



## Antipasti *Gluten Free*

### Bruschetta GF

Choose one our classic bruschetta

Fresh Seasoned tomatoes (v) (ve) £4.95

Smoked salmon, mascarpone and dill £6.95

Pesto and sun dried tomatoes (v) (ve) £5.95

**Caprese di Bufala GF** £7.95

Classic fresh Italian dish combining the wonderful flavour of buffalo mozzarella, fresh tomato and basil seasoned with extra virgin olive oil and toasted bread (v)

**Impepata di Cozze GF** £6.95

Shell cooked mussels with white wine, tomato and pepper sauce served with toasted aromatic bread

**Carpaccio di Bresaola GF** £6.95

Traditional cured meat from the Alpine valley of Valtellina, seasoned with extra virgin olive oil and lemon juice topped with rocket leaves, shaved grana Panado served with focaccia bread.

**Pane e Olio GF** £4.95

Italian breads served with marinated olives in extra virgin olive oil (v) (ve)

**Capesante con Salsa ai Piselli GF** £8.95

Pan seared scallops with crispy pancetta served in a pea puree

**Polpette al Sugo GF** £6.95

House meat balls served with a choice of **Classic Italian Seasoned Tomato** or **House Spicy Tomato** sauce

**Tagliere Misto GF** £7.95

A selection of Italian cured meats and Italian cheeses served with apple and tomato chutney and **GF Brea**

## Primi Piatti *Gluten Free*

### House Pasta Dishes

**Fettuccine al Pesto alla Genovese** £11.95

Tuscan style ribbon pasta served with homemade pesto sauce and pine nuts (v)

**Pappardelle al Ragu di Agnello GF** £13.95

### House Risotto Dishes

**Risotto ai Gamberetti GF** £12.95

Creamy shrimp risotto cooked with concasse tomatoes and fresh parsley served with grilled shrimp skewer

**Risotto Asparagi e Porri GF** £10.95

A tasty risotto with sautéed asparagus and Welsh leek risotto (v) (ve)

**Risotto Pollo e Funghi GF** £11.95

A rich and creamy risotto with chicken and mushrooms

### House Spaghetti Dishes

**Spaghetti Con Polpette GFGF**

House meat balls served with a choice of **Classic Italian Seasoned Tomato** or **House Spicy Tomato** sauce £9.95

**Spaghetti allo Scoglio GF**

Clams, mussels, prawns and squid in a creamy garlic and white wine sauce £11.95

**Spaghetti Pomodoro GF**

House spaghetti with our classic seasoned tomato sauce (v) (ve) £6.95

**Caponata Siciliana GF** £12.95

A traditional Sicilian vegetarian dish using aubergine, celery, onions, olives and capers cooked in an Italian sweet and sour tomato sauce. Served with House Focaccia bread (v) (ve)

**House Sides** Sautéed Potatoes £2.25 Peas £1.75

Parmesan Mash £1.75 Roasted Vegetables £3.95

Crunchy Salad £2.25 Cheesy Leeks £2.95

# Evening Menu



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