

SOUPS & STARTERS

BRODETTO DI MARE <i>A sumptuous Italian fish soup</i>	£7.65
MINISTRONE (V) <i>Lots of vegetables with small pasta</i>	£5.50
SOUP OF THE DAY <i>Today's, freshly made soup</i>	£5.10
SIX GUERNSEY OYSTERS <i>Accompanied by a shallot and red wine vinaigrette</i>	£8.95
AVOCADO TRICOLORE (V) <i>Avocado, tomato and mozzarella di bufala cheese</i>	£7.25
GUERNSEY CHANCRE CRAB <i>sauce Marie Rose (hand picked, could contain small pieces of shell).</i>	£8.75
AVOCADO GRANCHIO , <i>local hand picked crab dressed with mayonnaise, dill, grated apple, avocado & grapes.</i>	£8.45
ANTIPASTO <i>Parma ham, salami, bresaola, copa, mortadella & roasted vegetables</i>	£8.25
CARPACCIO OF BEEF <i>Slivers of raw fillet, dressed with olive oil, Parmesan & rucola salad</i>	£8.50
ROASTED SWEET BALSAMIC ONIONS <i>with Parma ham, mozzarella di bufala & tomato.</i>	£8.25
INSALATA DI MARE <i>Chef's own selection of local seafood, marinated in lemon juice, olive oil & garlic</i>	£8.25
SMOKED SALMON (ORGANIC) <i>Freshly sliced and always Scottish, served with capers & lemon</i>	£8.95
MELON & PARMA HAM <i>Chilled melon and freshly sliced Parma ham</i>	£8.25
BRUSCHETTA + WILD MUSHROOMS (V) <i>garlic bread with pan fried wild mushrooms in olive oil, garlic & balsamic syrup.</i>	£7.50
AUBERGINE PARMAGIANA (V) <i>Baked with tomato, mozzarella di bufala, basil & garlic</i>	£7.25
CHAMPIGNONS ROCHELLE <i>open mushroom with local crab, garlic butter, parmesan gratinated.</i>	£8.50

PASTA & RISOTTO

	Starters	Main
SPAGHETTI MARINARA <i>selection of fresh fish & shellfish tossed in a garlic, tomato sauce</i>	£7.95	£13.65
PENNE ALLA GHIOTTONA <i>Short Pasta in Bolognese, peas and cream sauce</i>	£6.95	£12.15
CANNELLONI DELLA CASA <i>pancake, filled with minced veal, spinach, garlic, mushroom & gratinated</i>	£6.95	£12.15
FETTUCINE WITH CRAB <i>Hand picked Guernsey crab tossed in olive oil, chilli, garlic and parsley</i>	£7.95	£13.65
ASSAGINI DI PASTA (min 2persons) <i>Linguini lobster, Penne Arrabiata and Fettucine Crab</i>	(per person)	£17.50
LASAGNA ALL BOLOGNESE <i>Classic lasagne Verde with Bolognese sauce</i>	£6.95	£12.15
RISOTTO MARE E MONTI <i>Arborio rice with porcini, wild mushrooms topped with local scallops.</i>	£7.95	£14.95

LUNCH MENU

£14.95

ANTIPASTO MISTO

A selection of Italian cured meats

GOUJONS OF SOLE FRIT

Served with lemon & tartare sauce

SPAGHETTI AGLIO OLIO

Pasta tossed in olive oil, garlic & chilli

BRUSCHETTA DI MOZZARELA CON NOCI

Garlic bread topped with mozzarella cheese, grilled & sprinkled with walnuts

FRESH SOUP OF THE DAY

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CATCH OF THE DAY

(Fresh local fish)

LAMB CUTLETS BALSAMICO

Char grilled with olive oil, sliced garlic & balsamic vinegar

CORN FED CHICKEN SALTIMBOCA

Pan fried chicken with Parma, sage, white wine & butter sauce

SPEZZATINO PICCANTE

Sautéed strips of beef & mushrooms in a spicy sauce, served with rice

RISOTTO DI FUNGHI (V)

Sliced button mushroom, garlic butter, white wine, parmesan & cream risotto

LASAGNA BOLOGNESE

ALL DISHES SERVED GARNISHED

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CHOICE OF DESSERT ,CHEESE

OR

COFFEE

DINNER MENU

£25.95

AVOCADO CON PARMA HAM

Parma ham slices topped with avocado & flakes of parmesan

MINISTRONE (V)

Lots of vegetables with small pasta

PENNE CON CHOURIZO E PISELI

Pasta tossed in a garlic butter, spicy sausage, tomato, peas & cream sauce

INSALATA DI MARE

Local seafood marinated in lemon juice, olive oil & garlic

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ENTRECOTE BAROLO

Char grilled steak coated with a garlic butter, red wine & cream sauce

ESCALOPE OF VEAL SALVIA

Veal escalope pan fried with white wine, sage, butter & lemon juice

FRITO MISTO

A mixture of deep fried fish (lemon sole, prawn, scallop & calamari)

RISOTTO DI VERDURE (V)

Risotto with garlic butter, white wine, mixed vegetables & cream

ALL DISHES SERVED GARNISHED

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CHOICE OF DESSERT OR COFFEE