TONIGHTS SPECIALS

ANTIPASTI

Zuppa di lenticchie e spinaci

Spicy Umbrian lentil & spinach soup topped with parmigiano reggiano & olive oil (v) £6.80

Gamberoni rossi

Sweet red sicilian shell on king prawns (grilled or in garlic & chilli) £13.80

Cozze Scozzesi

Fresh rope grown Scottish mussels £8.80

- 1) spicy tomato marinara sauce.
- 2) lemon & black pepper.
- 3) cream, brandy & white wine

SECONDI

Branzino con capesanti

Grilled fillet of wild sea bass with king scallops on sauteed fennel, artichoke, celery, courgettes, black olives, cherry tomatoes, capers, basil & mint finished with balsamic syrup, extra virgin olive oil & fresh lemon £26.80

Salmone con gamberi e maiale

Grilled fillet of fresh salmon & tiger prawns with sesame oil scented wilted pak choi & asian spiced slow roasted belly pork drizzeld with sweet chilli jam & fresh lime £22.80

Merluzzo con gamberi e cozze alla marinara

Grilled chunky cod loin in a spicy tomato marinara sauce with fresh mussels, tiger prawns, black olives, garlic, chilli, fresh oregano & capers finished with olive oil crostini £26.80

