

**PLEASE INFORM A STAFF MEMBER  
OF ANY ALLERGIES OR  
INTOLERANCES PRIOR TO  
ORDERING!** We cannot take  
responsibility for dishes being 100%  
cross-contamination free.

# FOOD MENU

## APERITIVO

<b>OLIVES</b> marinated. <b>V/Vg</b>	<b>4.50</b>
<b>GARLIC BREAD</b> (add cheese for £1)	<b>4.50</b>
<b>FRESH FOCACCIA BREAD</b> with balsamic and olive oil. <b>V/Vg DF</b>	<b>5.50</b>
<b>ARTISAN BREAD</b> with 2 different butters. <b>V/Vg DF</b>	<b>5.95</b>

## STARTERS

<b>BRUSCHETTA</b> <b>V/Vg DF</b>	<b>7.95</b>	
Home-made Italian style toasted bread topped with garlic, tomato, oregano, basil and extra virgin olive oil.		
<b>OCTOPUS BRUSCHETTA</b>	<b>11.00</b>	
Freshly toasted homemade Sourdough topped with slow cooked octopus & potato in truffle, buffalo mozzarella and pumpkin sauce.		
<b>CAPRESE</b> <b>V GF available</b>	<b>9.95</b>	
Buffalo mozzarella, fresh basil, and tomato.		
<b>TAGLIERE DEL PONTE</b> <b>GF available</b>		
An appetizing selection of Italian cured meats and cheeses.		
<b>Single portion: 12.00</b>	<b>Shared plate: 24.00</b>	
<b>IMPEPATA DI COZZE</b> <b>GF available</b>	<b>12.00</b>	
Fresh Cornish mussels in white wine, garlic, and black pepper.		
<b>PORTOBELLO</b> <b>V GF available</b>	<b>10.95</b>	
Organic portobello mushroom with goat's cheese, balsamic glaze, paprika, garlic, chilli and pine nuts, served on a bed of tomato sauce.		
<b>CALAMONKI</b>	<b>12.50</b>	
Golden rings of calamari and crispy monkfish bites served with paprika mayonnaise and lime and garlic mayonnaise.		
<b>POLPETTE AL SUGO</b>	<b>11.00</b>	
Homemade Italian meatballs in a rich tomato sauce and parmesan.		
<b>MAGNUM DI PATATE</b> <b>V available</b>	<b>9.95</b>	
Crunchy potato and mozzarella lollipop with mortadella and pistacchio.		
<b>GAMBERONI ALLA GRIGLIA</b> <b>GF available</b>		
Grilled Argentinian king prawns, served with homemade lime mayonnaise and aioli.		<b>14.95</b>
<b>ZUPPA DEL GIORNO</b>	<b>7.95</b>	
Italian seasonal soup.		

## PASTA

ALL OUR PASTA DISHES ARE MADE USING ONLY FRESH PASTA.

<b>ARRABBIATA</b> <b>V/Vg available GF available DF</b> Fresh pasta with typical Italian spicy tomato sauce complimented with extra virgin olive oil, garlic, chilli, and parsley.	<b>16.00</b>
<b>CARBONARA</b> The authentic! (bucatini pasta, guanciale, pecorino cheese, free-range eggs).	<b>17.00</b>
<b>LASAGNE</b> Our version of the most famous Italian dish, with cheese fondue!	<b>17.00</b>
<b>OLIVE e CAPPERI (add anchovies for £1.00)</b> Bucatini pasta Italian black olives and capers in rich tomato sauce.	<b>16.50</b>
<b>TORTELLI DI PARMIGIANA</b> <b>V</b> Fresh tortello pasta stuffed with aubergine parmigiana, with basil and cheese fondue.	<b>16.95</b>
<b>TAGLIATELLE BOLOGNESE</b> <b>DF</b> Fresh tagliatelle pasta in a rich Bolognese sauce.	<b>17.00</b>
<b>RISOTTO TARTUFFO, SALSICCIA, FUGNHI</b> <b>V available GF available</b> Saffron risotto, sausage, wild mushroom and black truffle.	<b>21.00</b>
<b>BLUSH RISOTTO</b> Arborio risotto rice, fresh mussels, clams, a king prawn, calamari, garlic, parsley, tomato sauce, chilli, and white wine.	<b>18.95</b>
<b>SPAGHETTI LO SCOGLIO</b> <b>GF available DF available</b> Fresh spaghetti pasta with mussels, clams, a king prawn, and calamari. Served with cherry tomato with a pinch of chilli, parsley, and garlic.	<b>18.95</b>
<b>TAGLIOLINI AL NERO DI SEPPIA</b> Black ink tagliolini pasta, nduja and prawns.	<b>19.00</b>
<b>RAGU D'AGNELLO</b> <b>GF available DF available</b> Slow cooked lamb prepared with red wine, parmesan, carrots, parsley, onion, celery, and tomato sauce served with fresh tagliatelle pasta.	<b>18.00</b>
<b>RAVIOLI AL BRANZINO</b> Seabass ravioli with shrimps and shallots in salsa rosa.	<b>21.00</b>
<b>RAVIOLI AL CINGHIALE</b> Wild boar ravioli, butter, black truffle and cheese fondue.	<b>21.00</b>

