suitable for vegetarians

Please note our kitchen uses nuts and nut products in some dishes

All prices are inclusive of VAT. A discretionary 12.5% gratuity will be added to your bill, all which goes to our staff

LES VIANDES/CARNI

STEAK TARTARE	£16.50
Finely chopped raw fillet steak with egg yolk, onions, capers, lemon, mustard, pepper and tabasco	
STEAK DIANE	£16.50
Thin slice of beef steak cooked with onion, capers, parsley, worcester sauce and brandy	
FILET DE BOEUF ROSSINI	£19.00
Fillet steak topped with foie gras, served with Madiera sauce on a crouton	
ESCALOPE DE VEAU CORDON BLEU	£15.00
Veal stuffed with ham & cheese breadcrumbed and pan fried.	
PAILLARD DE VEAU	£14.00
Grilled sliced veal	
COQ AU VIN	£12.95
Cockeral cooked in a rich wine sauce, mushrooms, bacon & shallots	
MAGRET DE CANARD AU FOIE GRAS	£17.00
Supreme of duck with foie gras	
BISTECCA D'AGNELLO	£12.50
Grilled marinated lamb steak	

LES POISSONS/PESCE

COQUILLE ST. JACQUES	£17.00
Scallops, prawns, brandy & cream sauce, with mashed potato gratin	
HOMARD THERMIDOR	£19.00
Diced lobster, blended with a light mustard and cream sauce, returned to the shell & glazed	
SOLE DE DOUVRE AUX CHOIX	£19.00
Dover Sole Grilled or Meuniere	
CAPELANTE SALTATE IN PADELLA CON GAMBERETTI	£17.00
Scallops & prawns in white wine and mushroom sauce	

LES SALADES

Tomate - Tomato Salad	£ 3.00
Panache - Mixed Salad	£ 3.00
Verte - Green Salad	£ 3.00
Haricots Vert	£ 3.00

VITELLO MILANESE CON RUCOLA E POMODORO	£15.00
Veal pan fried in breadcrumbs, served with tomato and rocket salad	

SALTIMBOCCA ALLA ROMANA	£12.50
Lightly pan fried veal escalope with Parma ham cooked with white wine and sage	

BOCCONCINI DI VITELLO AL LIMONE	£12.50
Pan fried veal escalopes with white wine, lemon & parsley	

FEGATO ALLA VENEZIANA CON POLENTA	£15.00
Calf's liver with onions and white wine, served with polenta	

PETTO DI POLLO NOSTRANO CON ZUCCHINE	£12.95
Grilled breast of corn fed chicken with courgettes	

BISTECCA ALLA FIORENTINA	£19.00
T-Bone Steak	

BISTECCA DI MANZO	£16.00
Grilled Sirloin steak	

TAGLIATA DI FILETTO DI MANZO	£17.00
Sliced beef fillet with balsamic dressing served with rocket leaves	

FILETTO DI MERLUZZO CON SPINACI	£14.00
Cod fillet with spinach and parsley sauce	

BRANZINO CON JULIENNE DI VERDURE	£16.00
Seared sea bass with julienne of seasonal vegetables	

BOLLITO DI MARE E LE NOSTRE SALSINE	£19.50
Seafood platter served with our special homemade sauce	

TRANCIO DI TONNO ALLA GRIGLIA CON SALSINA VERGINE	£15.00
Grilled tuna steak with our own special tomato & herb house dressing	

CONTORNI

Pommes de Terre Au Choix, Fried, Sautéed, Mashed, Boiled, Croquettes, Lyonnaise	£ 1.95
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Broccoli	£ 1.95	Spinach	£ 1.95
French Beans	£ 1.95	Courgettes	£ 1.95
Mushrooms	£ 1.95	Petit pois	£ 1.95

Bread, butter & olives £1.20

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