

BREAD & OLIVES

Marinated Olives – Mixed olives with garlic & herbs ⑤	3.50
Rustic Breads – Seeded tuscan bread, cross cut sour dough & grissini ⑤	4.50
Garlic Flatbread – With rosemary & rock salt ⑤	4.20
Garlic Flatbread with Tomato & Pesto – Made with a pomodoro sauce & pesto infused rocket leaves ⑤	4.50
Garlic Flatbread with Mozzarella – Made with imported Italian mozzarella ⑤	4.50

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini ⑤	5.90
Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise ⑤	6.90
Salmone e Gamberetti – Kiln smoked salmon & prawn terrine with ricotta, lemon & black pepper, served with rustic bread NEW	8.90
Broccoli e Zuppa di Gorgonzola – Broccoli & gorgonzola soup with garlic & parmesan croutons, served with toasted sour dough ⑤ NEW	5.90
Funghi al Gorgonzola – Oven baked portobello mushrooms with gorgonzola & mozzarella, served with rustic bread ⑤	6.90
Avocado e Salsa di Pomodoro – Smashed avocado infused with lemon & garlic on toasted crostini, topped with a fresh tomato & basil salsa ⑤ NEW	7.90
Calamari Fritti – Crispy calamari fritti served with a wedge of lime & tartar sauce	7.90
Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli or garlic mayonnaise dip ⑤	6.90
Goat's Cheese Tart – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction ⑤	7.90
Paté di Fegato – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	6.90
Gamberoni Saltati NEW – King prawns sautéed with cherry tomatoes, white wine, garlic & chilli	10.90
– King prawns sautéed with garlic butter, white wine, lemon & parsley	10.90

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

A discretionary service charge of 10% will be added to the bill. This goes directly to our staff.

⑤ – Vegetarian Dish

MEAT & FISH

Pollo Piccante – Oven roasted breast of chicken with roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce. With your choice of either french fries or sweet potato fries	14.90
Veal Milanese – Pan-fried veal in polenta & parmesan breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad	14.90
Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	15.90
Pan Fried Calves Liver – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	14.90
Salmone Arrosto – Roasted fillet of salmon on new potatoes & green beans in a creamy pesto verde sauce NEW	15.90
Branzino – Fillet of sea bass with crispy polenta skin on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce NEW	16.90
Seared Tuna – Char-grilled fresh tuna loin served on a bed of warm fregola pasta & mediterranean vegetables with citrus dressing	15.90
Gamberoni Saltati NEW – King prawns sautéed with cherry tomatoes, white wine, garlic & chilli, Served with french fries	19.90
– King prawns sautéed with garlic butter, white wine, lemon & parsley, Served with french fries	19.90

STEAK

We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle. We simply season them with sea salt and cracked black pepper before cooking to your liking.

All steaks are served with french fries & your choice of steak sauce or herb butter

Rib Eye Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	280g 20.90
Sirloin Steak Rich with marbling, containing just the right amount of fat to give exceptional flavour.	280g 19.90
Fillet The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	200g 22.90

WITH YOUR STEAK

Steak Sauces	Herb Butter
Peppercorn	Garlic & parsley
Red wine & mushroom	

SIDES

French fries	3.90	Green beans, spinach & garlic NEW	3.90
Sweet potato fries	4.20	Tender stem broccoli & parmesan NEW	3.90
Sautéed garlic mushrooms	3.50	House salad	3.50
Crispy zucchini	3.90		

PASTA

Sauces made from scratch with fresh ingredients from the point of order...

Penne Arrabbiata – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes ⑤	9.90
Fettuccine con Salmone – Spinach fettuccine with fresh salmon & tiger prawns in a creamy dill & white wine sauce	12.90
Spaghetti Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	10.90
Meatball Pappardelle – Pork & beef Italian meatballs served on giant pasta ribbons in a red wine & tomato sauce with a touch of chilli	11.90
Penne con Pesto – Penne pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished with vegetarian parmigiano ⑤ NEW	10.90
Spaghetti Bolognese – Meat ragu made with minced beef, red wine & tomato	10.90
Linguine Pescatore – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	14.90
Fettuccine Giardino – Spinach fettuccine, goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce with vegetarian parmigiano ⑤	10.90
Lamb Ragu Pappardelle – Giant pasta ribbons with slow roasted lamb ragu, finished with fresh parmesan & crispy rosemary	11.90
Penne Toscana – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	10.90
Crab & Prawn Linguine – Cornish crab & prawn linguini in a white wine, cream & tomato sauce NEW	11.90

FILLED PASTA

Conchiglia con Pollo – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	11.90
Spinach & ricotta ravioli – Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian parmigiano ⑤ NEW	10.90

SALAD

Char-Grilled Chicken Salad – Crispy prosciutto, baby mozzarella, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	10.90
Salad Niçoise – Seared fresh yellowfin tuna steak on green beans, new potatoes, olives, anchovies & red onion with tomatoes, free range egg & vinaigrette	13.90
Grilled Goat's Cheese Salad – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts ⑤	11.90

Food Allergies & Intolerances

Please ask a member of staff for our Allergen Menu

APERITIF *Aperitivo...*

Aperol Spritz – Prosecco, aperol liqueur & a splash of soda over ice	6.90
Bellini – Strawberry or raspberry bellini made with chilled prosecco	7.50
Hugo – Prosecco, elderflower liqueur, soda, fresh mint, lime*	8.50

* 25% of all Hugo Cocktail sales go to the children of Breakspere school in Abbots Langley. Breakspere teaches children from the ages of 3 to 19 with severe learning difficulties.