## MAIN COURSES

<b>SCALOPPINA ai FUNGHI</b>	<b>22.00</b>
Free range chicken breast, roast potato, garlic mushrooms in tomato sauce.	
<b>CARRE DI AGNELLO GF available</b>	<b>32.00</b>
Lamb rack on a leek and potato puree, roasted potato, seasonal greens, and red wine jus.	
<b>COSCIA D'ANATRA GF available DF available</b>	
Duck leg, figs, brandy sauce, heritage carrots and duck fat roast potatoes.	<b>24.95</b>
<b>SEABASS GF available DF available</b>	<b>25.95</b>
Brixham market fillet seabass in rich tomato sauce, olives, capers and roasted potatoes.	
<b>BISTECCA ALLA GRIGLIA GF available DF available</b>	
Grilled 8oz grass-fed Sirloin steak, with a choice of fries or roast potatoes.	<b>25.50</b>
<b>COSTATA DI MANZO GF available DF available</b>	
Grilled 10oz grass-fed Ribeye steak, with a choice of fries or roast potatoes.	<b>27.95</b>
<b>(Add sauce for 3.00: choice of peppercorn, gorgonzola cheese, mushroom, or red wine).</b>	
<b>CACCIUCCO GF available DF available</b>	<b>17.95</b>
Italian fish stew with tomato and chilli.	

## SIDE ORDERS

- Mixed salad.
  - Fries.
  - Seasonal vegetables.
  - Roasted potatoes.
- 4.50 per dish**



## DESSERTS

<b>TIRAMISU</b>	<b>8.00</b>
Our own version of the famous Italian dessert	
<b>PANNA COTTA AL PISTACCHIO GF</b>	<b>8.00</b>
An incredible pistachio and vanilla panna cotta	
<b>CAPRESE BIANCA GF</b>	<b>9.00</b>
White chocolate and almond caprese cake served with black vanilla ice cream	
<b>CANNOLO CHEESE CAKE</b>	<b>8.50</b>
The most famous Sicilian dessert in our own special version	
<b>LA SFERA DI MOZART</b>	<b>8.50</b>
Mozart chocolate liqueur and milk delightful hemispheres on biscotti	
<b>MEZZA LUNA D'AMORE GF</b>	<b>9.00</b>
Halfmoon of Valrhona Namelaka and white chocolate with fresh berries	
<b>FARMHOUSE DAIRY ICE CREAM GF Available</b>	<b>7.00</b>
3 scoops of locally-produced ice cream	
<b>CHEESE BOARD GF Available</b>	<b>12.50</b>
4 delicious Italian cheeses, grapes, dried fruit, figs, walnuts and selections of biscuits	

### ***FOOD ALLERGY NOTICE***

If you have a food allergy or special dietary needs, please let us know.

**GF** = Gluten free

**V** = Vegetarian

**DF** = Dairy Free

## **DIGESTIVE LIQUEURS**

<b>Amaro Averna</b> (50ml)	<b>£7.00</b>
<b>Grappa</b> (50ml)	<b>£8.00</b>
<b>Limoncello</b> (25ml)	<b>£3.75</b>

## **DESSERT COCKTAILS**

<b>Espresso Martini</b> Espresso coffee, Kahlua, vodka, & sugar syrup	<b>£11.95</b>
<b>Raspberry Lushes</b> (Sparkling) Chambord, vodka, cranberry juice, & Prosecco	<b>£9.50</b>

## **DESSERT WINE**

<b>Zibibbo Nicosia</b> (100ml) The intense color, the rich aroma with notes of dried fruit, the velvety taste characterize this liqueur wine from Zibibbo grapes that mature for a long time on the plant to obtain maximum aromatic concentration	<b>£9.95</b>
---	--------------

## **COFFEE or TEA**

<b>Espresso, or Americano</b> (Black)	<b>£2.95</b>
<b>Americano</b> (White)	<b>£3.50</b>
<b>Double Espresso, or Cappuccino, or Latte</b>	<b>£3.95</b>
<b>Tea</b> (English, Earl Grey, Mint, others – please ask)	<b>£2.95</b>