

PASTA E RISOTTI

(Gluten free pasta is available please allow extra 10 min to cook)

ALL TRADITIONAL ITALIAN PASTA ARE AVAILABLE £ 11.00
Penne Arrabbiata, Spaghetti Carbonara, Spaghetti Bolognese & Lasagne

Linguine al Granchio £ 16.00
Linguine with hand picked fresh crab, meat cherry tomatoes and white wine sauce

Spaghetti all'Avellinese £ 13.50
Home made spaghetti served with beef meatballs, basil, mozzarella & cherry tomato topped with melanzane alla parmigiana

Tagliatelle allo Zafferano £ 13.50
Home made tagliatelle with saffron, onion, radicchio and a touch of cream sauce

Orecchiette con le Cime di Rapa £ 13.00
Home made orecchiette with green turnip and anchovies topped with chilli flakes

Tagliatelle alle Melanzane £ 13.00
Home made tagliatelle with aubergine, fresh basil, cherry tomato and provola cheese

Risotto Speck, Porcini e Olio Tartufato £ 14.50
Risotto with speck, porcini mushrooms and truffle oil

Risotto Santa Margherita £ 13.50
Risotto with tiger prawns, asparagus, cherry tomato and saffron

Ravioli Classici £ 13.00
Home made spinach and ricotta ravioli served in traditional way with butter & sage

Gnocchi alla Sorrentina £ 13.50
Home made gnocchi, tomato sauce, sun blushed tomatoes, mozzarella & fresh basil

Gnocchi alla Gorgonzola e Pere £ 14.95
Home made gnocchi with melted gorgonzola cheese, fresh rocket and pears

Linguine allo Scoglio £ 21.00
Linguine with king prawns, lobster, mussels, clams, squid, garlic, cherry tomatoes & parsley

PORCINI SPECIAL

Pasta Parmigiano

£ 27.00

A wheel of parmesan cheese that is lit on dancing fire with whiskey at your table and mixed with cooked pasta. A romantic blind of food that you will never forget

Please ask your server for the pasta of the day



Gentle

Orecchiette ai Porcini e Pomodorini Ciliegini

Orecchiette with porcini, cherry tomatoes, ricotta, rocket and parmesan cheese

Romantic

Anatra Whiskey e Zucca

Breast of duck and pumpkin cooked in cream and parmesan