

## **SPECIALS OF THE DAY**

### **STARTERS**

#### **FUNGHI alla CREMA (V) £8.95**

SAUTEE MUSHROOMS COOKED WITH CREAM, BLUE CHEESE  
WHITE WINE, PARSLEY, SERVED WITH BREAD

#### **CROCCHETTE di PESCE £11.95**

FISH CAKES OF HAKE, CRAB MEAT WITH GARLIC, CHILLI,  
COATED WITH BREADCRUBS, SERVED WITH TARTAR SAUCE

#### **CAPELANTE E CHORIZO £12.50**

SEARED SCALLOPS SERVED ON SLICES OF CHORIZO,  
DRIZZLED WITH BASIL OLIVE OIL

### **MAIN COURSES**

#### **RIB EYE SURF TURF £29.95**

10oz ABERDEEN ANGUS RIB-EYE STEAK & KING PRAWNS, GRILLED,  
SERVED WITH GARLIC BUTTER, PARSLEY & FRENCH FRIES

#### **FEGATO di VITELLO £24.95**

CALF'S LIVER COOKED PINK. SERVED WITH MASH POTATO  
AND RED WINE SAUCE WITH BACON AND ONION

#### **CODA DI ROSPO £25.95**

MONKFISH WRAPPED IN PARMA HAM COOKED IN A CREAMY SAUCE, PARSLEY,  
SERVED WITH ROAST POTATOES

### **SIDE ORDERS**

#### **MASH POTATO £4.25**

#### **GREEK SALAD £5.25**

FETA CHEESE, TOMATOES, CUCUMBER, OLIVES, ONIONS, PEPPERS,  
OLIVE OIL & ORGANO

#### **FOOD ALLERGIES and INTOLERANCES**

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free

environment or products. A service charge of 10% will be added for parties of 7 or more.