

BUON APPS SPECIALS

17th April - 27th April

STARTERS

Zuppa Loreto (VGN, +GF) £8.95

Roasted carrot soup, topped with tarragon oil and rosemary and garlic croutons.

Granchio Riva Del Garda (+GF) £13.45

Pasteurised crab and Atlantic prawns, served with a delicate salad of crispy apple, celery and fennel in an orange dressing with passion fruit mayonnaise and salmon caviar. Served with toasted brioche.

Cialleda Città Bianca (+GF, VGN) £11.25

A salad of plum tomatoes, cucumber ribbons, crispy celery, carrots and fennel, red onions, basil, olives, radish, sunflower seeds and garlic and rosemary wholegrain focaccia croutons. Finished with stracciatella vegana and citrus dressing.

Costolette Scotta Dito £12.50

Slow cooked sticky pork ribs served with a chopped salad of cherry tomatoes, cucumber and carrot ribbons, coriander, toasted cashew nuts in a citrus dressing with our barbecue sauce.

MAINS

Grigliata Rosa Marina (+GF) £31.00 (Add skinny fries for £3.50)

A selection of grilled fish – Seatrout, sea bass, large prawns, monkfish and cod. Served with a lemon butter sauce.

Spigola Alba Adriatica (GF) £25.95

Grilled sea bass fillets topped with a lemon and herb breadcrumb. Served with thinly sliced saffron potatoes, spinach sautéed with chilli and garlic and a North Atlantic prawn, caper and white wine butter sauce.

Bucatini Torre Del Greco £18.25

Bucatini pasta tossed with king prawns, crab, garlic, onion, zucchini and a touch of crustacean bisque. Finished with lemon zest and a taralli al peperocino chilli crumb.

Pinsa Borgo Egnazia £17.95

Stone baked pinsa bread with fior di latte mozzarella, frisée, gem lettuce, North Atlantic prawns, stracciatella, red and yellow cherry tomatoes and lemon dressing. Finished with a dusting of smoked paprika.

DESSERT

Panettone Barrafranca (V) £8.95

Dark chocolate and pistachio panettone bread and butter pudding, served with Italian artisan vanilla ice cream.