

STARTERS

Pan-Fried King Prawns
Garlic, chilli and tomato sauce, served with bread

Grilled Sardines
Fresh sardines with garlic

Calamari Fritti
Served with lemon and tartar sauce

Moules Marinière
Served with bread

Caprese Salad (V)
Sliced mozzarella, tomatoes and sweet basil

Pan-Fried Scallops
In a homemade garlic sauce

Bruschetta (V)
Ciabatta bread with garlic and chopped tomatoes, topped with olive oil and basil

Halloumi Fritti (V)
With a sweet chilli sauce

Fried Whitebait
With lemon and tartar sauce

Tempura Tiger Prawns
With garlic mayonnaise

Avocado with Prawns
Served with Marie Rose sauce

Prawn Cocktail
Served in homemade Marie Rose sauce

Breaded Scampi
With lemon and tartar sauce

Hummus & Pita Bread (V)
Traditional Mediterranean recipe

Soup of the Day
Please ask your server

POLLO

Chicken Caesar Salad
Grilled chicken breast with romaine lettuce, crunchy croutons, parmesan and Caesar dressing

Pollo alla Potentina
Grilled chicken with olives, onions, tomatoes, chillies and white wine. Served with chips

Pollo Funghetto
Grilled chicken breast with creamy white-wine mushroom sauce. Served with chips

GRILL

Served with chips, tomato and mushrooms

Sirloin Steak

Fillet Steak

Sauces
Pepe nero, mushroom or formaggi

TO SHARE

Shellfish Platter
Whole garlic lobster, 4 scallops, 2 king prawns, mussels, clams and 4 oysters

Affettati Misto
Cured-meat platter: prosciutto crudo, mortadella and mixed cured meats

Garlic Pizza Bread
Garlic butter, fior di latte and oregano

PESCE

Chef’s Cod & Chips
Served with chips and tartar sauce

Fritto Misto
Fried calamari, scampi, whitebait and tempura prawns, served with chips

Grilled Fish Platter
Hake, salmon, cod and king prawns, served with chips

Seared Seabass Fillet
White wine, cherry tomatoes, garlic, shallots, olives and caper sauce. Served with rice

Salmon Steak
Grilled and complemented with salsa verde. Served with a seasonal salad or chips

Dover Sole
Grilled whole Dover sole with a meunière sauce. Served with boiled new potatoes

SHELLFISH

Whole Lobster
Grilled with garlic butter or thermidor

Moules Marinière
Served with bread

Oysters
Half dozen / dozen

SIDES

Chips **Garden Peas**

Bread & Butter **Mixed Salad**

Garlic Bread **Greek Salad**

Garlic Bread with Cheese **Sautéed Mushrooms**

Boiled Potatoes **Rocket & Parmesan Salad**

Rice **Tomato & Onion Salad**

Mushy Peas **Olives**

PIZZA

Gluten-free base and dairy-free cheese available

Margherita
Tomato sauce, fior di latte and fresh basil

Festa
Tomato sauce, fior di latte and mixed salami

Crudo
Tomato sauce, fior di latte, prosciutto crudo, shaved parmesan and fresh rocket

Capricciosa
Tomato sauce, fior di latte, ham, artichokes, black olives, mushrooms and oregano

Fiorentina (V)
Tomato sauce, fior di latte, spinach, olives, egg, shaved parmesan and garlic

Ortolana (V)
Tomato sauce, fior di latte, mixed roasted vegetables and fresh rocket

Diavola
Tomato sauce, fior di latte, spicy Napoli salami and chilli

Pinello
Tomato sauce, fior di latte, chicken, roasted peppers, chilli, onion and olives

PASTA

Gluten-free pasta available upon request

Linguine alla Pinello
Chicken, pancetta, peas, cream, garlic and white wine

Linguine Gamberoni & Rucola
Pan-fried king prawns with chilli, cherry tomatoes, garlic and white wine

Linguine Arrabbiata (V)
Tomato sauce, garlic, onion and chilli

Linguine Frutti di Mare
Mixed seafood with garlic, white wine and cherry tomatoes

Lobster Linguine
Half lobster with a tomato, garlic and white-wine sauce

Linguine Carbonara
Pancetta, egg yolk, black pepper, cream and parmesan cheese

Linguine Bolognese

RISOTTO

Risotto alla Pescatora
Mixed seafood with white wine, garlic and cherry tomatoes

Risotto Spinachi (V)
Spinach, shallots, parmesan cheese, butter and white wine