PROSECCO & CHAMPAGNE

	Btl	175ml
Prosecco DOC – Nua	26.90	5.50
Sparkling Rosé – Nua	28.90	
Moet & Chandon	69.00	
Veuve Cliquot	79.00	

WHITE WINE

	Btl	175ml
Trebbiano d'Abruzzo – Falco Delicate, dry & Smooth - Italy	16.90	
Chenin Blanc – Cape 312 Dry, mixtures of honey & lime - South Africa	18.90	4.90
Chardonnay – Ai Galli Unoaked, dry with good structure - Italy	20.90	5.10
Pinot Grigio – Ai Galli Dry, fresh tasting, overtones of fruit - Italy	21.90	5.30
Rioja Blanco – Ondarre Fresh fruity nose, lively tropical fruit aromas - Spain	22.90	
Fiano – La Voliera Crisp, fresh & persistant, fruity bouquet - Italy	22.90	
Sauvignon Blanc – Aotearoa Fresh, zippy, fruit aromas - Marlborough, New Zealand	24.90	6.20
Gavi di Gavi – Ca da Meo Peachy freshness, ripe lychee, citric twist - Italy	26.90	6.90
Chablis – Georges Rimbart Refreshingly dry, citrus tones, true elegance - France	34.90	

ROSÉ WINE

	Btl	175ml
Zinfandel Rosé – Pacific Heights Intense, fruity, hints of raspberry - California	18.90	4.90
Pinot Grigio Blush Invigorating, floral, dry - Italy	20.90	5.10

RED WINE

	Btl	175ml
Montepulciano d'Abruzzo – Falco Fruit aromas, mellow spices & tannins - Italy	16.90	
Cabernet Sauvignon – Los Pastos Smooth, easy drinking, ripe blackcurrant flavour - Chile	18.90	4.90
Nero D'avola – Andrero Intense, fruity, notes of herbs & spices - Italy	20.90	
Merlot – Andrero Honey, apricot, gingerbread scent - Italy	20.90	5.10
Shiraz – Auction House Rich, rounded, soft tannins - Australia	22.90	5.60
Malbec - Para Dos Fruity, black cherries & blackberries combined with sweet Vanilla spice - Argentina	24.90	6.20
Rioja Crianza – Carrizal Warm finish, aromas of black fruit & vanilla - Spain	24.90	
Chianti – Buca Vecchia Full ruby red, hints of raspberries & almonds - Italy	24.90	6.20
Pinot Noir – Trumpeter Juicy, fragrant with a hint of spice - Argentina	26.90	
Salice Salentino Reserva – Menhir Salento Full bodied, dry & smooth on the palate - Italy	27.90	
Malbec - Trumpeter A full, fruity wine with excellent body with flavours of cherry, blackberry & plum - Argentina	29.90	
Barolo – Cavalieri di moasca Red berries, raspberries, cinnamon & pepper - Italy	34.90	

BEER & CIDERS

CIDER Magners 4.5% abv	568ml Bottle	4.20
DRAUGHT BEER (Where available) Peroni Nastro Azzurro 5.1% abv	Half 3.00 Pint 5.50	
BOTTLED BEER Peroni Nastro Azzurro 5.1% abv Moretti 4.6% abv	330ml Bottle	3.95 3.95
ALCOHOL FREE BEER Becks Blue	275ml Bottle	3.80

SOFT DRINKS & JUICES

PREMIUM ORGANIC SOFT DRINKS	330ml Bottle
Sicilian Lemonade	3.50
Raspberry Crush	3.50
Wild Elderflower Bubbly	3.50

PREMIUM ORGANIC FRUIT JUICE

	240ml Bottle
Apple Juice	3.50
Apricot & Apple Juice	3.50
Orange Juice	3.50

MINERAL WATER

	500ml Bottle
Still	3.25
Sparkling	3.25

SOFT DRINKS

	330ml Bottle
Coke	2.90
Diet Coke	2.90
Sprite	2.90

SPIRITS & LIQUEURS

	From 3.25
Hendrick's Gin	Vecchia Romagna Brandy
Gordon's Gin	Courvoisier Brandy
Bombay Sapphire Gin	Chivas Regal 12yrs
Smirnoff Vodka	Remy Martin VSOP Cognac
Grey Goose Vodka	Southern Comfort
Jack Daniel's Bourbon	Martini Bianco, Rosso, Dry
Teacher's Scotch Whisky	Campari
Jameson's Irish Whiskey	Baileys
Johnny Walker Black Label, Single Malt Whisky	Malibu
Captain Morgan's Dark Rum	Archers
Morgan's Spiced Rum	Tia Maria
Bacardi Superior Rum	Pimms