

NFR 8th Feb Ref: Steph Scott.

Antipasti

Calamari alla griglia: *Chargrilled squid, chilli, olive oil and rocket*

Cozze al bianco: *Mussels in white wine and wild garlic cream*

Caprese: *Mixed tomato and buffalo mozzarella, ripped basil and rocket pesto*

Fritto di carpe: *Deep fried goats cheese with Parma ham, figs and honeycomb*

Carne con pane e formaggi: *Wild boar salami, crisp bread and creamed pecorino*

Secondi

Pasta

Linguine con polpette: *Pork and beef meatballs, mozzarella, tomato and rosemary*

Bucatini arrabiatta: *Sundried tomato, basil, chilli and garlic*

Pennette con pesto al pollo: *Chargrilled chicken, basil, pesto, pine nuts and lemon bread crumbs*

Pennette carbonara: *Pancetta, cream, parmesan and egg*

Fregola di pesce: *Sardinian cous cous, prawns, crayfish, roast tomato and zucchini*

Pizze

Fiorentina: *Italian blue cheese, pine nuts, baby spinach and a free range egg*

Pollo: *Chargrilled lemon chicken, sliced potato and rosemary*

Salsiccia picante: *Spicy pepperoni, tomato and mozzarella*

Prosciutto e funghi: *Italian ham, mushrooms and oregano*

Quattro stagioni: *Ham, mushrooms, olives, artichokes and capers*

Dolci

Soft chocolate cake, morello cherries and vanilla mascarpone

Roast rhubarb and white chocolate panna cotta

Tiramisu with almond biscotti

Tea or coffee to follow

For any dietary requirements please ask your server, we are willing and flexible with the menu.